

Cocktails | \$15

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Unique Selection of Light & Dark Cocktails

Spring in Sevilla

Tanqueray Sevilla Orange, Domaine de Canton
Ginger Liqueur Infused With Rosemary, Lemon,
Prosecco

Fizzy, Subtly Sweet with a Touch of Rosemary

Cardinal Sin

Cardinal Barrel-rested Gin, Sweet & Dry
Vermouth, Cointreau

Oaky Juniper with a Subtly Sweet Citrus Finish

Chantilly

Effen Raspberry Vodka, Cointreau Orange Liqueur,
Cranberry, Pineapple, Citrus

Light Berry Sweetness with a Tart Finish

Courtesan Cocktail

Nolet's Silver Gin, Cardamom Liqueur,
Fresh Grapefruit, Prosecco

Floral, Citrus & Bubbly

The Infield

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

A Thoroughbred Club Classic, Crisp & Refreshing

Pink Hummingbird

St. Germain Elderflower Liqueur,
Sparkling Rosé, Campari

Lightly Sweet & Fizzy with a Tart Finish

Charleston Place Punch

Dark & Coconut Rums,
Pomegranate Syrup, Fresh Juices
Light & Sweet with a Hint of Coconut

Orange Boulevardier

Wild Turkey 101, Vermouth,
Cointreau Orange Liqueur, Campari
Sweet & Silky with a Bitter Cherry Finish

Mouzon's Mash

Gentleman Jack, Fresh Peach, Mint, Lemon
Sweet Peach Balanced with Citrus, Mint & Whiskey

Peppery Peach Paloma

Ancho Reyes, Herradura Repasado, Fresh
Grapefruit, Lime, Cipriani Soda
Lightly Sweet & Bubbly with a Spicy Finish

Uptown Manhattan

Bulleit Rye, French Vermouth, Maraschino, Bitters,
Brandied Cherry
Bold & Spicy with a Hint of Sweet Cherry

Smoked Old Fashioned

Woodford Reserve, Laphroaig 10yr, Fresh Orange,
Brandied Cherry
Delicate & Delightful Smokey Twist on a Classic Cocktail

Mocktails | \$8

Morning Dew

Cranberry Juice, Mint & Basil Simple Syrup

Sunset Dream

Pomegranate Juice, Blueberries, Lemon

The Outfield

Ginger Beer, Basil, Mint, Lime, Cucumber

Menu

Beginning 4pm Daily

Lowcountry She Crab Soup Crabmeat, Chives	\$14	✓ Chef's Greens Salad \$17/\$29 (Half/Full) Choice of Grilled Chicken or Grilled Shrimp, Choice of Dressings (✓ Balsamic)
Madeira Mushroom Soup Truffle Oil, Parmesan Cheese Crisp Crumbles, Watercress	\$13	Jumbo Lump Crab Cake \$20 Black Eye Peas, Cucumber, Charred Peppers, Pea Tendrils
🚫 Chilled Shrimp Cocktail Lemon and Cocktail Sauce	\$21	Signature Burger \$26 Local Brasstown Beef Patty, Grilled Red Onion, Tomatoes, Lettuce, Pickles, House Made Bun, Choice of French Fries or Fresh Fruit
Buffalo Wings Side of House-made Buffalo Wing Sauce, Celery, Choice of Blue Cheese or Ranch	\$21	Surf & Turf Burger \$30 Signature Burger, Béarnaise, Lobster, Choice of French Fries or Fresh Fruit
Pepperoni Pizza Mozzarella Cheese, Pepperoni, Tomato Sauce	\$24	Turkey Club Wrap \$26 Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Pesto Mayonnaise, French Fries or Fresh Fruit
Veggie Pizza Pesto Base, Mozzarella Cheese, Mushrooms, Red Onion, Tomato, Olives, Spinach, Peppers	\$24	Southern Fried Chicken Tenders \$24 House-made Barbecue Sauce and Honey Mustard, Choice of French Fries or Fresh Fruit
✓ Hummus Plate Pita Chips, Chef's Selection of Vegetables	\$15	Vegetable Linguine \$29 Roasted Eggplant, Walnuts, Gorgonzola, Red Onions, Carrot, Cream
🚫 Cheese and Berries Plate Chef's Selection of Cheese, Fresh Berries	\$19	SIDES
Cured Meat Plate Chef's Selection of Accompaniments	\$24	French Fries \$7
🚫 ✓ Fresh Fruit Plate Chef's Selection of Seasonal Fresh Fruit, Yogurt Granola Parfait	\$24	🚫 ✓ Fresh Fruit \$7
🚫 Caesar Salad 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

Villa Sandi Prosecco Brut (Treviso)	\$12/55
Avinyó Cava "Reserva" Brut '18 (Spain)	\$11/50
Taittinger "Cuvée Prestige" Brut (Champagne)	\$90
Veuve Clicquot Brut (Champagne)	\$26/125
Dom Pérignon Brut '10 (Champagne)	\$325
Ruinart Brut Rosé (Champagne)	\$175
Val de Mer Rosé Brut Nature (Burgundy)	\$16/75

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

Scarpetta Pinot Grigio '20 (Friuli)	\$13/50
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

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

CHARDONNAY

Bellula Chardonnay '20 (Southern France)	\$12/45
Bouchard Pouilly-Fuissé '20 (Burgundy)	\$18/70
Matrot Meursault '18 (Burgundy)	\$110
Sonoma-Cutrer Chardonnay '20 (Sonoma Coast)	\$16/60
Jordan Chardonnay '19 (Russian River Valley)	\$77
Duckhorn Chardonnay '20 (Napa Valley)	\$18/70
Rombauer Chardonnay '20 (Carneros)	\$83
Mayacamas Chardonnay '15 (Mt. Veeder)	\$107
Kistler Chardonnay "Les Noisetiers" '20 (Sonoma Coast)	\$35/138

DRY ROSÉ & SWEET WINES

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

INTERESTING REDS & RED BLENDS

Cesani Chianti Colli Senesi "Pancole" '19 (Tuscany)	\$55
Ruffino Chianti Classico "Riserva Ducale" '18 (Tuscany)	\$14/52
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
Orin Swift Red Blend "Abstract" '20 (California)	\$18/70
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

Louis Latour Pinot Noir "Valmoissine" '18 (France)	\$12/45
Alain Jeanniard Morey-Saint-Denis '14 (Burgundy)	\$115
Michel Magnien Gevrey-Chambertin '15 (Burgundy)	\$108
Sokol Blosser Pinot Noir '18 (Dundee Hills)	\$70
Calera Pinot Noir '18 (Central Coast)	\$15/58
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

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

CABERNET SAUVIGNON

Catena Cabernet Sauvignon '19 (Mendoza)	\$13/50
Swanson Cabernet Sauvignon '18 (Napa Valley)	\$20/78
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
Cakebread Cabernet Sauvignon '19 (Napa Valley)	\$39/155
Far Niente Cabernet Sauvignon '19 (Napa Valley)	\$55/210
Dominus '16 (Napa Valley)	\$550

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

Desserts | \$9

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

Peanut Butter Delight

Skrewball Peanut Butter Whiskey,
Frangelico, Kahlúa, Godiva

Key Lime Pie Martini

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

Apéritifs

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

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

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

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