

THOROUGHbred club
DINNER

3 PM - 10:30 PM

House Made
DESSERT

CHOCOLATE SILK VACHERIN	18
Whipped White Chocolate Ganache, Crispy Meringue (d)	
FARMSTAND STRAWBERRY SHORTCAKE	18
Macerated Strawberries, Grand Marnier Cream (d)	
ESPRESSO MARTINI SEMIFREDDO	18
Espresso Granita (d, gf)	
HAND PACKED HALF PINTS	10
Ice Cream (d, gf) Sorbet (gf)	

For the
TABLE

FRENCH ONION DIP	24
Torpedo Shallot, Crème Fraîche, Idaho Potato Chips (d, gf)	
CRISPY ENOKI MUSHROOMS	26
Edmond's Oast Tempura Fried, Meyer Lemon Fresno Chili Aioli	
SMOKED BEEF CARPACCIO*	26
Pecorino, Watercress, Crispy Artichokes (d)	
ANNA POTATOES	24
Yukon Gold Potato, Gruyère Espuma Charred Onion (d)	
BLUE CRAB BITES*	27
Charleston Toast, North Carolina Blue Crab Avocado Mousse, Lemon Gel, Smoked Trout Roe (sf, d)	
ARTISAN CHEESE & CHARCUTERIE	32
Seasonal Fruit, Honeycomb, Pickles Grilled Sourdough (d)	
SHRIMP COCKTAIL	26
Jumbo Mangrove Shrimp, Cocktail Sauce House Made Hot Sauce (sf, gf)	
LOBSTER ROLLS	40
Butter Brioche, Pickled Celery Remoulade Fresno Emulsion (sf)	
AHI TUNA CRUNCH*	32
Hass Avocado, Short Grain Rice, Fresno Chili Aioli Togarashi (d, gf)	
GRILLED CHICKEN WINGS	24
House Brined, Sweet Chili Sauce, Toasted Cashews Umami Aioli, Scallions (n, gf)	

Signature CAVIAR

KALUGA GRAND CRU*	120
Kettle Chips, Crème Fraîche, Egg Shallot, Chives (d)	
BELGIUM OSETRA*	180
Charleston Toast, Crème Fraîche Egg, Shallot, Chives, Espuma (d)	

Light & Bright

LOWCOUNTRY SHE CRAB SOUP*	21
Jumbo Lump Crab Meat, Pedro Ximénez Sherry Smoked Trout Roe, Sea Salt Crisp (sf, d)	
SUNFLOWER SALAD	21
Sunflower Seeds, Sprouts, Fennel Pollen Dressing (d, gf)	
BISTRO SALAD	21
Bibb Lettuce, Pickled Shallot, Candied Walnut Edisto Honey & Mustard Emulsion (gf, v, n, vbr)	
BUF BURRATA	25
Strawberry, Arugula, Sicilian Pistachio (n, d, gf)	
CAESAR SALAD*	24
Baby Gem Leaves, House Caesar Dressing Pangrattato, Solo Di Bruna, Boquerones (d)	
SALAD ADDITIONS	
6oz Seared Salmon*(gf)	22
6oz Grilled Chicken Breast (gf)	15
6oz Grilled Beef Tenderloin* (gf)	36
5 Jumbo Mangrove Shrimp (gf)	26

Tinned FISH

Served with Black Sea Salt, Fresno Butter, Marinated Onions

Jimmy Nardello Hot Sauce, Grilled Sourdough

GRILLED KING SALMON	27
SPANISH OCTOPUS	35
SMOKED SARDINES	24
MARINATED BLUE MUSSELS (sf)	25
SPICED CALAMARI	31

Land & Sea

LOWCOUNTRY SHRIMP & GRITS	36
Charleston Stone Ground Grits, Tasso Gravy Mangrove Shrimp, Goat Feta, Crispy Phyllo Green Tomato Marmalade (sf, d)	
JOHNNYCAKE FLOUNDER	37
Almond, Brown Butter, Lemon, Hericot Verts (d, n)	
MADRAS CURRY CAULIFLOWER	19
Coconut Crumble, Black Garlic, Basil (n)	
LOCAL CRAB CAKE*	40
Hass Avocado, Shaved Fennel, Citrus Beurre Blanc (sf, d, gf)	
STEAK FRITES*	66
12-Ounce Prime Certified Angus Beef New York Strip Skinny Fries, Ancho Chile A1 (n, d)	
JOYCE FARMS AIRLINE CHICKEN	36
Butter Beans, Lacinato Kale, Rosemary Pan Jus (d)	
TURKEY CLUB	27
House-Brined Turkey Breast, Tomato, Lettuce, Bacon Gruyère Cheese, Dijonnaise, Fries (d)	
SIGNATURE BURGER*	30
Garlic Aioli, Bibb Lettuce, Tomato, Bacon, Onion Jam Dill Pickle, Aged Cheddar, Fries (d)	
GRILLED CHICKEN SANDWICH	27
Chipotle Mayo, Pickles, Bibb Lettuce, Fries (d)	

SIDES

Caesar*(d)	12
Cheese Grits (d, gf)	10
Grilled Broccolini (gf)	13
Fries	10

vg vegan | vbr vegan by request | v vegetarian

gf gluten free | n contains nuts | d contains dairy | sf contains shellfish

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