

STARTERS

JIMMY RED CORN BREAD \$11
sorghum butter

CRISPY BRUSSELS SPROUTS \$13
country ham, scallions, hot sorghum drizzle

FRIED GREEN TOMATOES \$15
chow chow, pimento cheese, bacon jam

CRISPY OKRA \$15
corn relish, red remoulade

*DEVILED OYSTER \$16
fried oyster, deviled egg, hot honey

SWEET CORN & ANDOUILLE HUSH
PUPPIES \$13
Marsh Hen cornmeal, blue crab remoulade

*BUFFALO FRIED OYSTERS \$14
pickled celery, blue cheese, buffalo sauce

LOW COUNTRY WTF EGG ROLL \$13
pulled pork, tasso, collards, carolina gold,
pimento cheese, pepper jam

ALL NIGHT

BBQ TOTCHOS \$15
pulled pork, jalapeños, smoked
cheddar, chipotle sour cream, pico de
gallo, scallions

SOUPS

*SHE CRAB SOUP \$11
lump crab, sherry, fresh chives

BRUNSWICK STEW (GF) \$10
butter beans, local vegetables,
smoked meats

SALADS

BABY GREENS (GF) \$11
cucumbers, cherry tomatoes, pecans,
blue cheese, lemon vinagrette

ICEBERG WEDGE (GF) \$15
smoked blue cheese, cherry tomatoes,
applewood bacon, pickled onions, chives,
blue cheese dressing

BBQ COBB (GF) \$24
cucumber, egg, pickled onion,
blue cheese, green goddess,
add chicken, shrimp, salmon, brisket, pork,
pork belly or turkey

KIDS \$11

+ 1 SIDE

TWELVE AND UNDER - NO EXCEPTIONS

*CHEESEBURGER

PORK SAMMY

GRILLED CHEESE

FRIED CHICKEN FINGERS

SUNDAYS

KIDS EAT FREE STARTING AT 4 PM
KIDS MENU ITEMS ONLY
12 AND UNDER (NO EXCEPTIONS)
BEVERAGE NOT INCLUDED
DINE-IN ONLY

OYSTERS

*SELECT (GF)
South Carolina, East & West Coast

1/2 DOZEN (GF) \$21
DOZEN (GF) \$41
selections change daily, please ask

*LOW COUNTRY OYSTER
ROCKEFELLER \$18
country ham, collards, parmesan butter

*CLASSIC OYSTER SHOOTER \$9
vodka, bloody mix,
Worcestershire, lemon

*SPICE, SPICE, BABY SHOOTER \$10
vodka, horseradish, bloody mix,
old bay, hot sauce, jalapeño

*WAY DOWN A 'MEXICO-WAY \$11
mezcal, spicy cocktail, lime

SMOKED PLATTERS W/ SIDES

BITE OFF DA BONE
*full rack st. louis ribs (GF) \$37 + two \$46
*1/2 rack st. louis ribs (GF) \$21 + two \$30

THIS AIN'T TEXAS
*brisket (GF) \$18 + two \$27

THE DIRTY BIRD WINGS
ALL NIGHT
*backyard bbq chicken (GF)
\$18 + two \$27
*10 x dirty bird wings \$23 + two \$32

THIS AIN'T KANSAS
*pulled pork (GF) \$14 + two \$23
*pork belly (GF) \$15 + two \$24

SMOKED MEAT
PLATTERS TO SHARE
y'all pick em! up to 5 choices!

SORTA HEALTHY
*turkey (GF) \$13 + two \$22

SPECIALS

- MONDAY NIGHT. BURGER NIGHT -
*\$9 SMOKED BURGERS
\$5 IPA DRAFT & \$14 PITCHERS

- TUESDAY -
*\$1 OYSTERS
1/2 OFF BOTTLES OF BUBBLES

- WHISKEY WEDNESDAY & WINGS -
SAUCY DIRTY BIRD WINGS
& \$6 WHISKEY

- THIRSTY THURSDAYS -
COLLEGE NIGHT
\$3 SHOTS & BEER | \$5 DRINKS & SNACKS
FREE TATER TOTS AT 12 AM
current valid local university ID required
21+ only starting at 9pm

- FRIDAY -
*FISH FRYDAY
MARKET PRICE

- SATURDAY -
*16oz SMOKED PRIME RIB
LOADED BAKED TATER

SANDWICHES

+1 SIDE

*SHRIMP ROLL \$21
South Carolina shrimp,
pickled celery, lemon oil

*LOBSTER ROLL \$36
New England style, warm butter

*JIMMY'S FRIED
FLORIDA GROUPER \$24
pickled onion, lettuce, blackened green
tomato, tartar sauce

*HOUSE BRISKET \$20
house pickles, onions, sliced or chopped

*BRINY SWINE HOUSE BURGER \$19
house pickles, lettuce, tomato, grilled
onions, goop sauce, Merican cheese

ALL NIGHT

PULLED PORK \$18
house pickles, onions

SEAFOOD

*PEEL & EAT SOUTH CAROLINA SHRIMP \$14
garlic chili butter, cocktail, lemon

*CAROLINA BLUE CRABCAKE \$28
lemon aoli, two sides

BLACKENED FLORIDA GROUPER (GF) \$33
jalapeño tarter, two sides

BBQ ORA-KING SALMON (GF) \$28
two sides, served medium

SIDES \$5

BRISKET BAKED BEANS (GF)

COLESLAW (GF)
blue cheese, bacon

CORN PUDDIN'

MAC & CHEESE

POTATO SALAD (GF)

SIDE SALAD (GF)

SMOKED BEETS, WHIPPED GOAT
CHEESE, CANDIED WALNUTS +2 (GF)

SWEET POTATO FRIES (GF)

TOMATO BRAISED COLLARDS (GF)

TOMATOES, CUCUMBERS, ONION,
CIDER VINAIGRETTE (GF)

ALL NIGHT

FRENCH FRIES

TATER TOTS

SWEETS \$9

COCA COLA CAKE

SEASONAL COBBLER Á LA MODE

CHOCOLATE PECAN PIE

WHITE CHOCOLATE BANANA
PUDDIN' & NUTTER BUTTER
CRUMBLES PEANUTS

VANILLA ICE CREAM FLOAT

COCA COLA, CHEER WINE OR
ROOT BEER, YA'LL PICK ONE!

ADULTS ADD 1 OZ. OF BENCHMARK
KENTUCKY STRAIGHT BOURBON \$3

*ATTENTION PEANUTS ARE USED IN OUR KITCHEN & BAR *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. (GF) = GLUTEN FREE. \$40 WINE CORKAGE FEE. \$7 CAKE FEE PER PERSON. 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE. NO SEPARATE CHECKS. EQUAL FORMS OF PAYMENT ONLY. WE ARE UNABLE TO CHARGE PHONES. WE DO NOT TAKE CASH. THANK YOU FOR UNDERSTANDING. EVENTS@BRINYSWINE.COM | MANAGEMENT@BRINYSWINE.COM

COCKTAILS \$14

MANHATTAN

Woodford Reserve Kentucky Bourbon, Sweet
Vermouth, Aromatic Bitters

OLD FASHIONED

Buffalo Trace Kentucky Bourbon,
Aromatic Bitters, Orange Bitters

KENTUCKY MULE

Benchmark Kentucky Bourbon,
Lime, Q Ginger Beer
4-6PM \$6

PAPER PLANE

Woodinville Washington Bourbon,
Aperitivo, Amaro, Lemon

BOURBON SMASH

Green River Kentucky Bourbon,
Mint, Lemon
RITUAL, ZERO PROOF, WHISKEY ALTERNATIVE
4-6PM \$6

WHISKEY SOUR

Buffalo Trace Distillery & Country Music Star
Chris Stapleton's Traveller Whiskey Blend No.
40, Lemon, Aromatic Bitters

SAZERAC

Bulliet 95' American Rye Whiskey,
Peychaud's Bitters, Absinthe Rinse

HIGH FALLUTIN' DIRTY MARTINI +\$2

Kettle One Dutch Wheat Vodka,
Smoked Blue Cheese Olives

PICKLETINI

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

BOILED PEANUT MARTINI

Wheatley Craft Kentucky Vodka,
Peanut Brine

COCONUT ESPRESSO MARTINI

Stoli Original Crafted Vodka,
Coffee, Coconut

CLASSIC GIN & TONIC

Hendrick's Scottish Gin, Q tonic, Lemon Lime
RITUAL, ZERO PROOF, GIN ALTERNATIVE

SEX IN THE BARN COSMOPOLITAN

Stoli Original Crafted Vodka,
Stirrings Triple Sec, Lime, Cranberry

RANCH WATER

Pueblo Viejo 100% Agave Azul Mexican Tequila,
Topo Chico, Lime

LOW COUNTRY MARGARITA

Pueblo Viejo 100% Mexican Agave Azul Tequila,
Agave, Lime, Salted or Not, Tajin or Not
RITUAL, ZERO PROOF, TEQUILA ALTERNATIVE
4-6PM \$6

TENNESSEE GOLD RUSH

Jack Daniel's Bonded Tennessee Whiskey,
Lemon, Honey

HOTTIE TODDY WE LIKE
A CINNAMON PARTY

Tullamore D.E.W Honey Irish Whiskey, Lemon,
Apple Cider, Fire Ball Cinnamon Whiskey, Cloves

CHICAGO HANDSHAKE \$7

Malort & Old Style

CAROLINA HANDSHAKE \$29

Blanton's Kentucky Straight Bourbon
& Miller High Life

HIGH NOON \$8

VODKA ICED TEA

Original, Peach, Lemon or Raspberr

BEER & CIDER

COOR'S LIGHT | 4.2% abv \$5

LAGER, COLORADO

MILLER HIGH LIFE (BOTTLE) | 4.6% abv \$4

LAGER, WISCONSIN

HAMM'S | 4.7% abv \$4

LAGER, MINNESOTA

MICHELOB ULTRA (BOTTLE) | 4.7% abv \$4

LAGER, ST. LOUIS

MONTUCKY COLD SNACKS | 4.2 abv \$6

AMERICAN LAGER, WISCONSIN

CIGAR CITY BREWING JAI ALAI | 7.5% abv \$6

INDIA PALE ALE, FLORIDA

SIERRA NEVADA BREWING CO. HAZY | 6.7% abv \$6

INDIA PALE ALE, NORTH CAROLINA

ABITA BREWING CO. PURPLE HAZE | 4.2% abv \$6

RASPBERRY LAGER, LOUISIANA

RIGHT BEE DRY HARD APPLE CIDER | 6.0% abv \$6

MADE BY HAND IN HEART OF CHICAGO

ATHLETIC BREWING CO. FREE WAVE,

HAZY IPA 0.5% abv | \$6

NON ALCOHOLIC BREW

- DRAFTS & PITCHERS-

ALLAGASH BREWING COMPANY | 5.2% abv \$9 | \$27

ALLAGASH WHITE, PORTLAND

DOVETAIL BREWING COMPANY | 4.6% abv \$8 | \$27

KOLSCH-STYLE ALE, CHICAGO

MILLER LIGHT | 4.2% abv

\$6 | \$19 & 4-6PM \$14

MERICA'S PILSNER, USA

OLD STYLE | 4.6% abv

\$6 | \$19 & 4-6PM \$14

"GOLDEN LEAF LAGER", MILWAUKEE

REVOLUTION | 6.7% abv \$8 | \$27

ANTI HERO INDIA PALE ALE, CHICAGO

THREE FLOYDS | 5.6% abv \$8 | \$27

GUMBALL HEAD WHEAT PALE ALE, INDIANA

LAGUNITAS | 6.2% abv \$8 | \$27

INDIAN PALE ALE, CALIFORNIA

OFF COLOR BREWING | 6.5% abv \$9 | \$27

APEX PREDATOR FARMHOUSE ALE, CHICAGO

FROZEN \$14

TAKE ME TO THE BEACH FROZÉ

The Beach Rose by Whispering Angel
+ Stoli Original Crafted Vodka

SPICY MARGARITA

Pueblo Viejo 100% Mexican Agave Azul
Tequila, Lime, Q Margarita

WHISKEY
FLIGHTS \$28

OLD FORESTER, KENTUCKY

1870 | 1897 | 1910 | 1920

BULLEIT, KENTUCKY

BOURBON | 10 YR | SINGLE MALT

(1/2 OFF WHISKY WEDNESDAY)

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

(1/2 OFF WHISKY WEDNESDAY)

JACK DANIEL'S, TENNESSEE

BOTTLED IN BOND

BOURBON | TRIPLE MASH | RYE

RESERVE LIST UPON REQUEST

WINE

- pink -

1/2 OFF BOTTLES OF ROSE WEDNESDAYS

THE BEACH

FRANCE

\$11 | \$33 | 4-6 PM \$9

MINUTY "M"

FRANCE

\$14 | \$42

WHISPERING ANGEL

FRANCE

\$16 | \$48

- sparklers -

1/2 OFF THE BUBBLY TUESDAYS

CHANDON BRUT OR ROSÉ

CALIFORNIA

\$16 | 4-6 PM \$9 187ML

MOËT IMPERIAL BRUT OR ROSÉ

FRANCE

\$28 187 ML

PIPER HEIDSIECK BRUT

FRANCE

\$150 750 ML

TATTINGER BRUT

FRANCE

\$150 750 ML

CANARD DUCHENE BRUT OR ROSÉ

FRANCE

\$150 750ML

- white -

1/2 OFF BOTTLES OF WHITE WEDNESDEAYS

SAUVIGNON BLANC, BABICH

NEW ZEALAND

\$12 | \$36 | 4-6 PM \$9

RISELING, INCLINE

GERMANY

\$12 | \$36

RIESLING, TREFETHEN

CALIFORNIA

\$14 | \$42

ALBARIÑO, LA CAÑA

SPAIN

\$15 | \$45

PINOT GRIGIO, ABBAZZIA DI NOVACELLA

ITALY

\$15 | \$45

CHABLIS, LOUIS JADOT

FRANCE

\$16 | \$48

SAUVIGNON BLANC, DELILLE CELLARS

WASHINGTON

\$16 | \$48

BLEND, MASSICAN "ANNIA"

CALIFORNIA

\$20 | \$60

WINE SPECTATOR #72 OF TOP 100 WINES 2024

SCORE / 91

POUILLY- FUISSÉ, LOUIS JADOT

FRANCE

\$22 | \$66

- red -

1/2 OFF BOTTLES OF RED WEDNESDAYS

SANGIOVESE, MONTE ANTICO

ITALY

\$11 | \$33

CABERNET SAUVIGNON, LUCKY TIGER

CALIFORNIA

\$11 | \$33 | 4-6 PM \$9

COTE DU RHÔNE, LA SOLITUDE

FRANCE

\$12 | \$36

BLEND, THREADCOUNT

CALIFORNIA

\$12 | \$36

PINOT NOIR, VIOLET HILL

OREGON

\$14 | \$42

CABERNET SAUVIGNON, QUILT

CALIFORNIA

\$20 | \$65

BLEND, ORIN SWIFT "ABSTRACT"

CALIFORNIA

\$27 | \$81

PIT MASTER'S RESERVE PICK

PINOT NOIR, "MOON LIGHT RACE" BURN COTTAGE

CENTRAL OTAGO, NEW ZEALAND

SAUVAGE FAMILY VINEYARD

WINE SPECTATOR #84 OF TOP 100 WINES 2024

SCORE / 95

NA | \$90

NOT AVAILABLE FOR 1/2 OFF WEDNESDAY

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