

## *light fare. . .*

### MARINATED OLIVES

kalamata & roland olives, herbs, spices . . . \$7

### CHEESES

regional cheeses, fig jam, spiced walnuts, crostini . . . \$14

### CHICKEN SLIDERS

brioche bun, house-made bacon jam . . . \$9

### HUMMUS

lavash crackers, cucumbers, herbs . . . \$9

## *Flatbreads*

### TOMATO & BASIL

fresh tomato, mozzarella, parmesan, balsamic . . . \$11

### GOAT CHEESE & ARTICHOKE

spinach, red onion, artichoke hearts, goat cheese . . . \$12

### PEPPERONI & MUSHROOM

roasted mushrooms, tomato, pepperoncini . . . \$12

## *cocktails. . .*

### KIAWAH SPARKLER

bombay sapphire, chambord, prosecco, lemon . . . \$11

### CHARLESTON NIPPITATY

local organic gin, cucumber, cracked black pepper . . . \$13

### PAINKILLER

rum, orange, cream of coconut, shaved nutmeg . . . \$12

### SKINNY DIP

blanco tequila, organic agave, cucumber, citrus . . . \$11

### SPICED BOURBON MULE

maker's mark, ginger beer, organic spiced syrup . . . \$10

### SEABROOK MANHATTAN

rye whiskey, black walnut, brandied cherries . . . \$14

### CANNON MARTINI

local coffee vodka, chocolate liqueur, baileys . . . \$14