

**ADULTS | \$39.99**  
**KIDS (UNDER 12) | \$15.99**  
**BOTTOMLESS BLOODIES/MIMOSAS | \$19.99**  
(Regular Drink Menu Also Available)

## CARVING STATION

*(prepared by a member of our team)*

### Mains:

Spiral Ham & Spicy Mustard  
Prime Rib & Au Jus

### Sides:

Petite Rolls | Potato Pave

### Salad:

Bibb Lettuce, English Peas, Pickled Red Onions,  
Goat Cheese, Buttermilk Dressing

### Dessert:

Key Lime Pie

## BUFFET

*(self-serve)*

Bacon  
Sausage  
Scrambled Eggs  
Home Fries  
Biscuits & Gravy  
Peel & Eat Shrimp  
Fresh Fruit Salad  
French Toast  
Cinnamon Fried Dough Balls  
Banana Pudding

## OMELETTE STATION

*(prepared by a member of our team)*

### Choose your base:

Whole Eggs  
Egg Whites

### Choose your toppings:

#### Protein:

Bacon  
Sausage  
Ham

#### Cheese:

Goat  
Cheddar  
Feta

#### Veggies/Herbs:

Caramelized Onions  
Red Onions  
Mushrooms  
Kale

Bell Peppers  
Tomatoes  
Scallions  
Basil/Dill

## WAFFLE STATION

*(build your own)*

### Toppings:

Bananas Foster  
Vanilla Ice Cream  
Fried Chicken  
Hot Pepper Honey  
Whipped Cream  
Nutella  
Candied Nuts  
Fresh Berries  
Vermont Maple Syrup

## COCKTAILS

*(All cocktails are made with 2oz. pours & fresh squeezed citrus)*

### Lemon Ginger Martini -14

Vodka, Lemon Juice, Ginger Simple, Muddled Mint

### Metropolitan -14

Tasmanian Pure Vodka, Grapefruit-Maraschino  
Cherry Liqueur, Lime Juice, Pomegranate

### Mt. P G&T - 14

Nippitaty Gin, House Lemongrass-Citrus Tonic,  
Lime Juice, Angostura

### Nancy Paloma -14

Blanco Tequila, Grapefruit & Lime Juice

### Classic Jones Margarita -15

Reposado Tequila, Lime Juice, Simple

### Spicy Pineapple 'Rita -14

Blanco Tequila, Pineapple, Lime Juice,  
Jalapeño-Habanero Simple

### Puddle Jumper -15

Plantation Dark Rum, Aperol, Housemade  
Amaro, Pineapple & Lime Juice

### Kentucky Tea -14

Black Tea Infused Bourbon, Lemon & Orange  
Juice, Honey

### Flower Sour\* -16 *(served up)*

Pea Flower Gin, St. Germain, Crème de Violette,  
Lavender Honey, Lemon & Lime Juice

### Pemberton Old Fashioned -14

Four Roses Bourbon, Coca-Cola Reduction,  
Angostura, Orange Bitters

### Manhattan Boulevard -16

Elijah Craig Rye, Sweet Vermouth, Cynar,  
Campari, Angostura Bitters

## ZERO BEVE

### Gingerberry -8

Pomegranate Syrup, Lime Juice, Ginger Beer

### Citrus Tonic -8

House Lemongrass-Citrus Tonic, Lime &  
Orange Juice, Sparkling Water

### Pineapple Faux-jito -8

Muddled Mint, Lime Juice, Simple, Tonic  
*Make it Spicy! + Jalapeño-Habanero Syrup*

Happy  
EASTER



# IMBIBE

## BEER

Pilsner/Lager   Charles Towne Fermentory Rotating (16 oz) .....	9
Kölsch   Coast Brewing Co. (12 oz) .....	7
Blonde Ale   Cooper River "Orange Infused" .....	7
Wheat   Munkle "Gully Washer Wit" (12 oz) .....	7
IPA   Freehouse "Green Door Organic IPA" (16 oz) .....	9
Hazy IPA   Charles Towne Fermentory "Sungazer" (16 oz) .....	9
Brown Ale   Freehouse "Battery Brown" (16 oz) .....	9
Belgian Quadruple   St. Bernardus "Abt 12" .....	11
Sour   Edmund's Oast Rotating Seasonal Sour (16 oz) .....	9
Cider   Rotating Seasonal Hard Cider (12 oz) .....	9
Cannabis   High Rise Delta 9 Assorted Flavors .....	10
N/A Beer   Athletic Brewing "Upside Dawn Golden" .....	7
Guinness .....	7
Corona .....	6
Miller Lite .....	6

## WEEKLY EVENTS

### TUESDAYS

**Burgers in the Hood (5p-9p)**  
\$12 Smash Burgers with Fries

## Happy Hour

**TUESDAY - SATURDAY | 3-5P**  
**LIMITED FOOD MENU**  
**ALL DRINKS HALF PRICED**

**WINE! BEER! COCKTAILS!**



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From The Family That Brought You

*Southbound* HONEYSUCKLE ROSE *Allora*

*Free Reign*  
RESTAURANTS

## BUBBLES

**Cava | Tempus III "Brut" Macabeo - 11|40**  
(La Mancha, Spain)

Lively bubbles, fresh citrus, tart apples, and toasty finish.

**Rosé Brut | Cave de Bissey NV - 14|52**  
(Burgundy, France)

Brioche, red fruit, spring flowers, fresh herbs.

**Champagne | Pierre Cellier Prestige Brut - 115 btl**  
(Champagne, France)

Orchard fruit, citrus, chalky minerals, and fresh brioche.

## ROSÉ

**Rosé | Les Cotes "Nobles Terres" - 13|48**  
(Côtes du Rhône, France)

Fresh watermelon, strawberry, and tart cherry.

## WHITE

**Pinot Grigio | I Lauri "Tavo" - 11|40**  
(Venezie DOC, Italy)

White peach, pear, melon, and wet stone.

**Albariño | Adegas Gran Vinum "Nessa" - 13|48**  
(Rias Baixas, Spain)

Honeydew melon, ginger, and jasmine.

**Sauvignon Blanc | Sandy Cove - 12|44**  
(Marlborough, New Zealand)

Grapefruit, passionfruit, guava, minerality.

**Chenin Blanc | Mary Taylor "Pascal Biotteau" - 13|48**  
(Loire Valley, France)

Ripe apple, sweet quince, white lily, and chalk.

**Chardonnay | Fossil Point - 13|48**  
(Edna Valley, California)

Vanilla cream, ripe peach, star anise, and ginger.

**Sancerre | Vincent Doucet - 16|60**  
(Sury-en-Vaux, France)

Lychee, grapefruit, and fresh stone fruit

## RED

**Pinot Noir | King & Cannon - 14|52**  
(Willamette Valley, Oregon)

Fresh cherry, spice, balanced oak and earth.

**Cabernet Franc | Octopoda - 14|52**  
(North Coast, California)

Blackberry, mocha, sage, black licorice, and graphite.

**Nero d'Avola | Cantine Pellegrino "Tareni" - 13|48**  
(Sicily IGT, Italy)

Blackberry, ripe black cherry, and hints of vanilla.

**Rhône Blend | Harry Hartman "Finn" - 16|60**  
(Western Cape, South Africa)

Complex, fresh red fruit, spice, and smoky nuance.

**Super Tuscan | Trambusti "Origo" - 14|52**  
(Tuscany, Italy)

Ripe red fruit, plum, green pepper, mint, and balsamic undertones.

**Malbec | Tentadora - 14|52**  
(Salta, Argentina)

Rich black & blue fruit, plum, and herbal undertones.

**Cabernet Sauvignon | El Paso de Robles - 13|56**  
(Paso Robles, California)

Stewed, fruit, cigar spice, vanilla, and leather.

**Cabernet Sauvignon | Vineyard Block Estate - 90 btl**  
(Oakville, Napa)

Black currant, ripe cherry, vanilla, savory herbs.

**Zinfandel | Turley "Cederman" - 90 btl**  
(Howell Mountain, Napa)

Dark fruits, black pepper, blackberry, and dried purple flowers.