SNACKS

DEVILED EGGS
Deviled Local Farm Eggs, Dijonaise, Smoked Paprika, Bacon 7

TRUFFLE FRIES
White Truffle Oil, Grana Padano 9

CHICKEN WINGS
Miso, Maple and Mustard Glaze, Sesame Seeds, Scallions 7 / 14

CHEESEBURGER SLIDERS
Short Rib & Brisket Blend, Watch Sauce, American Cheese, Pickles 10

OYSTERS
Smoked Cocktail Sauce 1/2 DOZEN 18  DOZEN 36

SMALL PLATES

LETTUCE WRAPS
Chilled Shrimp, Napa Cabbage, Avocado, Lime Crema, Marinated Cucumbers 14

CRAB CAKES
Malt Vinegar Aioli, Apple and Jalapeño Chutney, Toasted Benne Seeds 16

MAC & CHEESE
Mornay, Elbow Macaroni, Grana Padano 14

CHARCUTERIE BOARD
Artisan Meats & Cheeses, Accoutrements, Grilled Bread 16

PLATES

SPICY FRIED CHICKEN SANDWICH
Buttermilk Battered, Pickles, Alabama White Sauce, Shredded Lettuce, Fries 15

CUBAN SANDWICH
Neuskis Smoked Ham, Swiss, Marinated Roast Pork, Sweet Pickles, Dijon Mustard, Fries 16

THE WATCH BURGER
Two 4oz Patties of Short Rib and Brisket, American Cheese, Shredded Lettuce, Red Onion, Watch Sauce, Pickles, Brioche Bun, Fries 17

FISH TACOS
Cabbage Slaw, Jalapeño Aioli, Shredded Lettuce, Fries 14

MUSSELS
Prince Edward Island Mussels, Chardonnay Broth, Dijon, Chilies, Garlic, Tarragon, Grilled Baguette 15

NIGHTLY FEATURES

(Available after 5pm)

FISH OF THE MOMENT
Chef’s Local Seasonal Preparation M/P 16

THE WATCH STEAK
8oz Flat Iron, Black Garlic Steak Sauce, Seasonal Side 30

GRAINS and GREENS

CHOPPED SALAD
Romaine, Red Onion, Tomatoes, Cucumbers, Bacon, House Ranch, Ricotta Salatta 14

TABBOULEH SALAD
Quinoa, Red Onion, Cucumbers, Peppers, Celery, Dill, Mint, Lemon Vinaigrette 8 / 14

VEGETABLE BOARD
Butternut Squash Hummus, Cauliflower Tartare, Mixed Olives, Grilled Pita, Gardinere 15

FRIED BRUSSELS
Charred Leek & Jalapeño Vinaigrette 11

CAESAR SALAD
Anchovy Dressing, Romaine, Grana Padano, Sourdough Croutons 12

BLISTERED SHISHITOS
Blistered Peppers, Sesame, Soy Vinaigrette, Mint 10

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

STARBURST POUCH
Vodka, Pomegranate, Blueberry, Vanilla, Lime
16

ABSINTHE FROM CLASS
Absinthe, Muscadine Cordial, Lemon, Pink Peppercorn
12

NEWTON’S CRUSH
Vodka, Fig, Lime, Balsamic
13

SOUTHERN HOSPITALI-TEA
Scotch, Southern Amaro, Vanilla, Charleston Blend
12

CLEAR WATER
Bourbon, Aged Rum, Ginger, Citrus, Dairy
13

75 WENTWORTH
Gin, Thyme, Pimms, Prosecco
12

THE PASTEL ANTEBELLUM
Tequila, Mezcal, Pomegranate, Grapefruit, Orgeat
12

BOURBON, BEETS, THE BATTERY
Bourbon, Sweet Vermouth, Beet
12

COLONIAL PORT
Aged Rum, Coconut, Port, Lime
12

DESSERTS

BLACK FOREST MOUSSE
Dark Chocolate Mousse, Drunken Cherries, Mascarpone Cream, Chocolate Shavings
8

EGGNOG CHEESECAKE
Housemade Eggnog Cheesecake, Gingersnap Crust, Bourbon Caramel, Gingersnap Cookie
8

WARM ORANGE BREAD PUDDING
Cranberry Sauce, Spiced Yogurt, Candied Orange Zest
8

“DEATH BY CHOCOLATE”
Chocolate Cake, Dark Chocolate Ganache, Swiss White Chocolate Butter Cream
8

BRUNCH
EVERY SUNDAY 10am - 3pm
Live Music starting at Noon

HAPPY HOUR
MONDAY - THURSDAY
from 4pm - 7pm