

THE
Ansonborough
CHARLESTON

BREAKFAST

Cast Iron Sticky Bun | 8
pecans, caramel

Biscuit or Croissant | 6
peach pepper jam, butter

Greek Yogurt Parfait | 11
strawberries, raw honey, almond
granola, coco nibs

Seasonal Fruit | 11
market selection, basil yogurt

Country Ham Bagel | 13
pimento cheese, tomato, pepper honey,
sherry vinegar

Avocado Toast | 13
tomato, pickled watermelon, arugula,
radish, soft herbs

Chicken & Croissant | 12
chicken sausage, egg, jalapeño, cheddar
cheese

Sourdough Breakfast Sandwich | 13
baked egg, smoked bacon, tomato,
cheddar, sourdough

ESPRESSO BAR

proudly brewing King Bean coffee

Espresso (double shot) | 5

Americano | 5

Macchiato | 5

Cappuccino | 5.5

Latte (hot or iced) | 5.5

Mocha (hot or iced) | 6.5

Dark Roast Coffee | 3

Iced Coffee | 5

Cold Brew | 6

Chai Latte (hot or iced) | 6

Hot Tea | 4

Flavor add ons | .50
vanilla, chocolate milano, classic
caramel, pistachio (seasonal)

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SNACKS

- | | |
|---|----|
| Marinated Olives
Garlic, Calabrian Chili, Thyme | 5 |
| Honey Habanero Cashews | 7 |
| Popcorn Trio
Bleu Cheese Buffalo, Truffle Parmesan, S'mores | 12 |
| Pimento Cheese Dip
Rosemary Pretzel Crisp | 12 |
| Charcuterie & Cheese
Genoa, Sopressata, Pecorino, Gorgonzola,
Mustard, Fruit, Crackers | 18 |

SWEETS

- | | |
|--|---|
| Macaroon Trio
Rotating Flavors | 9 |
| Bon Bon Trio
Rotating Flavors | 9 |

COCKTAILS

Anson After Dark 16

Vodka, Kahlua, King Bean Nitro Brew, Coffee Bitter

White Point Refresher 16

Vodka, Cucumber, Mint, Lime

Seaside Bloom 16

Gin, Lavender, Sparkling Grapefruit, Sea Salt

Blackbeard's Bounty 16

Rum, Cactus Pear, Pomegranate, Orgeat, Lime

The Great Fire 16

Tequila Blanco, Ginger, Yuzu, Three Citrus

Lord Anson's Favorite 16

Bourbon, Peach Puree, Honey, Lemon Sour

All In 17

Aged Whiskey, Tokaji Late Harvest, Toasted Almond Bitters

Holy City Sipper 16

Sweet Tea Vodka, Mango, Citrus, Agave

MOCKTAILS

Prohibition Punch -zero proof- 11

Ginger, Yuzu, Three Citrus

Haunted but Spirit-Free -zero proof- 11

Peach, Honey, Lemon Sour

DRAFT BEER

Poke the Bear 10

Revelry Brewery, Charleston | Pale Ale | 5.5%

German Kolsch 10

Coast Brewery, Charleston | German Ale | 4.8%

Something Cold 10

Edmond's Oast, Charleston | Blonde Ale | 5%

BOTTLES & CANS

White Thai 8

Westbrook Brewery | Belgian Wheat | 4.8%

Blue Moon 7

Belgian White | 5.4%

Coors Light 8

Light Lager | 4.2%

Michelob Ultra 7

Light Lager | 4%

Miller Lite 7

Light Lager | 4.2%

Corona Extra 8

Mexican Lager | 4.6%

High Noon 9

Watermelon, Pineapple or Blood Orange

Athletic Brewery | N/A 8

0.5%

WHITE & ROSE

Avissi Prosecco Veneto, IT	14
Mionetto Prosecco Brut Split Veneto, IT	14
Domaine La Colombe Rose Coteaux Varois, FR	16
Laurent Perrachon Gamay Blanc Beaujolais, FR	16
Kettmeir Pinot Grigio DOC Alto Adige, IT	14
Drylands Sauvignon Blanc Marlborough, NZ	16
Bravium Chardonnay Russian River, CA	16

RED

Time & Place Pinot Noir Santa Barbara, CA	18
Montinore Pinot Noir Williamette Valley, OR	16
Pendulum Red Blend Columbia Valley, WA	16

AFTER DINNER

Fonseca Bin 27 Reserve	10
Taylor Fladgate LBV	10
Royal Tokaji Late Harvest	10