

STARTERS

- Artisanal Cheese Board** - ask about our specialty cheeses \$18
- House Made Charcuterie Board** - ask server for details \$18
- Fried Haute Goat Cheese**- pesto, arugula, prosciutto \$14
- Moules Frites** - ask how Chef is cooking our wild harvested mussels from Maine (*"classic" white wine-herb, jalapeno cilantro, spicy-roasted tomato and tarragon buttery broth is always available*)..... \$18
- Fried Pickled Green Tomatoes** - with creamy tarragon scented Gulf shrimp salad \$10
- Charleston Style Crab Cake**- hoppin' John, jezebel sauce, and arugula..... \$21
- Braised Pork Cheeks**- local peas, pepper jelly, hot water cornbread \$12
- Gulf Crab Stuffed U-9 Shrimp** - NOLA BBQ reduction, lemon, grilled bread..... \$18

SOUPS

- Roasted Red Tomato Soup** - apple smoked bacon, thyme-chive crème..... \$5 Cup, \$8 Bowl
- Bistro's Onion Soup** - caramelized onions, dark chicken stock, toasted baguette, Gruyere cheese..... \$5 Cup, \$8 Bowl
- Smoked Duck Gumbo**- LA popcorn rice, sliced duck breast \$7 Cup, \$12 Bowl

SALADS

- "The Frenchman"** - seasonal greens, Granny Smith apples, white wine poached potatoes, spiced pecans, Gruyere cheese, house vinaigrette \$9.5
- Wilted Baby Spinach Salad**- port wine braised cabbage, bacon, pine nuts, Haute Goat chevre, toasted bread, fried egg, apple cider vinaigrette..... \$10
- Baby Iceberg Wedge**- grilled red onion, bacon, fried green tomatoes, choice of: buttermilk-tarragon dressing or Maytag Blue Cheese dressing \$8.5
- House Smoked Salmon**- arugula, beets, Haute Goat chevre, pears, herb vinaigrette \$14
- Southern Fried Chicken Cobb**- butter lettuce, cherry tomato, boiled egg, bacon, shaved carrot, Vermont white cheddar, field peas, honey Dijon dressing..... \$14
- Grilled Caesar**- Parmesan, croutons, house Caesar dressing, fried anchovy \$10
- Charred Squash Salad**- roasted fall squash, pears, bleu cheese, candied pecans, local greens, pomegranate port wine vinaigrette \$12

WE PROUDLY SERVE LOCAL INGREDIENTS FROM:

Pea Patch Produce	Mahaffey Farms	Smith Family Farms	Doodley Dee Farms	Flowing Hills Creamery	Haute Goat Creamery
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Please inform service staff of all food allergies. A 20% service charge will be added to all groups of 8 or more.

Dinner Menu

ENTRÉES

Southern Ramen - pork soy broth, Mahaffey Farms pork shoulder, braised collards, sous vide pork shoulder, crispy pork belly, soft boiled local yard egg, house made noodles	\$24
Osso Buco - cheesy grits, glazed carrots, gremolata	\$36
Low Country Shrimp n' Grits - roasted garlic grits, Bergeron's andouille sausage, Gulf crab meat and shrimp, tomato buttery broth..... Large \$20, Small \$14	
New Orleans Style Trout Amandine - butter whipped potatoes, haricot verts (<i>pan-sautéed or fried</i>).....	\$21
Maple Leaf Seared Duck Breast - roasted jalapeno and basil corn pudding, braised collards, bacon-cherry demi	\$31
Steak Frites - sous-vide hanger steak, horseradish butter and fries	\$25
Cedar Plank Salmon - charred lemon, chive whipped potatoes, asparagus, lemon beurre blanc.....	\$26
Olive Oil Poached Grouper - roasted root vegetables, spinach, pecans and parsley salad, meunière sauce	\$33
Herb Roasted Chicken - caramelized vegetables, fingerling potatoes natural drippings.....	\$26
Hand-made Pappardelle - pasta, andouille sausage Bolognese, fried oysters, shaved Parmesan	\$24
Angel Hair Pasta - shaved garlic, chili flake, arugula, prosciutto, blistered tomato, Manchego.....	\$21

HAND BUTCHERED STEAKS

8oz. Filet - house steak sauce	\$29
12oz. Cast Iron Seared NY Strip - horseradish compound butter.....	\$27
14oz. Grilled Ribeye - chimichurri sauce	\$30
20oz. Bone-In Ribeye -	\$50
8oz. Cap of Ribeye -	MKT \$

SIDES

Essau's Collards -	\$5
Sautéed Haricot Vert - shaved garlic, lemon zest.....	\$6
Buttered Whipped Potatoes -	\$4
Hand Cut Fries - sea salt, rosemary with garlic aioli	\$4
Mac & Cheese Au gratin -	\$6
Chardonnay Poached Potatoes - fine herbs....	\$5

Lunch Menu

Served Monday-Saturday 11-3

STARTERS & SOUP

- Charleston Style Crab Cake** - hoppin' John, jezebel sauce, and arugula..... \$21
- Fried Pickled Green Tomatoes** - with creamy tarragon scented Gulf shrimp salad \$10
- Roasted Red Tomato Soup** - apple smoked bacon, thyme-chive crème \$5 Cup, \$8 Bowl
- Bistro's Onion Soup** - caramelized onions, dark chicken stock, toasted baguette, Gruyere cheese..... \$5 Cup, \$8 Bowl
- Smoked Duck Gumbo** - LA popcorn rice, sliced duck breast \$7 Cup, \$12 Bowl

SALADS

- "The Frenchman"** - seasonal greens, Granny Smith apples, white wine poached potatoes, spiced pecans, Gruyere cheese, house vinaigrette \$9.5
- Wilted Baby Spinach Salad** - port wine braised cabbage, bacon, pine nuts, Haute Goat chevre, toasted bread, fried egg, apple cider vinaigrette \$10
- Baby Iceberg Wedge** - grilled red onion, bacon, fried green tomatoes, choice of: buttermilk-tarragon dressing or Maytag Blue Cheese dressing \$8.5
- House Smoked Salmon** - arugula, beets, Haute Goat chevre, pears, herb vinaigrette \$14
- Southern Fried Chicken Cobb** - butter lettuce, cherry tomato, boiled egg, bacon, shaved carrot, Vermont white cheddar, field peas, honey Dijon dressing \$14
- Grilled Caesar** - Parmesan, croutons, house Caesar dressing, fried anchovy \$10
- Charred Squash Salad** - roasted fall squash, pears, bleu cheese, candied pecans, local greens, pomegranate port wine vinaigrette \$12

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Lunch Menu

Served Monday-Saturday 11-3

SANDWICHES

- Grown Up Grilled Cheese** - aged white cheddar, brie and charred tomato cream \$11
- Great Raft Corned Beef** - house made sauerkraut, provolone & creole mustard on rye..... \$12
- Crispy Gulf Shrimp BLT** - bacon, lettuce, tomato, sliced pickles, remoulade, and crispy Gulf shrimp..... \$12
- Veggie Tartine** - toasted baguette, herb goat cheese, grilled red onion, marinated tomato, mushrooms, herb vinaigrette, arugula..... \$10
- Wine Country's Soup, Sandwich, and Salad** - cup of soup, salad and choice of any sandwich: Corned Beef, Veggie Tartine or Grown Up Grilled Cheese \$13, Shrimp BLT \$14

HOT PLATES

- Moules Frites** - ask how Chef is cooking our wild harvested mussels from Maine (*"classic" white wine-herb, jalapeno cilantro, spicy-roasted tomato and tarragon buttery broth is always available*) \$18
- Steak Frites** - sous-vide hanger steak, horseradish butter and fries \$18
- Cedar Plank Salmon** - charred lemon, chive whipped potatoes, asparagus, lemon beurre blanc..... \$18
- Low Country Shrimp n' Grits** - roasted garlic grits, Bergeron's Andouille sausage, Gulf crab meat and shrimp, tomato buttery broth..... Large \$20, Small \$14
- New Orleans Style Trout Amandine** - butter whipped potatoes, haricot verts (*pan-sautéed or fried*)..... \$15
- Olive Oil Poached Grouper** - roasted root vegetables, spinach, pecans and parsley salad, meunière sauce \$19
- Carpet Bagger Steak** - cast iron seared 4oz filet, crispy oyster, horseradish whipped potatoes, asparagus, house steak sauce..... \$22
- WC's Bistro Burger** - 8oz handmade patty, braised tomatoes, grilled red onion and Duke's Mayo on a bistro bun. Choice of Swiss or Cheddar Cheese (*Add a fried egg "sunny side up" compliments of Chef*)..... \$12
- Backyard Burger** - lettuce, fresh tomato, shaved onion, special sauce \$11
- Lamb Burger** - Smith Family lamb, Haute Goat Feta, harissa aioli, olive tapenade, arugula..... \$14

Bar Menu

- Artisanal Cheese Board** - ask about our specialty cheeses..... \$18
- House Made Charcuterie Board** - ask server for details..... \$18
- Roasted Red Tomato Soup** - apple smoked bacon, thyme-chive crème \$5 Cup, \$8 Bowl
- Bistro's Onion Soup** - caramelized onions, dark chicken stock, toasted baguette,
Gruyere cheese..... \$5 Cup, \$8 Bowl
- Grilled Caesar**- parmesan, croutons, house Caesar dressing, fried anchovy..... \$10
- Baby Iceberg Wedge** - grilled red onion, bacon, fried green tomatoes, choice of:
buttermilk-tarragon dressing or Maytag Blue Cheese dressing \$8.5
- Crispy Shrimp Tacos** - avocado mousse, blue corn tortillas, sweet chili sauce \$10
- Fried Brussel Sprouts** - bacon lardons, apple cider vinaigrette, fine herbs & aged parmesan..... \$9
- Hand-Cut Truffles Fries** - fresh herbs, parmesan, black truffle aioli \$9
- Cast-Iron Boudin** - creole mustard, pickles, grilled bread, black eyed peas..... \$12
- Moules Frites** - ask how Chef is cooking our wild harvested mussels from Maine (*“classic”*
white wine-herb, jalapeno cilantro, spicy-roasted tomato and tarragon buttery broth is always available) \$18
- Steak Frites** - sous-vide hanger steak, horseradish butter and fries \$18
- Duck Confit Nachos** - field peas, pickled jalapeno, radish, Vermont cheddar, charred pepper aioli..... \$10
- Fried Chicken Livers** - buffalo hot sauce, bacon, bleu cheese..... \$8

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Deserts

Crème Brulee - fresh berries \$8

Sticky Bread Pudding - bourbon caramel, vanilla bean ice cream... \$8

Apple Tart Tartin - caramel, cinnamon ice cream \$9

Ice Cream Trio - candied pecans, whip cream \$8

EVOO Chocolate Cake - bourbon cherry ice cream, espresso

crème anglaise..... \$9

Lemon Meringue Pie - shortbread cookie crust and toasted Italian

meringue \$8

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Apple Tart Tartin - caramel, cinnamon ice cream \$9

Ice Cream Trio - candied pecans, whip cream \$8

Flourless Chocolate Cake - bourbon cherry ice cream, espresso

crème anglaise..... \$9

Lemon Meringue Pie - shortbread cookie crust and toasted Italian

meringue \$8

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Brunch Menu

Served Sunday

SALADS

- "The Frenchman"** - seasonal greens, Granny Smith apples, white wine poached potatoes, spiced pecans, Gruyere cheese, house vinaigrette \$9.5
- Wilted Baby Spinach Salad**- port wine braised cabbage, bacon, pine nuts, Haute Goat chevre, toasted bread, fried egg, apple cider vinaigrette..... \$10
- Baby Iceberg Wedge**- grilled red onion, bacon, fried green tomatoes, choice of: buttermilk-tarragon dressing or Maytag Blue Cheese dressing \$8.5
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BURGERS

- WC's Bistro Burger** - 8oz handmade patty, braised tomatoes, grilled red onion and Duke's Mayo on a bistro bun. Choice of Swiss or Cheddar Cheese (Add a fried egg "sunny side up" compliments of Chef) \$12
- Backyard Burger** - lettuce, fresh tomato, shaved onion, special sauce..... \$11
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Brunch Menu

Served Sunday

Classic Benedict - crispy breakfast potato	\$12.5
Eggs Charleston - crab cakes, poached egg, hollandaise, crispy new potato	\$19
Buttermilk Biscuit Benedict - pulled pork, poached eggs, smoked tomato hollandaise, crispy new potato	\$13.5
Mushroom omelet - wild mushrooms, goat cheese, fresh herbs, served with side salad	\$14
Bacon omelet - green onion, pimento cheese, served with side salad	\$13
Basic omelet - cheddar cheese served with side salad	\$11
Buttermilk biscuits & sawmill gravy - choice of eggs, breakfast potatoes.....	\$13
Basic breakfast - choice eggs, bacon or Mahaffey farms breakfast sausage, new potatoes or grits, toast or biscuit.....	\$12
Low Country Shrimp n' Grits - roasted garlic grits, Bergeron's Andouille sausage, Gulf crab meat and shrimp, tomato buttery broth.....	Large \$20, Small \$14
Steak and eggs - breakfast potatoes.....	\$14
Sweet buttermilk pancakes - choice of toppings , blueberries, bourbon peaches, banana fosters with whip cream.....	\$10
Buttermilk waffles - choice toppings blueberries, bourbon peaches, banana fosters with whip cream.....	\$10
House-made bagels and lox - whip cream cheese, capers, tomato jam, pickled red onion, arugula, chive scrambled eggs	\$15
Cinnamon Rolls	\$4.5

WE PROUDLY SERVE OUR OWN FRESHLY MADE PASTRIES,

WITH HOUSE MADE JELLIES & JAMS:

Cinnamon Rolls

Biscuits

Brioche Buns

Brioche Loaves

Bagels

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Wines by the Glass

CHAMPAGNE & SPARKLING

2014	Prosecco - Neirano "Cuvee" Brut, Piedmont, IT	11/53
NV.	Roederer Brut Rosé - Anderson Valley	13/63

WHITE WINES

LIGHT TO FULLEST IN BODY

2014	PINOT GRIGIO - Alois Lageder, Dolomiti, Trentino, IT	10/38
2013	RIESLING - Leitz "Dragonstone", Rheinhessen, GR	12/46
2014	ALBARIÑO - La Caña, Rias Baixas, ES	11/42
2015	SAUVIGNON BLANC - Mulderbosch, Western Cape, SA	9/34
2014	SAUVIGNON BLANC - Marc Deschamps Pouilly Fumé, Loire, FR	12/46
2014	CHARDONNAY - Morgan "Metallico", Santa Lucia Highlands	10/38
2014	CHARDONNAY - Keenan, Spring Mountain District	13/50

ROSÉ

2015	GREN/CIN/CAB SAUV - Château de Brigue, Provence, FR	9/34
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RED WINES

LIGHT TO FULLEST IN BODY

2014	GAMAY - Henry Fessy Chateau Des Labourons Fleurie, Beaujolais, FR	10/38
2014	PINOT NOIR - MacMurray, Russian River Valley	12/46
2015	PINOT NOIR - Morgan "Double L Vyd", Santa Lucia Highlands	16/62
2014	MERLOT - Milbrant "Traditions", Columbia Valley, WA	9/34
2013	MERLOT - Duckhorn, Napa Valley	18/72
2013	SANGIOVESE - Villa Cafaggio Chianti Classico, Tuscany IT	12/46
2011	TEMP, MAZ, GRAC, GARN - Marqués De Murrieta, Reserva Rioja, ES	13/50
2013	CABERNET SAUVIGNON - Antares, Napa Valley	13/50
2015	CABERNET SAUVIGNON - Felino Viña Cobos, Mendoza, AR	12/46
2015	MALBEC - Dona Paula Estate, Mendoza, AR	10/38
2014	MALBEC - Domaine de la Berangerie 'Les Traversets' Cahors, FR	9/34
2007	SYRAH - Arcadian "Westerly Vyd." Santa Inez Valley	16/62
2013	MOURVEDRE, GRENACHE, CINSULT - La Bastide Blanche, Bandol, FR	14/54

PREMIUM WINE FEATURES BY THE GLASS

NV.	Billecart - Salmon Brut Réserve, Mareuil-Sur-Ay, FR	16/80	<i>When does one enjoy drinking champagne???? Anytime you get your hands on a glass! A burst of brilliant fruit and wonderful aromas of light dough, fresh flowers, and sliced pears and peaches. Full-bodied yet agile and fresh, it shows layers of marvelous light tropical fruit and cream with hints of dough on the finish (JS). The perfect aperitif. Try it with anything, it will make you smile.</i>
2014	CAB SAU, CAB F, MER, PET VER - Mark Ryan "The Dissident", Columbia Valley, WA	20/78	<i>The source for this wine hails from such vineyards as Ciel du Cheval, Pinny Hill, and Klipsun throughout Eastern Washington. The wine is deep in color, expressing dark fruit, cassis, cigar-box, full rich and graceful tannins. It is a cabernet sauvignon based wine that spent 18 months in barrel and only 2700 cases were produced. This shows why there is so much potential in Washington State. Try this wine with one of our beautiful steaks.</i>
2012	NEBBIOLO - Luigi Giordano Cavana Barbaresco, Piedmont, IT	20/78	<i>Barbarescos come from the land high above (nebbia) and where black truffles thrive. These are long lived wines with both power and grace often exhibiting high alcohol, high acid, and noticeably marked tannins. Rose petals, blackberries, sour cherries, tar, leather, and chocolate come to mind. This wine loves braised meats, roasts, and matured cheese</i>