

THOROUGHbred club
DINNER

3 PM - 10:30 PM

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

For the
TABLE

FRENCH ONION DIP	24
Torpedo Shallot, Crème Fraîche, Idaho Potato Chips (d)	
CRISPY ENOKI MUSHROOMS	26
Edmond's Oast Tempura Fried, Meyer Lemon Fresno Chili Aioli (v)	
ROASTED CABBAGE	23
Charred Vinaigrette, Ibérico Ham Crispy Shallot (gf, vbr)	
BEEF TARTARE*	30
Prime Beef Tenderloin, Capote Caper, Dijon Mustard Charleston Toast, Confit Garlic Aioli, 24k Gold	
ANNA POTATOES	24
Yukon Gold Potato, Duck Fat, 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)	
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)	
GRILLED CHICKEN WINGS	24
House Brined, Sweet Chili Sauce, Toasted Cashews (n)	

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)

BISTRO SALAD 21

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

BUF BURRATA 25

Golden Beet, Buckwheat, Edisto Honey
Sicilian Pistachio (n, d)

CAESAR SALAD* 24

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

SALAD ADDITIONS

6oz Seared Salmon* 22

6oz Grilled Chicken Breast 15

8oz Grilled Beef Tenderloin* 60

5 Jumbo Mangrove Shrimp 26

Tinned FISH

Served with Black Sea Salt, Fresno Butter, Marinated Onions

Jimmy Nardello Hot Sauce, Grilled Sourdough

GRILLED KING SALMON 24

SPANISH OCTOPUS 32

SMOKED SARDINES 24

MARINATED BLUE MUSSELS (sf) 25

SPICED CALAMARI 25

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, g)

ROASTED MUSHROOM CLUSTER 34

Eggplant Soubise, Piquillo Pepper, Crispy Shallot (vg)

STEAK FRITES* 66

12-Ounce Prime Certified Angus Beef New York Strip
Skinny Fries, Ancho Chile A1 (g, n, d)

JOYCE FARMS AIRLINE CHICKEN 36

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

TURKEY CLUB 27

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

SIGNATURE BURGER* 30

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

GRILLED CHICKEN SANDWICH 27

Chipotle Mayo, Pickles, Bibb Lettuce (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.*