

*T*HOROUGHbred *club*

Cocktails | 18

GOT THE THYME

Basil Gin, Aloe, Lime
Cucumber, Thyme

MONTE JALISCO

Jalapeño Infused Tequila
Cointreau, Cucumber-Cilantro
Shrub, Lime

SWEET DREAMS

Strawberry Vodka, Elderflower
Raspberry, Apricot, Lime

TASTE OF HONEY

Hazelnut Infused Jamaican Rum
Brandy, Spiced Pear Honey, Lemon

DARK HORSE

Peach Infused Scotch, Grilled Peaches
Cinnamon

TBC OLD FASHIONED

House Blended Whiskeys, Orange
Demerara Sugar, Bitters

BARREL AGED BLACK MANHATTAN

Rye Whiskey Blend, Averna
Vermouth Di Torino

HOUSE TONIC

Add To Your Favorite Spirit +\$4

Spiritless | 12

APPLE SPRITZ

Apple, Lemon, Lime, Soda

GARDEN GROVE

Cucumber, Thyme, Lemon
Ginger Beer

BUTTERFLY LEMONADE

Butterfly Pea Flower, Mint
Rosemary, Lemon

Wine | By the Glass

Sparkling

JEIO PROSECCO Brut Veneto	16
VEUVE CLICQUOT Brut Champagne	36
VAL DE MER ROSÉ Brut Nature Burgundy	18

White & Rosé

SCARPETTA PINOT GRIGIO Friuli	15
NÉBOA ALBARIÑO Rias Baixas	16
MOULIN JAMET SANCERRE Loire Valley	20
ESK VALLEY SAUVIGNON BLANC New Zealand	14
VERIZET VIRÉ-CLESSÉ Burgundy	19
SONOMA-CUTRER CHARDONNAY "Russian River Ranches" Sonoma Coast	16
KISTLER CHARDONNAY "Les Noisetiers" Sonoma Coast*	35
LA PERLINA MOSCATO D'ASTI Piedmont	13
PEYRASSOL ROSÉ "LA CROIX" Méditerranée	16

Red

CHALK HILL PINOT NOIR Sonoma Coast	17
LINGUA FRANCA Willamette Valley	24
ROCCA DI CASTAGNOLI CHIANTI CLASSICO Tuscany	16
TERRAZAS DE LOS ANDES MALBEC "Reserva" Mendoza	15
ORIN SWIFT RED BLEND "Abstract" California	21
CATENA CABERNET SAUVIGNON Mendoza	16
ROUND POND CABERNET SAUVIGNON "KITH & KIN" Napa Valley	24
FAUST CABERNET SAUVIGNON Napa Valley*	46

Wine | By the Bottle 750ml

Bubbles

327 VEUVE CLICQUOT BRUT (Champagne)	144
260 TAITTINGER, LA FANCAISE (Champagne)	149
108 KRUG, GRANDE CUVEÉ (Champagne)	375
187 LOUIS ROEDERER, CRISTAL (Champagne)	550
127 RUINART, ROSÉ (Champagne)	245

White Wines

310 SANTA MARGHERITA, PINOT GRIGIO (Valdadige)	70
61 MOULIN JAMET SANCERRE (Loire Valley)	80
210 VALMINOR, ALBARIÑO(Rias Baixas)	66
467 MIRA, CHARDONNAY (Napa Valley)	95
418 PHILIPPE COLIN, CHARDONNAY (Burgundy)	175

Red Wine

5020 EYRIE PINOT NOIR (Dundee Hills)	159
3067 LOPEZ DE HEREDIA (Rioja)	129
527 ROBERT PERROUD, BROUILLY, POLLEN (Beaujolais)	66
6041 MARQUIS D'ANGERVILLE, VOLNAY (Burgundy)	179
1656 DOMAINE DE LA ROMANÉE-CONTI, LA TACHE (Burgundy)	3800
6061 LA SPINETTA, BARBARESCO (Piedmont)	159
1641 CHATEAU LAFITE ROTHSCHILD (Bordeaux)	2499
521 CAYMUS CABERNET SAUVIGNON (Napa Valley)	168

Wine | By the 1/2 Bottle

Bubbles

917 LE MESNIL BLANC DE BLANCS (Champagne)	55
915 TAITTINGER, LA FRANÇAISE (Champagne)	68
901 VEUVE CLICQUOT "YELLOW LABEL" (Champagne)	90
900 KRUG GRAND CUVÉE (Champagne)	180
913 BILLECART-SALMON ROSÉ (Champagne)	120

Rose

905 MIRAVAL (Côtes de Provence)	44
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White

907 DOMAINE HUET CHENIN BLANC (Loire Valley)	59
909 HONIG SAUVIGNON BLANC (Northern California)	36
908 SPY VALLEY SAUVIGNON BLANC (Marlborough)	35
914 BITOUZET-PRIEUR CHARDONNAY (Meursault)	120
902 JEAN-MARC BROCARD CHARDONNAY (Burgundy)	35
910 STAGLIN CHARDONNAY (Napa Valley)	99

Wine | By the 1/2 Bottle

Red

943 CRISTOM PINOT NOIR (Willamette)	40
930 BITOUZET-PRIEUR PINOT NOIR (Burgundy)	129
927 MEIX FOULOT PINOT NOIR (Burgundy)	69
925 SEGHEISIO ZINFANDEL (Sonoma County)	40
932 ALTESINO BRUNELLO DI MONTALCINO (Tuscany)	75
928 CESARI AMARONE DELLA VALPOLICELLA (Veneto)	75
938 DAMILANO LECINQUEVIGNE BAROLO (Italy)	68
922 FELSINA CHIANTI CLASSICO (Tuscany)	49
945 LÓPEZ DE HEREDIA (Rioja)	75
931 CHÂTEAU HAUT-SEGOTTES (Bordeaux)	54
941 CORISON CABERNET SAUVIGNON (Napa Valley)	110
920 DUCKHORN CABERNET SAUVIGNON (Napa Valley)	84
936 OPUS ONE (Napa Valley)	275
926 SHAFER CABERNET SAUVIGNON (Napa Valley)	189
942 STAGLIN CABERNET SAUVIGNON (Napa Valley)	139

Beer

Craft

COAST 32°/50° Kölsch SC 4.8%	9
WESTBROOK White Thai Witbier SC 5%	9
EDMUND'S OAST Something Cold Blonde Ale SC 5% (16oz)	11
FROTHY BEARD Tides Irish Red Ale SC 6.2%	9
MUNKLE Brugge City Brune Belgian Brown Ale SC 6.2%	9
CREATURE COMFORTS Tropicália India Pale Ale GA 6.6%	9
COAST HopArt India Pale Ale SC 7.7%	9
ATHLETIC RUN WILD Non-Alcoholic IPA CT 0%	9

Import

AMSTEL LIGHT NLD 3.5%	9
GUINNESS DRAUGHT IRL 4.2%	9
STELLA ARTOIS CIDRE BEL 4.5%	9
CORONA EXTRA MEX 4.8%	9
STELLA ARTOIS BEL 5%	9

Domestic

COORS LIGHT 4.2%	7
BUD LIGHT 4.2%	7
MICHELOB ULTRA 4.2%	7
MILLER LITE 4.2%	7
YUENGLING 4.5%	7
BUDWEISER 5%	7
SAM ADAMS BOSTON LAGER 5%	7

Spirits

American Whiskey

ANGEL'S ENVY BOURBON KY	18
ANGEL'S ENVY RYE KY	33
BASIL HAYDEN'S BOURBON KY	17
BLADE & BOW BOURBON KY	19
BLANTON'S BOURBON KY (W/A)	28
BULLEIT BOURBON KY	14
BULLEIT RYE "Small Batch" IN	14
BUFFALO TRACE BOURBON (W/A)	19
BERNHEIM WHEAT WHISKEY "Small Batch" KY	18
COLONEL E.H. TAYLOR BOURBON KY (W/A)	22
EAGLE RARE BOURBON KY (W/A)	26
ELIJAH CRAIG BOURBON "Barrel Proof" KY	24
FOUR ROSE'S BOURBON "Single Barrel" KY	16
HENRY MCKENNA BOURBON 10yr "Singel Barrel, BIB" KY	18
KNOB CREEK BOURBON 9yr "Small Batch" KY	16
MAKER'S MARK BOURBON KY	16
MICHTER'S "Small Batch, Sour Mash" KY	18
MICHTER'S Straight Rye KY	17
NOAH'S MILL BOURBON KY	20
OLD FORESTER BOURBON "1920" KY	22
OLD FORESTER 86 BOURBON KY	14
RITTENHOUSE RYE KY	14
RUSSELL'S RESERVE BOURBON 10yr KY	19
WHISTLE PIG RYE 10yr VT	34
WHISTLE PIG RYE 12yr VT	45
WHISTLE PIG RYE 15yr VT	90
WILLETT BOURBON POT STILL KY	30
WOODFORD RESERVE KY	18
WOODFORD RESERVE RYE KY	18

International Whisky

ARDBEG 10yr Islay	21
CHIVAS BLENDED SCOTCH 12yr	14
DALWHINNIE 15yr Highland	19
GLENFIDDICH 12yr Speyside	21
GLENLIVET 12yr Speyside	24
GLENLIVET 18yr Speyside	30
GLENMORANGIE 10yr Highland	15
HIGHLAND PARK 12yr Orkney	17
JOHNNIE WALKER BLENDED SCOTCH "Black Label"	18
JOHNNIE WALKER BLENDED SCOTCH "Blue Label"	55
MACALLAN 12yr Speyside	28
MACALLAN 25yr Speyside (W/A)	425
OBAN 14yr Highland	36
TALISKER 10yr Isle of Skye	17
BUSHMILLS IRISH WHISKEY	13
JAMESON IRISH WHISKEY	14
REDBREAST IRISH WHISKEY 12y	18
CROWN ROYAL CANADIAN WHISKEY	14
CROWN ROYAL APPLE CANADIAN WHISKEY	14

Brandy & Eau de Vie

BOULARD VSOP "Pays d'Auge" Calvados	16
CASTARÈDE VSOP Bas Armagnac	15
COURVOISIER VSOP Cognac	18
HENNESSY VS Cognac	18
HENNESSY XO Cognac	50
HENNESSY "Paradis Imperial" Cognac	400
(Other Serving Size Options: \$125/.5 oz, \$225/1 oz, or \$315/1.5 oz)	
MARTELL "Cordon Bleu" Cognac	40
RÉMY MARTIN VSOP Cognac	15
RÉMY MARTIN XO Cognac	55
REMY MARTIN "Louis XIII" Cognac	625

(Other Serving Size Options: \$190/.5 oz, \$340/1 oz, or \$475/1.5 oz)

Spirits

Tequila & Mezcal

ESPOLON TEQUILA Blanco	14
CASAMIGOS TEQUILA Blanco	20
CASAMIGOS TEQUILA Reposado	22
CINCORO TEQUILA Reposado	45
CLASE AZUL TEQUILA Añejo	150
CLASE AZUL TEQUILA Blanco	65
CLASE AZUL TEQUILA Gold	95
CLASE AZUL TEQUILA Mezcal	100
CLASE AZUL TEQUILA Reposado	75
CLASE AZUL TEQUILA Ultra Añejo	450
(Other Serving Size Options: \$125/.5 oz, \$240/1 oz, or \$350/1.5 oz)	
HERRADURA TEQUILA Reposado	16
LALO TEQUILA Blanco	16
DON JULIO TEQUILA Añejo	22
DON JULIO TEQUILA "1942" Añejo	95
DEL MAGUEY MEZCAL "Vida"	14
CUTWATER MEZCAL Joven	16

Vodka

SMIRNOFF USA	12
BELVEDERE Poland	16
CHOPIN Poland	16
GREY GOOSE France	16
KETEL ONE Netherlands	15
KETEL ONE CITROEN Netherlands	15
STOLI ELIT Latvia	32
TITO'S TX	14

Gin

BEEFEATER "London Dry" England	12
BOMBAY SAPPHIRE "London Dry" England	15
BEYOND DISTILLING "Tropical" SC	12
HENDRICK'S Scotland	15
NIPPITATY SC	14
MONKEY 47 Germany	30
TANQUERAY "London Dry" England	14
THE BOTANIST "Islay Dry" Scotland	16
UNCLE VAL'S "Botanical" OR	14

Rum

BACARDI Puerto Rico	12
BARBANCOURT 15yr Haiti	18
CAPTAIN MORGAN "Original Spiced" VI	12
GOSLINGS "Black Seal" Bermuda	13
GRIND ESPRESSO SHOT MOUNT GAY Conn	12
HILTON HEAD DARK PINEAPPLE SC	15
MALIBU COCONUT Barbados	13
MYERS'S "Original Dark" Jamaica	14
RON ZACAPA "Solera 23" Guatemala	19

Lunch Menu | 12:00 PM - 3:00 PM

Appetizers & Shareable

BLUE CRAB SALAD	28
Hass Avocado, Local Apple, Persian Cucumber, Sourdough Crisp	
TRIO CRUDO	30
Pickled Fresno, Honeynut Squash, Capote Caper, Torpedo Shallot Winter Citrus	

Soups & Greens

LOWCOUNTRY SHE CRAB SOUP	20
Jumbo Lump Crab Meat, Lemon Oil, Salmon Roe, Dry Sherry	
CAESAR SALAD	20
Baby Romaine, White Anchovies, Chives, Parmesan Pangrattato	
BURRATA & BEET SALAD	23
Coffee Roasted Beets, Pomegranate, Clementine Dressing Espelette	
LOCAL BIBB SALAD	19
Pink Lady Apple, Roasted Squash, Farmer Cheese, Tarragon Vinaigrette	
SALAD ADDITIONS	
6oz. Seared King Salmon*	18
5oz. Grilled Chicken Breast	14

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, Seasonal Vegetables, Purple Kale	
LOWCOUNTRY SHRIMP & GRITS	36
Phyllo Crisp, Split Creek Farm Goat Cheese, Tasso Gravy Green Tomato Marmalade	
12oz PRIME BEEF RIBEYE	55
Broccolini, Puree Parmentier, Sauce Perigueux	
LUMACHE PASTA	33
Short Rib Sugo, Basil Crunch, Calabrian Chili, Parmigiano Reggiano	
SIDES	
Caesar	10
Sidewinder Fries	10
Grilled Broccolini	10
Grilled Asparagus	10
Cheese Grits	10

*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 Menu | 3:00 PM - 10:30 PM

For The Table

POTATO CROQUETTES Tomme Cheese, Pomodoro Sauce, Country Ham	24
TROUT RILETTE Celery Root, Crème Fraîche, Dill, Brioche Cracker	22
BEEF TARTARE* Prime Beef Tenderloin, Capote Caper, Dijon Mustard Potato Bread, Confit Garlic Aioli, 24k Gold	30
ANNA POTATOES Yukon Gold Potato, Duck Fat, Gruyère Espuma, Charred Onion	24
BLUE CRAB BITES Challah Bread Toast, Blue Crab, Avocado Mousse, Lemon Gel Smoked Trout Roe	27
CRAFTED CHEESE Artisan Cheese Selection, Seasonal Fruit, Pepper Jam Grilled Sourdough	25
CURED MEAT BOARD Imported Charcuterie, Seasonal Fruit, Cornichons, Rosemary Crackers	27
SHRIMP COCKTAIL South Carolina Shrimp, Cocktail Sauce, Jimmy Nardello Hot Sauce	26
GRILLED CHICKEN WINGS Sweet Chili Brine, Toasted Cashews, Umami Aioli, Scallions	22

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Soups & Greens

LOWCOUNTRY SHE CRAB SOUP	20
Jumbo Lump Crab Meat, Lemon Oil, Salmon Roe, Dry Sherry	
GREEN SALAD	20
Bloomsdale Spinach, Artichoke Hearts, Quinoa, Grilled Broccolini Edamame, Green Goddess Dressing	
CAESAR SALAD	20
Baby Romaine, White Anchovies, Chives, Parmesan Pangrattato	
ADD A PROTEIN OF YOUR CHOICE	
6oz. Seared King Salmon*	18
5oz. Grilled Chicken Breast	14
5ct. South Carolina Shrimp	18

Tin List

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

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Entrées & Sandwiches

LOWCOUNTRY SHRIMP & GRITS	36
Phyllo Crisp, Split Creek Farm Goat Cheese, Tasso Gravy Green Tomato Marmalade	
STEAK FRITES*	55
12 oz Prime Rib Eye, Truffle Sidewinder Fries, Sauce Perigueux	
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	
LOBSTER ROLL	38
Maine Lobster, Buttered Brioche, Celery Remoulade, Lemon, Kettle Chips	

Caviar

THOROUGHbred CLUB KALUGA CAVIAR	120
Kettle Chips, Crème Fraîche, Egg, Shallot, Chives	
TCP SIGNATURE OSETRA CAVIAR	180
Milk Bread Battonet, Crème Fraîche, Egg, Shallot, Chives, Vichyssoise	

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Desserts

FLAMING CRÈME BRÛLÉE GF	14
Hidden Chocolate, Caramelized Sugar	
VANILLA CHEESECAKE	14
Berry Compote	
MOCHA COOKIE MOUSSE	14
Chocolate Mousse, Coffee Caramel, Dulcey Whipped Ganache	
Crème Anglaise	
FRESH MADE ICE CREAM & SORBET	6 / Scoop 15 / Trio
Seasonal Flavors	

Dessert Cocktails | 18

ALEXANDER'S REVENGE
Gin, Creme de Cacao, Carolina Rum Cream, Amaretto

CLARIFIED MILK PUNCH
"Apple Pie" Bourbon, Ginger, Apple Lemon
*Contains Dairy *Contains Nuts

DEVIL'S CROSSROADS
Espresso & Hoodoo Chicory Liqueur Licor 43, Fresh Espresso, Macadamia Milk
*Contains Nuts

Dessert Wines

Apéritifs

APEROL	11
CAMPARI	11
COCCHI AMERICANO	11
CARPANO ANTICA FORMULA VERMOUTH	12
HOODOO CHICORY LIQUEUR	10
LILLET BLANC	11

Amaro & Digestifs

AVERNA AMARO SICILIANO	11
CARAVELLO LIMONCELLO	10
FERNET BRANCA AMARO	11
JACOPO POLI GRAPPA "SARPA DI POLI"	14
MONTENEGRO AMARO	12
CHARTREUSE "Green" France	16
CHARTREUSE "Yellow" France	16

Dessert Wines Port, Sherry, Madeira & More

CASTELNAU DE SUDUIRAUT SAUTERNES Bordeaux	16
RARE WINE CO. SERCIAL "Charleston" Madeira	15
WARRE'S TAWNY PORT "Otima 10 Year" Oporto	14
FONSECA TAWNY PORT "20 Year" Oporto	18
NIEPOORT LATE BOTTLED VINTAGE PORT Oporto	16