



DINNER MENU

Fall 2018

Executive Chef: Greg Garrison
Chef de Cuisine: Anthony Smith

\$1 OYSTERS

Monday Thru Sunday
4-6pm



5 COURSE Chef's Tasting Menu

A progressive tasting menu featuring Chef's choice of local and seasonal ingredients to be enjoyed by the entire table.

65
per person

Elevate your Tasting Menu experience with a customized beverage pairing.

25
per person

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

STARTERS

SMOKED BEEF TARTARE*	14
anchovies, capers, radish, cured egg yolk, dill potato chips	
ROASTED BONE MARROW	15
sautéed snails, pickled mustard seeds, Pedro Jimenez, toast	
GRILLED OCTOPUS	14
pecan romesco, collard green kimchi	
TOMATO & CHEDDAR TART	12
peppadew peppers, cherry tomatoes, mostarda, herbs	
SEARED HUDSON VALLEY FOIE GRAS	24
candied kumquats, pickled walnuts, johnny cake, fennel pollen	
GRILLED RADICCHIO CAESAR	12
anchovy croutons, pecorino, frisee, radish	

ENTREES

CATCH OF THE DAY	31
chestnut agnolotti, butternut squash puree, clams, nori emulsion	
SHRIMP & GRITS	28
braised pork belly, tomato, cheddar mousse, kale, scallion	
BRAISED BEEF SHORT RIBS	33
pot-roasted vegetables, pickled kohlrabi, fresh horseradish, garlic	
SAVANNAH RIVER FARM PORK CHOP	29
pig head - lima bean cassoulet, swiss chard, mustard crust, bourbon-glazed apples	
GRASS-FED DOUBLE CHEESEBURGER	15
garlic aioli, crispy onion, house pickles, bacon jam, fries	
ROASTED CHICKEN BREAST	28
rosemary-potato gnocchi, confit chicken thigh, spinach, parmesan, chicken jus	
SEARED DIVER SCALLOPS	36
pork cheek ragout, celery root puree, shitake mushrooms, fennel & grapefruit salad	

SNACKS & SHARE PLATES

DEVILED EGGS	6
crispy chicken skin	
STREET CORN	6
garlic aioli, cotija, lime, eseplette	
BRUSSELS SPROUTS	8
chile-lime sauce, pickled carrots	
CHARRED WINGS	10
Memphis dry rub, sweet vinegar, gorgonzola ranch, carrot-chile emulsion	
MEAT & CHEESE	20
house pickles and crackers	
RAW OYSTERS*	MP
house hot sauce, pickleback mignonette, cocktail sauce & crackers	



BAR MENU

WHITE WINE

Gl|Btl

PINOT GRIGIO <i>Gabriella: Italy</i> Crisp green pear, peach and tangy lime zest	8.5 33
SAUVIGNON BLANC <i>Les Roches: Loire Valley, France</i> Bright, refreshing, pineapple and minerals	10 39
CHARDONNAY <i>Hayes Valley: California</i> Gala Apple, tropical fruits, lime, hint of vanilla, dry finish	11 42
ALBARIÑO <i>Bodega Vina Nora: Galicia, Spain</i> Grapefruit, orange blossom, balanced citrus, long finish	12 46
PICPOUL <i>Les Costieres: Roussillon, France</i> Zesty pink grapefruit, bright citrus, fresh acidity	10 39
SAUVIGNON BLANC <i>Lismore Estate: South Africa</i> Rich fruit and oak notes	69
ROSÉ <i>Le Cengle: Provence, France</i> Intense currant, fresh strawberry, passionfruit, lively citrus	10 39
CHARDONNAY <i>Cakebread Cellars: Napa Valley</i> Bright creamy, golden apple, white peach, melon	95
CHARDONNAY <i>Rombauer Vineyards: Carneros</i> Rich creamy, vanilla, green apple, pear, melon	40

RED WINE

Gl|Btl

PINOT NOIR <i>Dante: California</i> Ripe raspberry, clove, textured long and earthy	9 35
CABERNET SAUVIGNON <i>Marc Cellars: California</i> Toasty oak, ripe summer berries, rich, round finish	11 42
MALBEC <i>Lagrezette: Cahors, France</i> Dark stone fruit, silky tannins, full bodied	10 39
TEMPRANILLO <i>Torres: Spain</i> Black cherry, raspberry, soft tannins, baking spice	10 39
BLEND <i>Colliano: Primorska, Slovenia</i> Soft, fruity scent, cherry and grippy tannins	10 39
BORDEAUX BLEND <i>Chateau moulinat: France</i> Ripe fruit and spices, fleshy, silky tannins	12 46
SYRAH <i>Tenet the Pundet: Washington</i> Blackberry, ripe plum, vanilla, citrus blossom	42
GENACHE/SYRAH <i>Boutinot: Rhone Valley, France</i> Complex, stoney red blend, mushroom and black olive	62
PINOT NOIR <i>Benovia: California</i> Dark fruits, spice, slight oak, silky finish	75
MALBEC <i>Chakana: Mendoza, Argentina</i> Blueberry, violet, vibrant sour cherry, vanilla, long classy finish	70
CABERNET SAUVIGNON <i>Coombsville: Napa Valley</i>	170

SPARKLING WINE

Gl|Btl

PROSECCO <i>Belstar: Veneto Italy</i> Sweet pear, nectarine, subtle floral notes, soft finish	10 39
ROSÉ <i>Villa Sandi: Veneto Italy</i> Fresh berries, crisp acidity, creamy, zesty and dry	11 42
CHAMPAGNE <i>Moet & Chandon: France</i> Intense green apple, white flowers and fresh nuts	90
CHAMPAGNE <i>Veuve Clicquot: France</i> Robust acidity, white peach, biscuit and kumquats	95
CHAMPAGNE <i>Dom Perignon: France</i> Bright Bouquet, toasted brioche, ripe hay, candied fruit	325

COCKTAILS

TIPPERARY Teeling Irish whiskey, green chartreuse, angostura, dolin sweet vermouth	12
CURIOUS GEORGE St. George chili vodka, simple syrup, lime juice, egg white, cracked pepper garnish	13
BARREL AGED Barrel -aged cocktail, ask server for details	13
FINAL DELIVERY 1792 bourbon, foro amaro, lemon juice, dry Curacao	13
QUEEN OF SIAM Corralejo blanco tequila, Thai chili pineapple syrup, cantaloupe, lime	12
LUCHA LIBRE cruzan blackstrap rum, del magauy Vida, lime juice, agave	12
GLADIUS ilalicus, cynar 70, lemon juice	12
BALLYSILLAN Teeling Irish Whiskey, Connemara peated single malt Irish whiskey, ginger, honey, lemon	12
STIGGINS DAIQUIRI Plantation pineapple rum, lime, Pierre Ferrand curacao	12
GRAN ROSTA COFFEE Teeling single grain Irish whiskey, coffee, demerara, fresh whipped cream, popcorn powder	10
TWO PLUMS UP Brokers infused plum gin, honey, lemon, egg white, Peychauds garnish, absinthe rinse	13
NEWTON'S LAW Four Roses fig infused bourbon, hoodoo, honey, mole bitters	12

BOTTLED BEER

BUDWEISER 5%	5
COORS BANQUET 5%	3
MICHELOB ULTRA 4.2%	5
STELLA ARTOIS 5%	5
COASTAL EMPIRE TYBEE BLONDE 4.7%	6
WESTBROOK GOSE 4	7
3 TAVERNS RAPTURES RASP. SOUR 5%	6
ANDERSON VALLEY GOSE 4.2%	7
TRIPEL ALLAGASH 9%	10
FOUNDERS PORTER 6.5%	7
LEFTHAND BREW NITRO MILK STOUT 6%	7
OLD CHUB SCOTCH ALE 6%	8
DALES PALE ALE 6.5%	6
SESSION DARK LAGER 5.4%	6
FULL SAIL SESSION LAGER 5.1%	6
REDHARE SPF 50/50 4.2%	6
MODELO ESPECIAL 4.4%	5

DRAFT BEER

LOCAL, DAILY, AND SEASONAL SELECTIONS.