




# BOURBON N' BUBBLES

## CHARLESTON

### STARTER & SHARE PLATES


  **MARINATED OLIVES** | 7  
Orange and herb scented olives


 **CHICKPEA HUMMUS** | 9  
With classic pita and cucumbers

**CHICKEN WINGS** | 19  
Sweet and spicy cilantro glaze


**BRUSCHETTA OF THE WEEK** | 12



Whipped burrata, 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


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


  **HEIRLOOM TOMATO CAPRESE\*** | 13  
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\*** | 35  
Fingerling potato hash, Andouille sausage,  
blistered cherry tomato, asparagus,  
arugula almond pesto

 **BEEF MEDALLIONS\*** | 39  
Seared Certified Angus Beef tenders, Bourbon  
demi glaze, caramelized mushrooms, sauteed  
carrots, roasted garlic whipped potatoes,  
crispy onions


 **SHRIMP & GRITS** | 22  
SC stone ground grits, poblano peppers,  
sweet onion, Tasso ham gravy

**BNB BURGER\*** | 17  
Custom blend burger, house made burger  
sauce, cheddar, bacon, crispy onions, frites

  **BLACK BEAN BURGER** | 14  
House made guacamole, lettuce, tomato,  
crispy fried onions, cotija cheese, frites

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

**ADD PROTEIN**  
**GRILLED OR FRIED CHICKEN** | 12  
**SAUTEED TENDERLOIN TIPS** | 24  
**GRILLED JUMBO SCALLOPS** | 24  
**TEMPURA FRIED SHRIMP** | 13

 **CHEESE BOARD SELECTION** | 25  
Spicy peach chutney, fig jam,  
toasted nuts and honeycomb

**CHARCUTERIE BOARD** | 25  
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

A \$5 split charge will be added when sharing entrees



REPUBLIC  
Garden & Lounge

MEXICAN + SUSHI

ME\$U

1ST PLACE

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