

# VINTAGE TWELVE

## { THE TOWER }



Iced Tower of  
Fresh Shellfish

Mussels • Oysters  
Shrimp Cocktail • Crab  
Claws with an array of  
Sauces, Fresh Citrus,  
Garnishes, & Crackers

Choice of:

Two Tiers: Serves 1-3 people

Three Tiers: Serves 4-6 people

**MARKET**

## FROM THE OCEAN

**Shrimp Cocktail** // Jumbo Shrimp / House made Zesty Cocktail Sauce / Citrus Wedges 14

**Grilled Oysters** // Blackened Shrimp Butter / Splash of Bourbon / Green Onions (4) 10 (8) 18

**Fresh Shucked Oysters \*** // Seasonal Selection Horse Radish / Cocktail Sauce (4) 8 (8) 16

## SMALL PLATES

**Roasted Corn Hush Puppies** // House Pimento Cheese Fondue 10

**Pimento Cheese Fritter** // Red Pepper Jelly Dipping Sauce 10

**Lump Crab Cakes** // Corn Relish / Sweet & Spicy Aioli 17

**Chefs Seasonal Soup of the Day** // Small 7 / Large 10

**Grilled Caesar** // Charred Romaine Plank / Aged Parmesan / Marbled Croutons / Garlic  
Parmesan Dressing 8

**Classic Wedge** // Iceberg / Maple Bacon / Blue Cheese / Tomatoes / Scallions / Sweet Basil Blue  
Dressing 10

## ENTREES

**8 oz Filet Mignon** // Buttery Yukon / Mash George Dickel Demi / Chive Butter / Seasonal Vegetables 38

**Fresh Catch, SC** // Ask your server for our Chefs Fresh Locally Inspired Dish Market

**Atlantic Salmon** // Pan Seared / Spinach Risotto / Blistered Tomatoes / Rosemary Infused Local Honey 26

**Pork Tenderloin & Jumbo Shrimp** // Bacon Infused Brussels Sprouts / Blue Cheese Grits / Carolina Peach BBQ 31

**Lemon Garlic Scallops** // Sweet Pea Puree / Smoked Gouda Polenta Cake / Candied Lemon / Garlic Oil 29

**Shrimp & Grits** // Blistered Tomato / Tasso Ham / Local Shrimp / Confit Garlic / Chive Emulsion 28

**Truffled Macaroni & Cheese** // Aged White Cheddar / Herb Panko Gratin Crust / White Truffle oil 14  
Add Chicken 9 / Add Crispy Pancetta 7

**Low Country Boneless Short Rib** // Buttery Yukon Mash / Tobacco Onions / Pan Gravy / Bacon Infused Brussel Sprouts 28

**Chicken Kingston** // Grilled Marinated Breast / Crispy Pancetta / Roasted Tomatoes / Lemon Pesto Cream / Pappardelle  
Pasta Ribbons / Parmesan Crisp 26

**14oz Grilled NY Strip** // Vintage Herb Steak Butter / Carolina Collard Greens / Spice Roasted Sweet Potatoes 34

### THURSDAY – SATURDAY ONLY

**Prime Rib** // Baked Potato / Seasonal Vegetable  
12oz 28 20oz 38

## DESSERTS

**Banana Pudding Cake** // 10

**Frozen Peanut Butter Pie** // 8

**Warm Skillet Cookie** // Bourbon Vanilla Ice Cream & Caramel 11

**Triple Chocolate Mousse Stack** // 10

*\*Please Note: an automatic 19% gratuity will be added to parties of six (6) or more.*

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

# VINTAGE TWELVE

## Craft Cocktails

*All cocktails are prepared from freshly juiced fruits, vegetables, and the finest small batch liquors*

### **Mandarin Cooler**

Hangar 1 Mandarin Blossom / Sweet Vermouth  
Lemon Juice / Simple Syrup / Bitters

### **Black Diamond Margarita**

Maestro Dobel Diamante Tequila / Agave Syrup  
Fresh Lime / Served in a Black Salt Rimmed Glass

### **Perfect Storm**

Kraken / Owens Ginger Lime Craft Mix

### **Midnight Manhattan**

Tin Cup Whiskey / Bitters / Sweet Vermouth  
Luxardo Juice / A Classic Recipe Sweetened

### **Buffalo Tipperary**

Buffalo Trace / Vermouth / Chartreuse / House Syrup  
Peach Bitters / Our twist on an Irish Classic

### **The Door Knocker**

Death's Door Gin / Luxardo / House Syrup / Grenadine /  
Mint When It's Time To Go, Better Knock First

## The Mules

*All Mules Feature Owen's Ginger Lime Craft Mix*

### **V12**

Tito's Vodka

### **Summer**

Hangar 1 Buddha's Hand Citron  
Seasonal Berries

### **Kentucky**

Knob Creek

### **Western**

Stranahan's American Single  
Malt Whiskey

## Bourbon / Whiskey

### **Maker's Mark**

Maker's 46

John Bowman Single Barrel

Old Forester

Woodford Reserve

Woodford Double Oak

Elijah Craig 12yr

Basil Hayden

Four Roses Small Batch

Buffalo Trace

### **Angel's Envy**

Knob Creek 9yr

MaCallan 12yr

MaCallan 15yr

Balvenie Double Wood

Gentleman Jack

Chattanooga 1860 Reserve

Bookers

Tin Cup

Stranahan's Single Malt

## Craft Beer

Palmetto Amber Ale Charleston, SC

Palmetto Pale Ale Charleston, SC

New South Nut Brown Ale Myrtle Beach, SC

Lonerider Shotgun Betty Raleigh, NC

Lonerider Sweet Josie Brown Raleigh, NC

Poke The Bear Pale Ale, Charleston, SC

Left Hand Milk Stout Nitro Longmont, CO

Westbrook IPA Mount Pleasant, SC

Hop Art IPA Charleston, SC

Folly's Pride Blonde Charleston, SC