

*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

KÖLSCH .....	7
<i>Coast / 32°/50° / Charleston / South Carolina / 4.8% 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>	
SPARKLING CIDER.....	9
<i>Artifact/ Feels Like Home/ Massachusetts / 5.4% 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

DIPLomatico 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>	
BILLECART-SALMON .....	150
<i>"Brut Reserve," Reims, 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 FRITES** .....10  
*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 & MILK** .....10  
*Jenn's Chocolate Chip Cookies Baked Fresh To Order. \* Please Allow 15 Minutes. \**

**ENTREES**

**CAESAR SALAD** .....14  
*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*

**FISH & FRITES**.....19  
*Crispy Cornmeal Breaded Cod, Charred Lemon, Pommes Frites, Salad Vert, Creole Remoulade, House Hot Sauce*

**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.*