





# 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



Brie, bourbon sauteed apples,  
candied pecans

 KING STREET CRAB DIP | 18  
Jumbo lump and claw meat,  
white wine, gruyere and panko bread  
topping


 PUMPKIN ARANCINI | 8/14  
Risotto, gruyere, lemon truffle aioli


CRISPY TEMPURA SHRIMP | 15  
Apricot habanero glaze


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


  FALL SALAD | 13  
Burratta, roasted butternut squash and  
parsnip, cucumber, pickled onions,  
arugula, pistachios, champagne vinaigrette


### ENTREES



 FALL RAVIOLI | 25  
Duck confit, seasonal ravioli, brussel sprouts,  
blistered grape tomatoes, butternut squash  
puree, shaved parmigiano reggiano



 MARKET CATCH\* | 35  
Grilled market catch, pick eyed peas, roasted  
tri color cauliflower, haricot verts, smoked  
andouille, pistachio 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, sweet corn relish, goat  
cheese, grilled squash, haricot vert,  
multi color cauliflower, pistachio pesto

#### ADD PROTEIN \*

GRILLED OR FRIED CHICKEN | 12

SAUTEED TENDERLOIN TIPS | 24

GRILLED JUMBO SCALLOPS | 24

TEMPURA FRIED SHRIMP | 13

 CHEESE AND CHARCUTERIE | 35

Chef selection of artisanal cheeses,  
Spicy peach chutney, fig jam,  
toasted nuts and honeycomb,  
calabrese salami, genoa salami,  
grilled andouille, whole grain  
mustard, pickled okra,  
marinated olives



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