



Happy Hour

MONDAY-SATURDAY | 4:00-5:30PM

ALL DRINKS HALF PRICED

WINE! BEER! COCKTAILS!



SOUP (cup/bowl)

Heirloom Tomato Bisque -6/10 GF/V
Basil Oil, Cracked Black Pepper

Rustic Chorizo & Kale Soup -8/12 GF
Crumbled Spanish Chorizo, Kale, White Beans, Potatoes, Fresh Tomato & Thyme Broth, Cojita

TABLE SNACKS

CT Fries -10
Housemade French Fries, Feta Cheese, Spicy Ketchup, Alabama Sauce, Chives

Truffle Popcorn -8 GF
Fresh Popped Popcorn to Order, Truffle Butter, Parmesan Cheese, Salt & Pepper

Blistered Shishito Peppers -11
Russian Roulette Peppers, Lime Crema, Cotija, Cilantro, Tajin, Lime

White Bean Hummus -9
Feta, EVV, Fresh Herbs, Grilled Naan

Soft Pretzel -10
Pawleys Island Pretzel, Cheesy Beer Sauce, Yellow Mustard

APPETIZERS

Tuna Tataki -24 GF*
Lightly Seared, Ponzu, Pickled Jalapenos, Candied Sesame

PEI Mussels -19
Soft Leeks, Garlic, Lemon, White Wine, Crusty Bread with Herb Butter

Crispy Wings (8) -17
Choose Your Style: Housemade Garlic Parmesan, Buffalo, or Chinese BBQ - *served with Blue Cheese Dressing*

Brussels & Bacon -16
Crispy Brussels Sprouts, Chopped Bacon, Candied Walnuts, Maple Aioli

Cast Iron Carolina Shrimp -20
Tarvin Shrimp, Grilled Ciabatta, Tuscan Kale, Smoked Jalapeno, Garlic Confit, Garden Herbs

KIDS

served with Fresh Fruit, Caesar Salad or French Fries

Toasted Cheese -9
Cheeseburger -10

Chicken Tenders -10
Mac & Cheese -9

SALADS

add Shredded Chicken -6, Grilled Tarvin Shrimp -9, Breaded Chicken Breast -10, Yellowfin Tuna -12*

CT Caesar -16
Romaine Lettuce, Oven Roasted Tomatoes, Grated Egg, Parmesan, Torn Croutons, Shoestring Onions, Roasted Tomato Caesar Dressing

Shaved Kale & Red Cabbage -16 GF
Roasted Butternut, Sunflower Seeds, Dried Cranberries, Buttermilk Blue Cheese, Maple Vinaigrette

DESSERTS

Brownie Sundae -10
Homemade Brownie, Vanilla Ice Cream, Hot Fudge, Whipped Cream, Sprinkles, Cherry

Warm Apple Crisp -12
Sea Salt Caramel Gelato, Caramel Drizzle

Pumpkin Roll -10
Pumpkin Bread, Cream Cheese Frosting, Pumpkin Caramel

FROM THE FAMILY THAT BROUGHT YOU

Southbound

72 CANNON STREET
SOUTHBOUNDCHS.COM

HONEYSUCKLE ROSE



237 FISHBURNE STREET
HoneysuckleRoseCHS.com

Allora
— COASTAL ITALIAN —

114 Spring Street
AlloraCHS.com

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

IMBIBE

📶 [agatheringplace](#)
📷 [@communitytablechs](#)
🌐 [communitytablechs.com](#)

COCKTAILS

(All cocktails are made with 20% pours & fresh squeezed citrus)

Lemon Ginger Martini -14 🍸
Silver Star Vodka, Fresh Lemon , Ginger Simple, Muddled Mint

Original Sin -15 🍷
Chai Noon Vodka, Fresh Apple Cider, Lime, Ginger Beer

The Fireside -15 🍷
Silver Star Vodka, Luxardo, Pomegranate Liqueur, Salerno, Rosso Vermouth, Simple Syrup, Angostura

Italian Blonde -14 🍷
Silver Star Vodka, Amaretto, Caffé Borghetti , Cream, Nutmeg

The Lavender Moon -16 🍷
Nippitaty Butterfly Pea Flower Gin, Elderflower Liqueur, Lavender Simple, Fresh Cucumber & Lemon Juice

Crimson & Clover* -15 🍷
Gin, Pomegranate Juice, Simple Syrup, Egg White, Soda

Nancy Paloma -15 🍷
Campo Bravo Blanco Tequila, Fresh Grapefruit & Lime

Classic Jones’ Margarita -14 🍷
Campo Bravo Reposado Tequila, Fresh Lime, Agave, Half Salt Rim

Spicy Pineapple ‘Rita -15 🍷
Campo Bravo Reposado Tequila, Pineapple, Fresh Lime, Jalapeño-Habanero Syrup

Campfire Comfort -14 🍷
Four Roses Bourbon, Pineapple Juice, Fernet-Branca, Maple Syrup, Ginger Syrup

The Pear Necessity -15 🍷
Four Roses Bourbon, Fresh Pear Juice, Lemon, Honey Simple Syrup

Pemberton Old Fashioned -14 🍷
Four Roses Bourbon, Coca-Cola Reduction, Angostura & Orange Bitters

CT Espresso Martini -16
Silver Star Vodka, Early Bird, Demerara Simple, Cold Brew



ZERO BEVE

(Elevate any mocktail with High Rise Citrus 2.5 mg THC +8)

Gingerberry -10 🍷
Pomegranate Syrup, Lime Juice, Ginger Beer

Rosy Ritual -10 🍷
Cranberry, Orange Juice, Lime, Simple, N/A Blood Orange Bitters

Pineapple Faux-jito -10 🍷
Muddled Mint, Lime Juice, Simple, Tonic
Make it Spicy! + Jalapeño-Habanero Syrup

BEER

Holy City Pilsner	6
Founders All Day IPA	6
SweetWater Hazy IPA	6
Frothy Beard Irish Red	8
Cider Rotating Seasonal Hard Cider (12 oz)	7
Cannabis High Rise Delta 9 Assorted Flavors	10
N/A Beer Athletic Brewing “Upside Dawn Golden”	7
Guinness	7
Corona	6
Miller Lite	6

BUBBLES

Prosecco | Nino Ardevi -12|44
(Veneto, Italy)
Lively bubbles, fresh citrus, tart apples

Brut Rosé | Masca del Tacco -14|50
(Puglia, Italy)
Strawberry jelly, red cherries, juicy watermelon

Champagne | Haton ‘Brut Classic’ -78
(Vallée de Marne, France)
Citrus with notes of stone fruit and brioche

ROSÉ

Ercole | Piemonte DOC Rosato -11|44 (1 liter)
(Piedmont, Italy)
Juicy watermelon, strawberry, and citrus

Domaine de Verquière -12|44
(Côtes du Rhône, France)
Strawberry, cherry, raspberry with a spicy floral, savory touch

WHITE

Grüner Veltliner | Sohm & Kracher -11|44 (1 liter)
(Niederösterreich, Austria)
Yellow apple, quince, and lime, with nice minerality

Vermentino | Trambusti -13|46
(Tuscany, Italy)
Peach blossom, apricot, citrus

Pinot Grigio | I Lauri “Tavo” -12|44
(Venezie DOC, Italy)
White peach, pear, melon, and wet stone

Sauvignon Blanc | Sandy Cove -13|46
(Marlborough, New Zealand)
Passion fruit, ripe peach, mango and guava, citrus notes

Chardonnay | Christophe Patrice -13|46
(Burgundy France)
Green apple, pear, citrus, and minerality

Albariño | Caliche Estate “Ancient Lakes” -14|50
(Columbia, Washington)
Tropical fruit, white peach, honeydew, apricot

“Sancerre” | Berthier “Coteaux Du Giennois” -15|54
(Loire Valley, France)
Fresh fruit, floral nuance, quince, pear, minerality

Sancerre Sauv Blanc | Dom. La Croix St. Laurent -68
(Loire Valley, France)

RED

Malbec | Bodega Vila Reserva -12|44
(Mendoza, Argentina)
Ripe plum, cherries and violets

Cabernet Sauvignon | Rosso del Teo -13|46
(Puglia, Italy)
Cherry, raspberries, wild blueberries, black pepper

Pinot Noir | King & Cannon -14|50
(Willamette Valley, Oregon)
Fresh cherry, spice, balanced oak and earth

Super Tuscan | Trambusti “Origo” -14|50
(Tuscany, Italy)
Ripe red fruit, plum, green pepper, mint, and balsamic undertones

Cabernet Sauvignon | Comtesse Marion -14|50
(Languedoc-Roussillon, France)
Blackberry, mocha, hint of violet and crème cassis

Tempranillo/Syrah | Cala Rey -14|50
(Castilla-La Macha, Spain)
Red ripe berries, wild strawberries, sweet spice

Merlot/Syrah | Milbrandt “Family Brothers” -15|54
(Columbia Valley, Washington)
Dark blackberry, sage, cocoa powder finish

Red Blend | “Shafts and Furrow” -15|54
(Columbia River, Washington)
Dark blackberry, sage, cocoa powder finish

Merlot | Claribes “Prestige” Bordeaux Supérieur -15|54
(Bordeaux, France)
Plum, cassis, cocoa, spice, tobacco

Cabernet Sauvignon | Tried and True -16|60
Napa Valley, California
Black currents, blackberries, ripe plum, cedar