

Specialty Cocktails

GUAVA GODDESS | 18 TEQUILA, APEROL, GUAVA JUICE, ORGEAT, LIME

LOWCOUNTRY LEMONADE | 16 VODKA, TRIPLE SEC, LEMON JUICE, SIMPLE SYRUP

> MAPLE BOURBON SOUR | 17 BOURBON, MAPLE SYRUP, LEMON

GINGER ROGERS | 16 GIN, GRAPEFRUIT JUICE, GINGER SYRUP, LEMON

Zero-Proof Cocktails

PUT THE LIME IN THE COCONUT | 9 COCONUT WATER, LIME, SUGAR, CLUB SODA

BLUEBERRY LAVENDER SODA | 9 BLUEBERRY LAVENDER SYRUP, LEMON, CLUB SODA

Non-Alcoholic

LEMONADE | 4

ASSORTED SODA | 3

ASSORTED JUICE | 4

ICED TEA | 4

Beer

CORONA | 6

STELLA | 6

SEASONAL IPA | 7

Wine

Sparkling

NICOLAS FEUILLATTE	29 GLASS
CHOUILLY, FRANCE	116 BOTTLE
LA MARCA	14 GLASS
FRANCE	56 BOTTLE

White

RABBLE SAUVIGNON BLANC	21 GLASS
PASA ROBLES, CALIFORNIA	84 BOTTLE
EXCELSIOR, 2017, CHARDONNAY	15 GLASS
WESTERN CAPE, SOUTH AFRICA	60 BOTTLE

Rosé

RABBLE ROSÉ	15 GLASS
PASA ROBLES, CALIFORNIA	60 BOTTLE

Red	
CHARLES KRUG, 2020 CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	22 GLASS 88 BOTTLE
FLOWERS, 2018, PINOT NOIR SONOMA COAST, CALIFORNIA	26 GLASS 104 BOTTLE





She-Crab Soup (GF) 13 LUMP CRAB SALAD, HERB SALAD

Krispy Chicken ¹⁶ GOCHUJANG SAUCE, LIME, PICKLED PERSIAN CUCUMBER

Crispy Rock Shrimp ²³ SIRACHA AIOLI, OVEN ROASTED PINEAPPLE

Rabbit & Duck Terrine 22 SEASONAL PRESERVES, MALAGÓN SOURDOUGH

Ceviche* (GF) 26 LOCAL CATCH OF THE DAY, LECHE DE TIGRE

Blue Claw Crab Mac & Cheese 25 MORNAY SAUCE, LUMP CRAB, PARMESAN

Caramelized Onion & Goat Cheese Tart (v) 17 PICKLED ONION, SALAD FRISÉE, AGED BALSAMIC

Mojo Braised Veal Cheek 21 FRIED OKRA AND PICKLED SHALLOTS SALAD

Beef Tartare* 32 CAVIAR, CHIVES, CORNICHON, CHIPS

1855 Beef Short Rib (GF) 25 SWEET & SPICY CHILI GLAZE, CRISPY GARLIC, HERBS

Honey & Lime Brussels Sprouts (GF,V) 16 PICKLED ONIONS, FRIED GARLIC, FRESNO CHILI

Whitman Fries ⁷ HOUSE SAUCE

GF - GLUTEN-FREE V - VEGETARIAN VG - VEGAN N - CONTAIN NUTS

WE PROUDLY SOURCE OUR SOURDOUGH FROM CHARLESTON'S OWN MALAGÓN MERCADO www.malagonchs.com

Marked items (*) indicated may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





Salads

Green Tomato Panzanella Salad (v) 19

RUSTIC MALAGÓN SOURDOUGH CROUTONS,

CILANTRO VINAIGRETTE, PIMENTO CHEESE

ADD CHICKEN +7 / ADD SHRIMP +8 / ADD THICK CUT BACON +5

Beet Salad (v) 19

HERB WHIPPED RICOTTA, QUINOA GRANOLA, FRISÉE & ENDIVE SALAD

ADD CHICKEN +7 / ADD SHRIMP +8 / ADD THICK CUT BACON +5

Baby Gem Caesar (GF) 18

GARLIC DRESSING, MARINATED ANCHOVY,
TOASTED HERB PANKO

ADD CHICKEN +7 / ADD SHRIMP +8 / ADD THICK CUT BACON +5

Big Dish

Whitman Cheeseburger 26

SMASHED, CARAMELIZED ONIONS, PICKLES,
BRIOCHE BUN, THE WHITMAN SAUCE

CHOICE OF SALAD OR FRIES

GF BUN AVAILABLE UPON REQUEST

Carolina Rice ²⁶ crab, egg, chilis, scallions

1855 Rib Eye (gf) 70
40-day dry aged, sage brown butter

Local Fish 35
CRAWFISH ÉTOUFFÉE, SMOKED BACON,
PUFFED RICE & HERBS

Confit Duck Potpie 27
HEARTY ROOT VEGETABLES, CHICKEN VELOUTÉ,
PUFF PASTRY

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Desserts

Sticky Toffee Pudding 15

DATES, CARAMEL SAUCE, VANILLA ICE CREAM

Chocolate Torte (GF) 15

CRÈME FRAICHE MOUSSE, CHOCOLATE CRUMBLE, PASSIONFRUIT & RASPBERRY COULIS

Classic Cuban Flan (GF) 15

CRÈME CARAMEL

Cookie Plate (N,V) 11

BROWN BUTTER BENNE, CHOCOLATE CHOCOLATE CHIP, PECAN CHEWIES

Coffee

Hot Tea

Drip Coffee 5

Latte 4.50

Assorted MEM Tea ⁴

Espresso 3.50

Macchiato 5

Cappuccino 5

Americano 5

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