

STARTERS

- JIMMY RED CORN BREAD \$9

sorghum butter
- CRISPY BRUSSELS SPROUTS \$9

country ham, hot sorghum drizzle
- FRIED GREEN TOMATOES \$13

chow chow, pimento cheese, bacon jam
- CRISPY OKRA \$12

corn relish, red remoulade
- BOILED PEANUTS \$8

salty in a shell, what more can we tell
- *DEVILED OYSTER \$12

fried oyster, deviled egg, hot honey
- LATE NIGHT UNTIL 2AM
- *BLUE CRAB HUSH PUPPIES \$11

Marsh Hen cornmeal, Carolina blue crab, comeback sauce
- BBQ TOTCHOS \$13

pulled pork, jalapeños, smoked cheddar, chipotle sour cream, pico de gallo, scallions
- BBQ SPICED PORK RINDS & SMOKED PIMENTO CHEESE \$9

in-house three cheese blend
- *BUFFALO FRIED OYSTERS \$14

pickled celery, blue cheese, buffalo sauce

SOUPS

- *SHE CRAB SOUP \$11

lump crab, sherry, fresh chives
- BRUNSWICK STEW \$10

butter beans, local vegetables, smoked meats

SALADS

- BABY GREENS \$9

lemon vinaigrette, cucumbers, cherry tomatoes, pecans, blue cheese
- BOILED PEANUT \$13

roasted corn, baby greens, avocado cherry tomatoes, bacon-leek dressing
- BBQ COBB \$15

pork belly, cucumber, egg, pickled onion, blue cheese, green goddess

KIDS \$11

- TWELVE AND UNDER - NO EXCEPTIONS
- *BURGER | PORK SAMMY

GRILLED CHEESE

FRIED CHICKEN FINGERS

+ A SIDE

OYSTERS

- *HOUSE

Chesapeake, Virginia

\$26/DOZEN
- *SELECT

South Carolina, East & West Coast

\$19 1/2 DOZEN | \$38/DOZEN
- *AHI TUNA OYSTERS 5 FOR \$21

charred pineapple mignonette, coconut wasabi
- *ROASTED HOUSE OYSTERS \$16

jalapeño & country ham
- SHOOTERS \$7 -
- *CLASSIC

Wheatley vodka, bloody mix, Worcestershire, lemon
- *SPICE, SPICE, BABY

St. George pepper vodka, horseradish, bloody mix, old bay, hot sauce, jalapeño
- *WAYDOWN A 'MEXICO-WAY

Los Vecinos mezcal, spicy cocktail, lime, tajin

SMOKED MEATS

- DIRTY BIRD WINGS \$22
- PULLED PORK \$21
- RIBS

1/2 \$21 FULL \$29
- BRISKET \$26
- PORK BELLY \$21
- PB 'S ONION SAUSAGE \$8
- TURKEY BREAST \$14
- MEAT PLATTER

TWO \$27 | THREE \$33 | FOUR \$41

WEEKLY SPECIALS

- WEDNESDAY -

SMOKED & SAUCY WINGS & WHISKEY
- THURSDAY -

16OZ. SMOKED PRIME RIB

LOADED BAKED TATER

BIG BOY CAB BY THE GLASS
- FRIDAY -

CORNMEAL FRIED CATFISH

HUSH PUPPIES, FRIES, SLAW & TARTER

ROSÉ BY THE GLASS

SEAFOOD

- *PEEL & EAT

SOUTH CAROLINA SHRIMP

garlic chili butter, cocktail, lemon

\$14
- *MARSH HEN CORNMEAL FRIED OYSTERS

\$22
- *BUTTERMILK FRIED SOUTH CAROLINA SHRIMP

\$22

SANDWICHES

- *SHRIMP ROLL \$15

South Carolina shrimp, pickled celery, lemon oil
- *LOBSTER ROLL \$27

pickled celery, lemon oil
- *FRIED OYSTER ROLL \$16

remoulade, lettuce, tomato, pickled onion
- *JIMMY 'S BLACKENED FLORIDA GROUPER \$21

red onion, lettuce, tomato, tartar

- *BRISKET \$15

house pickles, onions
- *SMASH BURGER \$16

house pickles, lettuce, tomato, onion, goop sauce

LATE NIGHT UNTIL 2AM

- PULLED PORK \$15

house pickles, onions

SIDES \$5

- COLESLAW

COLLARDS

CORN PUDDIN'

MAC & CHEESE

FRENCH FRIES

POTATO SALAD

HASH & MARSH HEN

CAROLINA GOLD RICE

SWEETS \$9

- COCA COLA CAKE

SEASONAL COBBLER

CHOCOLATE PECAN PIE

WHITE CHOCOLATE BANANA PUDDIN'

COCKTAILS \$13

MANHATTAN

Woodford Reserve Kentucky Bourbon,
Sweet Vermouth, Aromatic Bitters

OLD FASHIONED

Buffalo Trace Kentucky Bourbon,
Aromatic Bitters, Orange Bitters

KENTUCKY MULE

Bulleit Kentucky Bourbon,
Lime, Q Ginger Beer

PAPER PLANE

Woodinville Washington Bourbon,
Aperitivo, Amaro, Lemon

BOURBON SMASH

Green River Kentucky Bourbon,
Mint, Lemon
RITUAL, ZERO PROOF, WHISKEY ALTERNATIVE

WHISKEY SOUR

George Dickel Tennessee Whiskey,
Lemon, Aromatic Bitters

SAZERAC

Sazerac Kentucky Rye Whiskey,
Peychaud's Bitters, Absinthe Rinse

HIGH FALLUTEN DIRTY

Belvedere Polish Vodka,
Smoked Blue Cheese Olives

PICKLETINI

Tito's Texan Vodka, House Pickle Juice,
Okra & Dry Vermouth

BOILED PEANUT MARTINI

Wheatley Craft Kentucky Vodka,
Peanut Brine

COCONUT ESPRESSO MARTINI

Ketel One Dutch Wheat Vodka,
Coffee, Coconut

GEORGE & THE GIANT PEACH

Hendrick's Grand Cabaret Scottish Gin,
Peach, Spiced Orange, Lemon
RITUAL, ZERO PROOF, GIN ALTERNATIVE

SEX IN THE BARN COSMO

Ketel One Dutch Wheat Vodka,
Cointreau, Lime, Cranberry

RANCH WATER

Don Julio Blanco Mexican Tequila,
Q Club Soda

LOW COUNTRY MARGARITA

Pueblo Viejo Silver Mexican Tequila,
Q Margarita
RITUAL, ZERO PROOF, TEQUILA ALTERNATIVE

TENNESSEE GOLD RUSH

Jack Daniel's Bonded Tennessee Whiskey,
Honey, Lemon

BEER

CANS

HAMM'S \$4
LAGER, MINNESOTA

COOR'S LIGHT \$5
LAGER, COLORADO

MONTUCKY COLD SNACKS \$6
AMERICAN LAGER, WISCONSIN

CIGAR CITY BREWING \$6
JAI ALAI INDIA PALE ALE, FLORIDA

MILLER HIGH LIFE \$3.5
LAGER, WISCONSIN (BOTTLE)

DRAFT \$7

BELL'S
OBERON AMERICAN WHEAT ALE, MICHIGAN

REVOLUTION
ANTI HERO INDIA PALE ALE, CHICAGO

THREE FLOYDS
GUMBALL HEAD WHEAT PALE ALE, INDIANA

SPITEFUL BREWING
WORKING FOR THE WEEKEND DOUBLE
INDIA PALE ALE, CHICAGO

FROZEN \$14

SMACK YO MAMA FROZÉ

The Beach Rosé by Whispering Angel
& Wheatly Vodka

SPICY MANGO MARGARITA

Casamigas Jalapeño Tequila,
Mango, Q Margarita, Lime

WHISKEY
FLIGHTS \$26

OLD FORESTER, KENTUCKY
1870 | 1897 | 1910 | 1920

BULLEIT, KENTUCKY
BOURBON | 10 YR | SINGLE MALT

WOODFORD, KENTUCKY
BOURBON | DOUBLE OAK | RYE

GREEN RIVER, KENTUCKY
KENTUCKY STRAIGHT | WHEATED | RYE

BARDSTOWN, KENTUCKY
BONDED BOURBON | KENTUCKY STRAIGHT | RYE

WOODINVILLE, WASHINGTON
STRAIGHT | PORT FINISH | RYE

GEORGE DICKEL, TENNESSEE
8YR | NO.12 | 15YR

HEAVEN'S DOOR, TENNESSEE
ASCENSION | REVELATION | REFUGE

JACK DANIEL'S, TENNESSEE
BOTTLED IN BOND
BOURBON | TRIPLE MASH | RYE

GLENFIDDICH SINGLE MALT
12 YEAR | 14 YEAR | 15 YEAR

HIGH NOON \$8

VODKA ICED TEA

Original, Peach, Lemon or Raspberry

HARD SELZTER

Black Cherry, Pineapple
Peach or Tequila Lime

WINE

- pink -

ELOUAN \$8 | \$26
OREGON

DOURTHE \$11 | \$35
BORDEAUX, FRANCE

THE BEACH, BY WHISPERING ANGEL
\$11 | \$35
PROVANCE, FRANCE

MINUTY "M" \$14 | \$44
PROVANCE, FRANCE

WHISPERING ANGEL \$16 | \$50
PROVANCE, FRANCE

- sparklers -

CHANDON BRUT \$16 187ML
CALIFORNIA

CHANDON BRUT ROSÉ \$16 187ML
CALIFORNIA

PIPER HEIDSIECK BRUT \$99 750ML
CAMPAGNE, FRANCE

- white -

SAUVIGNON BLANC,
REBELLIOUS \$10 | \$32
CALIFORNIA

CHARDONNAY, BUEHLER \$13 | \$41
RUSSIAN RIVER VALLEY, CALIFORNIA

RIESLING, TREFETHEN \$14 | \$44
NAPA VALLEY, CALIFORNIA

PINOT GRIS, VAN DUZER \$15 | \$47
WILLAMETTE VALLEY, OREGON

CHARDONNAY,
SONOMA CUTRER \$15 | \$47
SONOMA, CALIFORNIA

SAUVIGNON BLANC,
DELILLE CELLARS \$16 | \$52
COLUMBIA VALLEY, WASHINGTON

BLEND, MASSICAN "ANNIA" \$20 | \$62
NAPA VALLEY, CALIFORNIA

CHARDONNAY, ROMBAUER \$26 | \$92
CARNEROS, CALIFORNIA

- red -

PINOT NOIR, BOEN \$12 | \$37
TRICOUNTY, CALIFORNIA

BLEND, THREADCOUNT \$12 | \$37
CALIFORNIA

MERLOT, LUKE \$15 | \$46
COLUMBIA VALLEY, WASHINGTON

CABERNET, ROUTESTOCK \$16 | \$49
NAPA VALLEY, CALIFORNIA

PINOT NOIR, ROCO \$16 | \$49
WILLAMETTE VALLEY, OREGON

CABERNET, QUILT \$20 | \$61
NAPA VALLEY, CALIFORNIA

BLEND, ORIN SWIFT
"ABSTRACT" \$27 | \$81
CALIFORNIA

CABERNET, FRANK FAMILY \$28 | \$85
NAPA VALLEY, CALIFORNIA

PLEASE DRINK RESPONSIBLY. \$40 CORKAGE FEE.

CASH NOT ACCEPTED. CHEF/ OWNER BRANDON RUSHING MANAGEMENT@BRINYSWINE.COM