

LUNCH

12 PM - 3 PM

For the TABLE

BLUE CRAB SALAD 28

Lemon Verbena, Herb Aioli, Mint, Melon Broth
Sourdough Crisp

HAMACHI CRUDO* 27

Seasonal Stone Fruit, Fresno Oil, Citrus Essence
Fennel Bronze

Light & Bright

LOWCOUNTRY SHE CRAB SOUP 20

Jumbo Lump Crab Meat, Pedro Ximénez Sherry
Crème Fraîche, Smoked Sea Salt Crisp

STONE FRUIT PANZANELLA 24

Buf Burrata, Fermented Rosebank Farms Tomato
Stone Fruit, Sourdough Crouton (v)

BITTER GREENS 21

Chicories, Artisan Greens, Marcona Almond
Idiazabal Cheese, Riesling Vinaigrette (v)

CAESAR SALAD 20

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

LOCAL BIBB SALAD 21

Herbes de Provence, Torpedo Shallot
Dijon Mustard Emulsion (v)

SALAD ADDITIONS

6oz Seared Salmon*	22
6oz Grilled Chicken Breast	14
8oz Grilled Beef Tenderloin	60
5 Tiger Prawns	26

Specialty SANDWICHES

SIGNATURE BURGER* 30

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

TURKEY CLUB 26

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

Land & Sea

PAN SEARED LOCAL CATCH 39

Fregola Sarda, Saffron Vin Jaune
Rosebank Farms Tomato, Purple Kale

LOWCOUNTRY SHRIMP & GRITS 36

Charleston Stone Ground Grits, Tasso Gravy
Carolina Prawns, Goat Feta, Crispy Phyllo
Green Tomato Marmalade

SHORT RIB BOURGUIGNON 55

Pommes Aligot, Seasonal Vegetables
Sunchoke Crisp, Herb Oil

SHRIMP THERMIDOR LUMACHE PASTA 34

Tarragon, Garlic Crunch, Calabrian Chili
Collard Greens

SIDES

Caesar	10
Cheese Grits	10
Sidewinder Fries	10
Grilled Broccolini	12
Grilled Asparagus	12

**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.*

DINNER

3PM - 10:30PM

For the TABLE

POTATO CROQUETTES 24

Tomme Cheese, Pomodoro Sauce, Country Ham

CHICKEN LIVER MOUSSE 27

Grilled Sourdough, Stone Fruit Gel, Chervil
Bulls Bay Smoked Sea Salt

BEEF TARTARE* 30

Prime Beef Tenderloin, Capote Caper, Dijon Mustard
Potato Bread, Confit Garlic Aioli, 24k Gold

ANNA POTATOES 24

Yukon Gold Potato, Duck Fat, Gruyère Espuma
Charred Onion

BLUE CRAB BITES 27

Challah Bread Toast, Blue Crab, Avocado Mousse
Lemon Gel, Smoked Trout Roe

ARTISAN CHEESE & CHARCUTERIE 32

Seasonal Fruit, Home Made Jam, Pickles
Grilled Sourdough

SHRIMP COCKTAIL 26

Tiger Prawns, Cocktail Sauce, House Made Hot Sauce

LOBSTER ROLLS 40

Butter Brioche, Pickled Celery Remoulade
Jimmy Nardello Emulsion

AHI TUNA CRUNCH 32

Hass Avocado, Short Grain Rice, Fresno Chili Aioli
Togarashi

GRILLED CHICKEN WINGS 24

Sweet Chili Brine, Toasted Cashews
Umami Aioli, Scallions

Signature CAVIAR

KALUGA GRAND CRU 120

Kettle Chips, Crème Fraîche, Egg
Shallot, Chives

BELGIUM OSETRA 180

Milk Bread, Crème Fraîche
Egg, Shallot, Chives, Vichyssoise

STOREY FARMS FRIED CHICKEN FILET 55

Bellwether Farms Crème Fraîche
Kaluga Grand Cru Caviar, 24k Gold

Light & Bright

LOWCOUNTRY SHE CRAB SOUP 20

Jumbo Lump Crab Meat, Lemon Oil
Salmon Roe, Dry Sherry

STONE FRUIT PANZANELLA 24

Buf Burrata, Fermented Rosebank Farms Tomato
Stone Fruit, Sourdough Crouton (v)

LOCAL BIBB SALAD 21

Herbes de Provence, Torpedo Shallot
Dijon Mustard Emulsion (v)

CAESAR SALAD 20

Baby Romaine, White Anchovies, Chives
Parmesan, Pangrattato

SALAD ADDITIONS

6oz Seared Salmon*	22
6oz Grilled Chicken Breast	14
8oz Grilled Beef Tenderloin	60
5 Tiger Prawns	26

Land & Sea

LOWCOUNTRY SHRIMP & GRITS 36

Charleston Stone Ground Grits, Tasso Gravy
Carolina Prawns, Goat Feta, Crispy Phyllo
Green Tomato Marmalade

PAN SEARED LOCAL CATCH 39

Fregola Sarda, Saffron Vin Jaune
Rosebank Farms Tomato, Purple Kale

STEAK FRITES* 65

8oz Angus Beef Tenderloin, Café de Paris Butter
Truffle Pomme Frites, Chives

SHRIMP THERMIDOR LUMACHE PASTA 34

Tarragon, Garlic Crunch, Calabrian Chili, Collard Greens

TURKEY CLUB 26

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

SIGNATURE BURGER* 30

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

Housemade DESSERT

FLAMING CRÈME BRÛLÉE 15

Hidden Chocolate, Caramelized Sugar

CHOCOLATE CASSIS CAKE 14

Chocolate Cake, Vanilla Mascarpone Cream, Lace Tuile
Cassis Mousse, Cassis Anglaise, Espresso Streusel

TERRARIUM 14

Raspberry Namelaka, Matcha Sponge, Fresh Strawberries,
White Chocolate Pearls, Candied Almonds

FRESH MADE ICE CREAM & SORBET

6 / Scoop | 15 / Trio
Seasonal Flavors

Tinned FISH

*Served with Black Sea Salt, Cultured Butter, Marinated Onions
Fermented Jimmy Nardello Hot Sauce, Grilled Sourdough*

GRILLED KING SALMON 24

SPANISH OCTOPUS 32

SMOKED SARDINES 24

MARINATED BLUE MUSSELS 25

SPICED CALAMARI 25

HOUSE Cocktails

GOT THE THYME 19

Basil Gin, Aloe, Lime, Cucumber, Thyme

MONTE JALISCO 19

Jalapeño Infused Tequila, Cucumber-Cilantro Shrub
Cointreau, Lime

SWEET DREAMS 19

Strawberry Vodka, Elderflower, Raspberry
Apricot, Lime

BONSAI 19

Green Tea-Infused Sake, Yellow Chartreuse
Jasmine, Lemon, Sparkling Spring Water

DARK HORSE 19

Peach Infused Scotch, Grilled Peaches, Cinnamon

BARREL AGED BLACK MANHATTAN 19

Rye Whiskey Blend, Averna, Vermouth Di Torino

Thoroughbred Club OLD FASHIONED

House Blended Whiskeys, Orange
Demerara Sugar, Bitters

23

*Blended using the finest Bourbon, Rye, and Wheat
Whiskeys to make the perfect harmony of sweet and spice.*