

House Made DESSERT

GINGER PEAR TRIFLE	16
Compressed Pear, Linzer	
Caramelized White Chocolate Mousse	
(d,n)	
VANILLA BEAN CHEESECAKE	15
Toasted Pecans, Sea Salt Caramel	
(d, gf,n)	
ICE CREAM SANDWICH	11
Chocolate Chip Cookie	
Lavender Dusted Sweet Cream	
Ice Cream, Dark Chocolate	
(d)	

Seasonal ICE CREAM & SORBET

SCOOP	6
TRIO	15

*T*HOROUGHbred *club*

LUNCH

12 PM - 3 PM

For the TABLE

FRENCH ONION DIP	24
Torpedo Shallot, Crème Fraîche	
Idaho Potato Chips	
(d)	
SEAFOOD SALAD	30
Maine Lobster, Mussel, North Carolina Blue Crab	
Mangrove Shrimp, Stone Fruit, Fresno Vierge	
(sf)	
HAMACHI CRUDO*	28
Local Citrus, Shinko Pear, Dill Oil	
Coconut Citronette	
(gf)	
HONEYNUT SQUASH	24
Charred Vinaigrette, Country Ham	
Toasted Hazelnut	
(gf, n, vbr)	
ARTISAN CHEESE & CHARCUTERIE	32
Seasonal Fruit, Honeycomb, Pickles	
Grilled Sourdough	
(d)	

*T*HOROUGHbred *club*

Specialty SANDWICHES

SIGNATURE BURGER* 30

Garlic Aioli, Bibb Lettuce, Tomato
Bacon, Onion Jam, Dill Pickle
Aged Cheddar, Sidewinder Fries (d)

TURKEY CLUB 27

House-Brined Turkey Breast, Tomato
Lettuce, Bacon, Gruyère Cheese
Dijonnaise, Sidewinder Fries (d)

Light & Bright

LOWCOUNTRY SHE CRAB SOUP* 21

Jumbo Lump Crab Meat, Pedro Ximénez Sherry
Smoked Trout Roe, Sea Salt Crisp (sf, d)

BUF BURRATA 25

Fuyu Persimmon, Young Thyme, Grapefruit Gastrique
Sicilian Pistachio (gf, d,n)

CAESAR SALAD* 24

Baby Gem Leaves, House Caesar Dressing
Pangrattato, Solo Di Bruna, Boquerones (d)

BISTRO SALAD 21

Bibb Lettuce, Pickled Shallot, Candied Walnut
Edisto Honey & Mustard Emulsion, (gf, v,n, vbr)

SALAD ADDITIONS

6oz Seared Salmon*	22
6oz Grilled Chicken Breast	15
8oz Grilled Beef Tenderloin*	60
5 Jumbo Mangrove Shrimp	26

Land & Sea

BUTTER POACHED LOCAL CATCH* 41

South Carolina Clams, New Potatoes, Bok Choy
Trout Roe (sf, d, gf)

LOWCOUNTRY SHRIMP & GRITS 36

Charleston Stone Ground Grits, Tasso Gravy
Mangrove Shrimp, Goat Feta, Crispy Phyllo
Green Tomato Marmalade (d, sf)

ROASTED MUSHROOM CLUSTER 34

Eggplant Soubise, Piquillo Pepper
Crispy Shallot (vg)

LOCAL CRAB CAKE* 40

Hass Avocado, Shaved Fennel, Seasonal Citrus
Caviar Beurre Blanc (sf, d)

LOBSTER THERMIDOR LUMACHE PASTA 39

Tarragon, Garlic Crunch, Calabrian Chili
Collard Greens (sf, d)

STEAK FRITES* 80

12 ounce American Wagyu New York Strip
Pommes Pont Neuf, Béarnaise (d)
(Make it Oscar* +30)

JOYCE FARMS AIRLINE CHICKEN 36

Cauliflower, Black Garlic, Braised Turnips
Sautéed Greens (d)

SIDES

Caesar* (d)	12
Cheese Grits (d)	10
Sidewinder Fries	10
Grilled Broccolini	12

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.*