




BOURBON N' BUBBLES

CHARLESTON

STARTER & SHARE PLATES


  MARINATED OLIVES | 7
Orange and herb scented olives


 CHICKPEA HUMMUS | 7
With classic pita and cucumbers

CHICKEN WINGS | 14
Sweet and spicy cilantro glaze


BRUSCHETTA OF THE WEEK | 12



House made ricotta, pickled peaches, toasted sesame seeds, micro basil

 KING STREET CRAB DIP* | 18
Jumbo lump and claw meat, white wine


 HERB ARANCINI | 8/14
Risotto, parmesan, lemon basil aioli


CRISPY TEMPURA SHRIMP | 15
Apricot habanero glaze


 PEEL N' EAT SHRIMP
Cocktail Sauce and Lemon
½ lb | 12 1 lb | 22


  HEIRLOOM TOMATO CAPRESE* | 12
Fresh Buffalo mozzarella, heirloom cherry tomatoes, cucumber, pickled red onion, baby arugula, Champagne vinaigrette, balsamic reduction, pesto crostini

ENTREES



 LOCAL RICOTTA GNOCCHI | 25
Duck confit, sweet corn cream, , spring peas, grilled corn, herb butter, Parmesan

 GRILLED JUMBO SCALLOPS* | 32
Fingerling potato hash, Andouille sausage, blistered cherry tomato, asparagus, arugula almond pesto


 BEEF TENDERLOIN MEDALLIONS* | 35
Seared tenderloin, Bourbon demi glaze, caramelized mushrooms, sauteed carrots, roasted garlic whipped potatoes, crispy onions

 SHRIMP & GRITS | 22
Blistered cherry tomatoes, poblano peppers, sweet onion, Tasso ham gravy, creamy grits

SHORTRIB & BRISKET BURGER* | 17
House made burger sauce, cheddar, bacon, crispy onions, frites

  FARMER'S PLATE | 19
Red quinoa with sweet corn relish, heirloom tomato, goat cheese, grilled squash, spring asparagus, red pepper caper coulis

ADD PROTEIN
GRILLED CHICKEN | 11
SAUTEED TENDERLOIN TIPS | 18
GRILLED JUMBO SCALLOPS | 18
TEMPURA FRIED SHRIMP | 11

 CHEESE BOARD SELECTION | 24
Hot peach chutney, fig jam, toasted nuts and honeycomb

CHARCUTERIE BOARD 24
Calabrese Salami, Genoa Salami, Grilled Andouille, Dijon mustard, pickled okra, marinated olives, Marcona almonds, marinated roasted peppers



Can be prepared gluten free



Can be prepared vegetarian

***Please advise your servers of any food restrictions or allergies



REPUBLIC
Garden & Lounge

MEXICAN + SUSHI

MEŠU

1ST PLACE

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness