

The Dewberry

THE LIVING ROOM

OUR SIGNATURES

THE DEWBERRY OLD-FASHIONED 16

No need to mess with perfection. Classically prepared, dressed to the nines and stirred once.

Coopers' Craft Barrel Reserve Bourbon, Demerara Sugar, Bitters, Orange Oil, Cherry

PANIC BUTTON..... 16

Whiskey forward, rich and balanced with a bittersweet cherry finish. Try not to freak out.

Bourbon, Averna, Heering Cherry, Campari, Lemon

LIVING ROOM MARTINI..... 16

A briney, botanical and bright take on the classic. This is our ideal balance of spirit & salt, intended to leave you ready for a second... or a third...

Gin, Mancino Secco Vermouth, Castelvetro Olive Brine, Orange Bitters, Roquefort & Mint Stuffed Castelvetro Olive

DARK AS NIGHT 20

Bright aromatics with notes of caramel, cigar tobacco, leather, and toasted baking spice.

Served in a snifter with a hand-chipped iceber, this is the nightcap of nightcaps.

Pierre Ferrand Ambre Cognac, Mancino Barolo Chinato, Austrian Walnut Liqueur

Bar Manager Juliana Fisher

MORNING, NOON OR NIGHT

- Contains no alcohol -

10

KING'S MULE

Spicy, effervescent

*Blenheim's 'Hot' Ginger Ale, Ruby Grapefruit, Lemon, Lime
Bitters, Mint*

JULES' DRINK

Light and refreshing, drinks like a mojito.

Lime Juice, Mint, Lemon Lime Soda, Soda Water

MAKE IT A SPRITZ

- Your choice of spirit, served with sparkling wine and club soda; on the rocks -

13

ANGOSTURA *Ginger, Dark Spice*

APEROL *Bitter Orange*

CAMPARI *Rose, Cinnamon, Gentian*

MONTENEGRO *Bittersweet Bubble Gum*

SHAKEN

BASICALLY 14

This vodka soda gets flagged in the end zone for excessive celebration.

Belvedere Single Estate, St. Germain, La Croix Grapefruit, Two Lemons

CHAMPAGNE WITH BREAKFAST 15

"Can't drink all day if you don't start in the morning."

Champagne, Virginia Black Whiskey, Aged Rum, Apple Juice, Scotch Bonnet Extract, Cinnamon

JERSEY LIGHTNING 13

Doesn't really make sense, but it's delicious. Rich and smooth with some distant thunder in the finish.

Laird's Bonded Applejack, Orange Juice, Maple Syrup, Peychaud's Bitters

GOLDEN HOUR 15

Like a Charleston sunset, this one packs a punch and settles gently. Drinks like a dry fruit punch.

Reposado Tequila, Aperol, Orgeat, Lemon, Orange Bitters (*contains almond)*

STIRRED

BAY, BAY, BAY 16

Smells fresh pine needle, tastes like bubble gum. Expect a long dry finish.

Bay Leaf & Turmeric Infused Gin, Bay Leaf Oil, Rinomato, Campari, Tonic Syrup, Bay Leaf Extract

LESS IS MORE..... 15

This one's deceptively minimal, yet surprisingly complex with notes of dried grass, wood smoke and wildflowers.

Japanese Whiskey, Botanical Gin, Chamomile Flowers, Grapefruit Peel

CLAY POT AGED NEGRONI 16

Treated like a Solara, we age our negroni in a Mancino amphora—an ancient vessel used for storing liquid and grain—this drink develops more character the longer it ages.

Gin, Mancino Rosso Vermouth, Campari

AFTER DINNER

NUTS & 'DEW' BERRIES 14

A not-too-sweet peanut butter and jelly, that opens with toasted nuts and finishes with soft fruits.

Cognac With Liqueurs Of Almond, Hazelnut, Pistachio, Strawberry, Blackberry & Blueberry

SIDECAR RACER 14

Our nod to the classic Sidecar, this cocktail corners like it's on rails. Silky smooth with a hint of dark bitter chocolate and rich orange oil, finishing with creamy coconut and lemon.

Coconut Infused Cognac, Cocoa Nib Infused Dry Curacao, Lemon, Sugar, With A Powdered Coconut, Cocoa Nib, Cinnamon Sugar Rim

COFFEE & COKE 12

Coffee, coke and spirits. Up, up and away, what else can we say?

Fresh Pulled Espresso, Coca-Cola Classic™, Rye Whiskey, Gran Classico, Sweet Vermouth, Spiced Chocolate Bitters

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

BLANC DE BLANCS BRUT 16/80
Raventos i Blanc / Conca del Riu Anola / Spain / NV

CHAMPAGNE 18/90
Jean-Noël Haton "Brut Reserve" / Damery / France / NV

CHAMPAGNE 25/125
Charles Heidsieck "Brut Reserve" / Reims / France / NV

WHITE

CHARDONNAY 16/80
Domaine Servin / Chablis / France / 2018

CHARDONNAY 14/70
Knuttle Family / Russian River Valley / California / 2017

SAUVIGNON BLANC 15/75
Guy Allion / Torraine / France / 2018

PINOT GRIGIO 12/60
Scarpetta / Friuli / Italy / 2018

ROSÉ

NIELLUCCIU, SCIACARELLU, GRENACHE 16/80
Domaine Vetriccie / Corsica / France / 2018

RED

GRENACHE, SYRAH 12/60
Domaine Courtois / Rhône Valley / France / 2017

BARBERA D'ASTI 14/70
Guido Berta / Asti / Italy / 2016

PINOT NOIR 16/80
King & Cannon / Willamette Valley / Oregon / 2017

MALBEC 13/65
Belhara "Amayan" / Mendoza / Argentina / 2016

SYRAH/MERLOT/CABERNET 16/80
Maison Noir "Horseshoes & Handgrenades" / Oregon & Washington / NV

CABERNET SAUVIGNON 18/90
Emblem / Napa / California / 2015

BEERS, BEVERAGES & COFFEE

BEERS

GOLDEN ALE.....	7
<i>Cooper River / Charleston / South Carolina 4.7% abv</i>	
SEASONAL GOSE	7
<i>Anderson Valley Brewing Company / Booneville / California 4.2% abv</i>	
IPA	7
<i>Great Divide / Titan / Denver / Colorado 7.1% abv</i>	
PORTER.....	7
<i>Holy City / Charleston / South Carolina 5.5% abv</i>	
HEFEWEIZEN.....	8
<i>Weihenstephaner / Freising / Germany 5.1% abv</i>	
IPA	8
<i>Westbrook / Two Claw / Mount Pleasant / South Carolina 7% abv</i>	
BELGIAN GOLDEN.....	12
<i>Duvel / Belgium 8.5% abv</i>	

SECOND STATE COFFEE

FRESH BREWED COFFEE	4
ESPRESSO.....	3
CAPPUCCINO	5
LATTE	5

TEA SELECTIONS

EARL GREY	5
CHAMOMILE	5
ENGLISH BREAKFAST	5
GREEN.....	5
THE DEWBERRY SIGNATURE BLEND.....	5

UNIQUE SPIRITS

THE MACALLAN RARE CASK	75 per two oz.
PARTIDA ELEGANTE	75 per two oz.
DON JULIO REAL	75 per two oz.
HENNESSY PARADIS	80 per oz.
HENNESSY PARADIS IMPERIAL	250 per oz.
RICHARD HENNESSY.....	350 per oz.
THE MACALLAN No. 6.....	350 per oz.
HENNESSY FLIGHT	350

A half ounce of the following: Hennessy Paradis, Hennessy Paradis Imperial and Richard Hennessy

WHISKEYS & SPIRITS

SINGLE MALT

GLENLIVET 12YR.....	12
GLENKINCHIE 12YR.....	14
MACALLAN 12YR.....	18
MACALLAN 18YR.....	50
MACALLAN 18YR	
DOUBLE WOOD.....	55
LAPHROAIG 10YR	14
BOWMORE 15YR	20
LAGAVULIN 16YR	25
GLENMORANGIE 10YR	12
GLENMORANGIE SIGNET	55
SPRINGBANK.....	16
TALISKER 10YR.....	14
TALISKER STORM.....	16
OBAN 14YR.....	18

BLENDED MALT

JOHNNY WALKER BLACK.....	12
COMPASS BOX GREAT	
KING ST GLASGOW	12

RYE

RITTENHOUSE.....	12
KNOB CREEK	12
MICHTER'S.....	14
WHISTLE PIG.....	18

GIN

CITY OF LONDON	12
PLYMOUTH	14
BOMBAY SAPPHIRE.....	12
TANQUERAY	12
HENDRICK'S.....	14
BOTONIST.....	12
NOLET'S	16
SUNTORY ROKU	14
BOL'S GENEVER.....	12

RUM

DIPLMATICO RESERVA	12
PLANTATION 5YR.....	12
BARBANCOURT 8YR.....	12
ANGOSTURA 1824	20

BRANDY

PIERRE FERRAND AMBRE.....	16
LA POMMIÈRE CALVADOS.....	14
HENNESSY VSOP	18
HENNESSY XO	50
PIERRE FERRAND	
SELECTION DES ANGES.....	50
1971 DELORD	
BAS ARMAGNAC	45

INTERNATIONAL WHISKEY

SUNTORY TOKI.....	15
HIBIKI HARMONY.....	16
NIKKA BARREL.....	16
NIKKA COFFEY GRAIN	18

TEQUILA/MEZCAL

PARTIDA BLANCO	14
PARTIDA REPOSADO	16
CASA MIGOS BLANCO	16
CASA MIGOS REPOSADO.....	18
PARTIDA AÑEJO	18
DON JULIO 1942.....	55
DEL MAGUEY VIDA	14

BOURBON

FOUR ROSES.....	12
MAKERS MARK	14
WOODFORD RESERVE.....	14
BULLEIT	12
E.H. TAYLOR SMALL BATCH.....	18
MICHTER'S.....	14
BASIL HAYDEN'S.....	14
STRANAHAN'S.....	18
VIRGINIA BLACK	14

CHAMPAGNE

MARC HEBRART	125
<i>"Blanc de Blancs," Mareuil-sur-Ay, NV</i>	
PIERRE PETERS	165
<i>"Covee Reserve Blanc de Blancs," NV</i>	
VEUVE CLICQUOT	185
<i>Rosé, Reims, France, 2008</i>	
SAINT-CHAMANT	225
<i>'Brut Cuvée de Chardonnay,' Épernay, 2006</i>	
DOM PÉRIGNON	350
<i>Epernay, 2006</i>	
KRUG	375
<i>"Grande Cuvée," Reims, NV</i>	
BILLECART-SALMON (1.5L)	400
<i>"Brut Rosé," Mareuil-sur-Ay, NV (Rosé)</i>	
MARC HEBRART (1.5L)	485
<i>Special Club, Mareuil-sur-Ay, 2012</i>	

FOR THE TABLE

EGGS & CAVIAR* 8
Deviled Eggs, Paddlefish Caviar, BBQ Smoked Salmon, Shaved Cured Egg Yolk, Hot Sauce

WARM MARINATED OLIVES & CRISPY FRIED OLIVES.....10
Herbes de Provence, Red Pepper Flakes, Citrus, Olive Oil

POMMES FRITES10
Hand Cut Idaho Russets, Fines Herb, Aioli

WOOD FIRE GRILLED VEGETABLES 12
Seasonal Vegetable Assortment, Creamy Romesco Sauce

ROASTED GARLIC HUMMUS..... 13
Olive Oil, Crispy Chickpeas, Grilled Vegetables, Warm Flat Bread

CHEESE PLATE..... 18
Curated Cheeses, Grilled Halloumi, Fruit Preserves, Mixed Nuts, Honey, Butter Crackers
- Add Selection of Charcuterie and Accompaniments 10 -

PEEL-N-EAT CAROLINA SHRIMP 18
Cooper River Ale-Steamer, Lemon, Cocktail Sauce, Old Bay Remoulade

COOKIES & MILK10
*Jenn's Chocolate Chip Cookies Baked Fresh To Order. * Please Allow 15 Minutes. **

ENTREES

CAESAR SALAD14
Mixed Lettuces, Cherry Tomato Confit, Shaved Radish, Parmesan Cheese, Croutons, Caesar Dressing
- Add Grilled Chicken 6/ Shrimp 8 -

COBB SALAD* 18
Artisanal Greens, Heirloom Tomatoes, Cucumber, Avocado, Bacon, Blue Cheese, Hard-Boiled Egg, Wood-Fire Grilled Chicken, Lemon Shallot Vinaigrette

THE DEWBERRY BURGER* 18
Onions Bordelaise, Emmenthal Cheese, Seeded Potato Bun, Pommes Frites, Aioli

CRISPY FLOUNDER..... 27
Light Cornmeal Breading, Charred Lemon, Pommes Frites, Salad Verte

PAN ROASTED CHICKEN BREAST 28
Creamy Hominy, Braised Greens, Applewood Smoked Bacon Jus

MARKET CATCH* 34
Yukon Gold Potato Puree, Caramelized Vegetables, Tomato-Saffron Broth

WOOD FIRED STEAK FRITES* 36
9 oz Hanger Steak, Black Garlic Steak Sauce, Pommes Frites, Aioli

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*