

# Cocktails | \$15

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## **Pink Hummingbird**

Campari, St-Germain Elderflower,  
Sparkling Rosé

*Bright and Aromatic Summer Spritz*

## **The Infield**

Crop Organic Cucumber Vodka, Basil, Mint,  
Lime, Cucumber, Ginger Beer

*A Thoroughbred Club Original, Striking and Cooling*

## **Spring in Sevilla**

Tanqueray Sevilla Orange Gin,  
Rosemary, Domaine de Canton Ginger,  
Lemon, Prosecco

*Herbaceous and Vivid, Bubbles to Match*

## **Chantilly**

Effen Raspberry Vodka, Cointreau,  
Cranberry, Pineapple, Lemon

*Summer Berry Sweetness and Tart Citrus*

## **Peppery Peach Paloma**

Herradura Reposado Tequila,  
Ancho Reyes Chile, Grapefruit, Lime,  
Cipriani Peach Soda

*A Salty and Sweet Staple with just enough Spice*

## **Charleston Place Punch**

Myers Dark Rum, Coconut Rum,  
Pomegranate, Pineapple, Orange

*An Ode to the quintessential Rum Punch of the Lowcountry*

## **Mouzon's Mash**

Gentleman Jack Tennessee Whiskey,  
Peach, Mint, Lemon

*Mashed and Smashed, A Whiskey Cocktail  
for Sunny Days*

## **Orange Boulevardier**

Wild Turkey 101 Bourbon, Cointreau,  
Campari, Carpano Antica Sweet Vermouth  
*Cues from the Negroni, Deeply Rich and Nuanced*

## **Smoked Old Fashioned**

Woodford Reserve Bourbon,  
Laphroaig 10yr Islay Scotch,  
Orange, Brandied Cherry

*A Spirited, Smoky Twist on the Classic*

## **Mocktails | \$8**

### **Morning Dew**

Cranberry Juice, Mint & Basil Syrup

### **Sunset Dream**

Pomegranate Juice, Blueberries, Lemon

### **The Outfield**

Ginger Beer, Basil, Mint, Lime, Cucumber

# Menu

Beginning 4pm Daily

<b>Lowcountry She Crab Soup</b> Crabmeat, Chives	\$14	<b>🍷 Chef's Greens Salad</b> \$17/\$29 (Half/Full) Choice of Grilled Chicken or Grilled Shrimp, Choice of Dressings ( 🍷 Balsamic )	
<b>Corn Chowder</b> Coconut Corn Velouté, Bacon Poblano Corn Salad, Micro Cilantro	\$13	<b>Jumbo Lump Crab Cake</b> Chard Lemon Aioli, Sea Beans, Roasted Peppers, Pickled Fennel, Micro Cilantro	\$22
<b>🍷 Chilled Shrimp Cocktail</b> Lemon and Cocktail Sauce	\$21	<b>Signature Burger</b> Local Brasstown Beef Patty, Grilled Red Onion, Tomatoes, Lettuce, Pickles, House Made Bun, Choice of French Fries or Fresh Fruit	\$26
<b>Buffalo Wings</b> Side of House-made Buffalo Wing Sauce, Celery, Choice of Blue Cheese or Ranch	\$21	<b>Surf &amp; Turf Burger</b> Signature Burger, Béarnaise, Lobster, Choice of French Fries or Fresh Fruit	\$30
<b>Pepperoni Pizza</b> Mozzarella Cheese, Pepperoni, Tomato Sauce	\$24	<b>Turkey Club Wrap</b> Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Pesto Mayonnaise, Choice of French Fries or Fresh Fruit	\$26
<b>Veggie Pizza</b> Pesto Base, Mozzarella Cheese, Mushrooms, Red Onion, Tomato, Olives, Spinach, Peppers	\$24	<b>Southern Fried Chicken Tenders</b> House Made Barbecue Sauce and Honey Mustard, Choice of French Fries or Fresh Fruit	\$24
<b>🍷 Hummus Plate</b> Pita Chips, Chef's Selection of Vegetables	\$15	<b>Bucatini alla Fresco</b> Guanciale, Fresh Seasonal Vegetables, Blistered Cherry Tomatoes, Pecorino Romano	\$30
<b>🍷 Cheese and Berries Plate</b> Chef's Selection of Cheese, Fresh Berries	\$19	<b>SIDES</b>	
<b>Cured Meat Plate</b> Chef's Selection of Accompaniments	\$24	<b>🍷 French Fries</b>	\$7
<b>🍷 🍷 Fresh Fruit Plate</b> Chef's Selection of Seasonal Fresh Fruit, Yogurt Granola Parfait	\$24	<b>🍷 🍷 Fresh Fruit</b>	\$7
<b>🍷 Caesar Salad</b> Choice of Grilled Shrimp, Seared Diver Scallops, Fried Oysters, Grilled Chicken	\$29		

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free. Please consult with your server regarding any dietary restrictions that you may have.

\*Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

\*\*Gluten free bread available upon request.

🍷 Vegan    🍷 Gluten-Free

20% gratuity will be added to parties of six or more.

# Wine

Wines available by the glass are written in bold.

## BUBBLES

<b>Villa Sandi Prosecco Brut (Treviso)</b>	<b>\$13/58</b>
<b>Avinyó Cava "Reserva" Brut '18 (Spain)</b>	<b>\$12/55</b>
Taittinger "Cuvée Prestige" Brut (Champagne)	\$90
<b>Veuve Clicquot Brut (Champagne)</b>	<b>\$26/125</b>
Dom Pérignon Brut '10 (Champagne)	\$325
Bollinger Brut Rosé (Champagne)	\$205
<b>Val de Mer Rosé Brut Nature (Burgundy)</b>	<b>\$16/75</b>

## INTERESTING WHITE WINES

Trimbach Riesling '19 (Alsace)	\$55
Pieropan Soave Classico '20 (Veneto)	\$52
Vincent Carême Vouvray Sec "Le Clos" '19 (Loire Valley)	\$76
Müller-Catoir Muskateller '14 (Haardt, Pfalz)	\$82
Robert Sinskey "Abraxas" '16 (Carneros)	\$76
Alzinger Grüner Veltliner Federspiel '20 (Wachau)	\$60

## PINOT GRIGIO & LIGHT DRY WHITE WINES

<b>Scarpetta Pinot Grigio '20 (Friuli)</b>	<b>\$13/50</b>
Santa Margherita Pinot Grigio '21 (Valdadige)	\$70
Do Ferreira Albariño '20 (Salnés, Rias Baixas)	\$59
Weinbach Pinot Blanc '18 (Alsace)	\$70
Sigalas Assyrtiko '20 (Santorini)	\$75

## SAUVIGNON BLANC

<b>Dezat Sancerre '21 (Loire Valley)</b>	<b>\$17/66</b>
<b>Whitehaven Sauvignon Blanc '21 (Marlborough)</b>	<b>\$13/50</b>
Villa Maria Sauvignon Blanc "Taylors Pass" '20 (Marlborough)	\$70
Cliff Lede Sauvignon Blanc '18 (Napa Valley)	\$60
Cakebread Sauvignon Blanc '21 (Napa Valley)	\$75

## CHARDONNAY

<b>Bellula Chardonnay '20 (Southern France)</b>	<b>\$13/50</b>
<b>Bouchard Pouilly-Fuissé '20 (Burgundy)</b>	<b>\$18/70</b>
Matrot Meursault '18 (Burgundy)	\$110
<b>Sonoma-Cutrer Chardonnay '20 (Sonoma Coast)</b>	<b>\$16/60</b>
Jordan Chardonnay '19 (Russian River Valley)	\$77
<b>Duckhorn Chardonnay '20 (Napa Valley)</b>	<b>\$18/70</b>
Far Niente Chardonnay '19 (Napa Valley)	\$121
Mayacamas Chardonnay '15 (Mt. Veeder)	\$107
<b>Kistler Chardonnay "Les Noisetiers" '20 (Sonoma Coast)</b>	<b>\$35/138</b>

## DRY ROSÉ & SWEET WINES

<b>Miraval Rosé '21 (Côtes de Provence)</b>	<b>\$16/60</b>
Domainer Ott Bandol Rosé "Romassan" '17 (Provence)	\$95
<b>Mönchhof Riesling Kabinett '20 (Mosel)</b>	<b>\$14/54</b>
A.J. Adam Riesling Spätlese '19 (Mosel)	\$88
<b>Coppo Moscato d'Asti "Moncalvina" '20 (Piedmont)</b>	<b>\$11/50</b>

## INTERESTING REDS & RED BLENDS

Cesani Chianti Colli Senesi "Pancole" '19 (Tuscany)	\$55
<b>Ruffino Chianti Classico "Riserva Ducale" '18 (Tuscany)</b>	<b>\$15/58</b>
Fanti Brunello di Montalcino '16 (Tuscany)	\$109
Grasso Barbaresco "Vallegrande" '05 (Piedmont)	\$98
Allegrini Amarone della Valpolicella Classico '17 (Veneto)	\$155
Marqués de Cáceres Rioja "Gran Reserva" '10 (Spain)	\$72
Pingus Ribera del Duero "Psi" '18 (Spain)	\$70
Château Lyonnat Lussac-Saint-Émilion '15 (Bordeaux)	\$65
Château Haut-Beauséjour St.-Estèphe '13 (Bordeaux)	\$75
Guigal Gigondas '15 (Rhône Valley)	\$61
Vieux Lazaret Châteauneuf-du-Pape '18 (Rhône Valley)	\$83
<b>Orin Swift Red Blend "Abstract" '20 (California)</b>	<b>\$18/70</b>
Shafer Syrah "Relentless" '17 (Napa Valley)	\$166
Banshee Red Blend "Mordecai" '18 (California)	\$65
Wonderment Zinfandel "Burton Ranch" '16 (Kelsey Bench)	\$55
Turley Zinfandel "Steacy Ranch" '19 (Lodi)	\$88

## PINOT NOIR

<b>Louis Latour Pinot Noir "Valmoissine" '19 (France)</b>	<b>\$12/45</b>
Alain Jeanniard Morey-Saint-Denis '14 (Burgundy)	\$115
Michel Magnien Gevrey-Chambertin '15 (Burgundy)	\$108
Sokol Blosser Pinot Noir '18 (Dundee Hills)	\$70
<b>Calera Pinot Noir '18 (Central Coast)</b>	<b>\$15/58</b>
Lioco Pinot Noir "Saveria Vineyard" '17 (Santa Cruz Mtns.)	\$115
Kistler Pinot Noir '19 (Russian River Valley)	\$155
Belle Glos Pinot Noir "Las Alturas" '19 (Sta. Lucia Highlands)	\$98
Goldeneye Pinot Noir '19 (Anderson Valley)	\$110

## MALBEC & MERLOT

<b>Barnard Griffin Merlot '19 (Columbia Valley)</b>	<b>\$13/50</b>
Rombauer Merlot '18 (Carneros)	\$83
Duckhorn Merlot '18 (Napa Valley)	\$85
<b>Terrazas de los Andes Malbec "Reserva" '19 (Mendoza)</b>	<b>\$13/50</b>
Viña Cobos Malbec "Bramare" '19 (Luján de Cuyo, Mendoza)	\$99

## CABERNET SAUVIGNON

<b>Catena Cabernet Sauvignon '19 (Mendoza)</b>	<b>\$13/50</b>
<b>Swanson Cabernet Sauvignon '18 (Napa Valley)</b>	<b>\$20/78</b>
Hedges Cabernet Sauvignon '18 (Red Mountain)	\$90
Mount Eden Cabernet Sauvignon '10 (Santa Cruz Mtns.)	\$118
Viña Cobos Cabernet Sauvignon "Felino" '20 (Mendoza)	\$63
Kanonkop Cabernet Sauvignon '15 (Simonsberg)	\$84
<b>Cakebread Cabernet Sauvignon '19 (Napa Valley)</b>	<b>\$39/155</b>
<b>Far Niente Cabernet Sauvignon '19 (Napa Valley)</b>	<b>\$55/210</b>
Dominus '16 (Napa Valley)	\$550

20% gratuity will be added to parties of six or more.

# Desserts | \$9

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## Strawberry Roulade

Toasted Lemon Meringue Mushrooms  
Blueberry Jam

## Classic Crème Brûlée

Caramelized Sugar, Fresh Berries

## Housemade Ice Creams & Sorbets

Ask your server for today's flavors

## Dessert Cocktails | \$15

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### Peanut Butter Delight

Skrewball Peanut Butter Whiskey,  
Frangelico, Kahlúa, Godiva

### Key Lime Pie Martini

Malibu Rum, Stolli Vanilla Vodka,  
Midori, Lime, Cream

## Apéritifs

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Lillet Blanc	\$11
Cocchi Americano	\$11
Carpano Antica Formula Vermouth	\$12
Hoodoo Chicory Liqueur	\$10

## Molten Chocolate Lava Cake

Root Beer Ice Cream, Roasted Peanut Sauce

## Coconut Tembleque

Passion Fruit, Mexican Spiced Chocolate Soil

## Dessert Wines


Port, Sherry & Madeira

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Sablettes Sauternes 2015 (Bordeaux)	\$16
Lustau Palo Cortado Sherry "Almacenista, Vides" (Jerez)	\$15
Rare Wine Co. Sercial "Charleston" (Madeira)	\$19
Warre's 10yr Tawny Port "Otima" (Oporto)	\$14
Fonseca 20yr Tawny Port (Oporto)	\$18
Niepoort "Late Bottled Vintage" Port 2016 (Oporto)	\$16

## Digestifs

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Caravello Limoncello	\$10
Jacopo Poli Grappa "Sarpa di Poli"	\$14
 High Wire Southern Amaro	\$11
Averna Amaro Siciliano	\$11
Montenegro Amaro	\$12
Fernet Branca Amaro	\$11

# Spirits

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## Bourbon

1792 Small Batch	\$15
Angel's Envy	\$17
Basil Hayden	\$17
Bulleit	\$14
Elijah Craig Barrel Proof	\$22
Four Roses Single Barrel	\$15
Henry McKenna 10yr BIB	\$17
Knob Creek	\$14
Makers Mark	\$13
Michter's Sour Mash	\$18
Old Forester 1920 Prohibition Style	\$22
Russell's Reserve Single Barrel	\$18
Wild Turkey 101	\$13
Woodford Reserve	\$15

## Whiskey & Blends

Bulliet Rye	\$14
Bushmills	\$13
Chivas 12yr	\$13
Gentlemen Jack	\$14
Jameson	\$13
Johnny Walker Black	\$13
Johnny Walker Blue	\$50
🍷 New Southern Revival Rye	\$15
Whistlepig Rye	\$19
Woodford Reserve Rye	\$15

## Tequila

Casamigos Reposado	\$17
Don Julio Anejo	\$15
Don Julio 1942	\$45
Espolon Blanco	\$10
Herradura Reposado	\$14
Montelobos Mezcal	\$13
Patron Silver	\$14

## Single Malt Scotch

Ardberg 10yr (Islay)	\$17
Dalwhinnie 15yr (Highland)	\$19
Glenfiddich 12 yr (Speyside)	\$15
Glenlivet 12yr (Speyside)	\$13
Glenlivet 18yr (Speyside)	\$28
Glenlivet 25yr (Speyside)	\$95
Glenmorangie 10yr (Highland)	\$15
Highland Park 12yr (Orkney)	\$15
Laphroaig 10yr (Islay)	\$17
Macallan 12yr (Speyside)	\$17
Macallan 18yr (Speyside)	\$60
Oban 14yr (Highland)	\$19
Talisker 10yr (Isle of Skye)	\$17

## Cognac & Armagnac

Boulard Calvados	\$13
Castarede	\$15
Hennessy "Paradis Imperial" Cognac <i>(Other Serving Size Options: \$125/.5 oz, \$225/1 oz, or \$315/1.5 oz)</i>	\$400
Hennessy VS	\$13
Hennessy XO	\$44
Martel Cordon Bleu	\$40
Remy Martin "Louis XIII" Cognac <i>(Other Serving Size Options: \$125/.5 oz, \$240/1 oz, or \$350/1.5 oz)</i>	\$450
Remy Martin VSOP	\$15
Remy Martin XO	\$40

## Gin

Beefeater	\$10
Bombay Sapphire	\$14
Cardinal Barrel Rested	\$15
Hendricks	\$14
Nolet's Silver	\$15
Plymouth	\$14
Tanqueray	\$11
Tanqueray Sevilla Orange	\$11

## Vodka

Absolut	\$11
Belvedere	\$14
 Carolina Reaper	\$12
Chopin	\$14
Crop Organic Cucumber	\$12
Effen Raspberry	\$12
 Firefly Vodka	\$11
Grey Goose	\$14
Grey Goose Orange	\$14
Ketel One	\$13
Ketel Citroen	\$13
Smirnoff	\$10
Stoli	\$12
Stoli Vanilla	\$12
Titos	\$12

## Rum

Bacardi	\$10
Barbancourt	\$15
Captain Morgan	\$12
Goslings Black Seal	\$12
Malibu	\$10
Mt. Gay	\$12
Myers	\$12
Ron Zacapa 23	\$17

# Beer

## Draft

 IPA	\$8
 Pilsner	\$8
 Rotating Seasonal	\$8

## Domestic

Blue Moon	\$5
Budweiser	\$5
Bud Light	\$5
Coors Light	\$5
Michelob Ultra	\$5
Miller Lite	\$5
Yuengling	\$5

## Imports

Amstel Light	\$7
Corona	\$6
Guinness	\$7
Stella Artois	\$7
Stella Cidre	\$7

## Craft & Specialty

 Coast Hop Art IPA	\$7
 Coast Kolsch	\$7
 Edmund's Oast Something Cold Blonde Ale (16oz)	\$7
 Frothy Beard Tides Red Ale	\$7
 Munkle Belgian Brown Ale	\$7
Sam Adams Boston Lager	\$7
 Westbrook White Thai	\$7