

House Made DESSERT

GINGER PEAR TRIFLE 16

Compressed Pear, Caramelized White Chocolate Mousse
Linzer (d, n)

VANILLA BEAN CHEESECAKE 15

Toasted Pecans, Sea Salt Caramel (d, gf, n)

ICE CREAM SANDWICH 9

Chocolate Chip Cookie, Lavender-Dusted Sweet Cream
Ice Cream, Dark Chocolate

Seasonal ICE CREAM & SORBET

SCOOP 6

TRIO 15

THOROUGHbred club

THOROUGHbred club DINNER

3 PM - 10:30 PM

For the TABLE

FRENCH ONION DIP 24

Torpedo Shallot, Crème Fraîche, Idaho Potato Chips (d)

LOCAL MUSHROOMS 26

Edmond's Oast Tempura Fried, Meyer Lemon
Fresno Chili Aioli

PILE OF CHIPS 38

Jamon Iberico, Gordal Olives, Smoked Peprika
Smoked Maldon Salt (g)

BEEF TARTARE* 30

Prime Beef Tenderloin, Capote Caper, Dijon Mustard
Charleston Toast, Confit Garlic Aioli, 24k Gold (g)

ANNA POTATOES 24

Yukon Gold Potato, Duck Fat, Gruyère Espuma
Charred Onion (d)

BLUE CRAB BITES* 27

Charleston Toast, Blue Crab, Avocado Mousse
Lemon Gel, Smoked Trout Roe (sf, d)

ARTISAN CHEESE AND CHARCUTERIE 32

Seasonal Fruit, House-Made Jam, Pickles
Grilled Sourdough (d)

SHRIMP COCKTAIL 26

Jumbo Mangrove Shrimp, Cocktail Sauce
House-Made Hot Sauce (sf)

LOBSTER ROLLS 40

Butter Brioche, Pickled Celery Remoulade
Fresno Emulsion (sf)

AHI TUNA CRUNCH* 32

Hass Avocado, Short Grain Rice, Fresno Chili Aioli
Togarashi

GRILLED CHICKEN WINGS 24

House Brined, Sweet Chili Sauce, Toasted Cashews
Umami Aioli, Scallions (n)

Signature CAVIAR

KALUGA GRAND CRU* 120
Kettle Chips, Crème Fraîche, Egg
Shallot, Chives

BELGIUM OSETRA* 180
Charleston Toast, Crème Fraîche
Egg, Shallot, Chives, Vichyssoise

Light & Bright

LOWCOUNTRY SHE CRAB SOUP* 20
Jumbo Lump Crab Meat, Pedro Ximénez Sherry
Smoked Trout Roe, Smoked Sea Salt Crisp (sf, d)

BISTRO SALAD 21
Bibb Lettuce, Pickled Shallot, Caddie Walnut
Edisto Honey and Mustard Emulsion (gf, v, n, vbr)

CAESAR SALAD* 20
Baby Gem Leaves, House-Made Caesar Dressing
Pangrattato, Solo Di Bruna, Boquerones (d)

SALAD ADDITIONS
6oz Seared Salmon* 22
6oz Grilled Chicken Breast 14
8oz Grilled Beef Tenderloin* 60
5 Jumbo Mangrove Shrimp 26

Tinned FISH

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

GRILLED KING SALMON 24
SPANISH OCTOPUS 32
SMOKED SARDINES 24
MARINATED BLUE MUSSELS 25
SPICED CALAMARI 25

Land & Sea

LOWCOUNTRY SHRIMP & GRITS 36
Charleston Stone-Ground Grits, Tasso Gravy
Tiger Shrimp, Goat Feta, Crispy Phyllo
Green Tomato Marmalade (sf, d)

BUTTER POACHED CATCH* 39
South Carolina Clams, New Potatoes, Bok Choy
Trout Roe

ROASTED MUSHROOM CLUSTER 34
Eggplant Soubise, Piquillo Pepper, Crispy Shallot (v, d)

STEAK FRITES* 80
8-Ounce Prime Angus Beef Ribeye Cap
Pommes Pont Neuf, Bearnaise (d)
(Make It Oscar +30)

TURKEY CLUB 26
House-Brined Turkey Breast, Tomato, Lettuce, Bacon
Gruyère Cheese, Dijonnaise, Sidewinder Fries

SHAVED RIBEYE SANDWICH* 38
Au Jus, Havarti, Caramelized Onions, Arugula
Demi Baguette, Sidewinder Fries (d)

SIGNATURE BURGER* 30
Garlic Aioli, Bibb Lettuce, Tomato, Bacon, Onion Jam
Dill Pickle, Aged Cheddar, Sidewinder Fries (d)

SIDES

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

vg vegan | vbr vegan by request | v vegetarian | gf gluten free
g contains gluten | 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.*