

THOROUGHBRED club
LUNCH

12 PM - 3 PM

*For the
 TABLE*

FRENCH ONION DIP 24

Torpedo Shallot, Crème Fraîche

Idaho Potato Chips (d, gf)

SEAFOOD SALAD 30

Maine Lobster, Mussel

North Carolina Blue Crab, Mangrove Shrimp

Stone Fruit, Fresno Vierge (sf)

SMOKED BEEF CARPACCIO* 26

Pecorino, Watercress, Crispy Artichokes (d)

ARTISAN CHEESE & CHARCUTERIE 32

Seasonal Fruit, Home Made Jam, Pickles

Grilled Sourdough (d)

Light & Bright

LOWCOUNTRY SHE CRAB SOUP* 21

Jumbo Lump Crab Meat, Pedro Ximénez Sherry

Smoked Trout Roe, Sea Salt Crisp (sf, d)

SUNFLOWER CHOPPED SALAD 21

Sunflower Seeds, Sprouts, Fennel Pollen Dressing (d, gf)

BUF BURRATA 25

Strawberry, Arugula, Sicilian Pistachio (n, d, gf)

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)

*Specialty
 SANDWICHES*

SIGNATURE BURGER* 30

Garlic Aioli, Bibb Lettuce, Tomato

Bacon, Onion Jam, Dill Pickle

Aged Cheddar, Fries (d)

TURKEY CLUB 27

House-Brined Turkey Breast, Tomato

Lettuce, Bacon, Gruyère Cheese

Dijonnaise, Fries (d)

GRILLED CHICKEN SANDWICH 27

Chipotle Mayo, Pickles, Bibb Lettuce, Fries (d)

Land & Sea

JOHNNYCAKE FLOUNDER 37

Almond, Brown Butter, Lemon, Haricot Verts (d, n)

LOWCOUNTRY SHRIMP & GRITS 36

Charleston Stone Ground Grits, Tasso Gravy

Mangrove Shrimp, Goat Feta, Crispy Phyllo

Green Tomato Marmalade (sf, d)

MADRAS CURRY CAULIFLOWER 19

Coconut Crumble, Black Garlic, Basil (vg, n)

LOCAL CRAB CAKE* 40

Hass Avocado, Shaved Fennel,

Citrus Beurre Blanc (sf, d, gf)

LOBSTER THERMIDOR LUMACHE PASTA 41

Tarragon, Garlic Crunch, Calabrian Chili

Collard Greens (sf, d)

STEAK FRITES* 66

12-ounce Prime Certified Angus Beef New York Strip

Skinny Fries, Ancho Chile A1 (n, d)

JOYCE FARMS AIRLINE CHICKEN 36

Butter Beans, Lacinato Kale, Rosemary Pan Jus (d)

**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

3 PM - 10:30 PM

For the TABLE

FRENCH ONION DIP	24
Torpedo Shallot, Crème Fraîche, Idaho Potato Chips (d, gf)	
CRISPY ENOKI MUSHROOMS	26
Edmond's Oast Tempura Fried, Meyer Lemon Fresno Chili Aioli (v)	
SMOKED BEEF CARPACCIO*	26
Pecorino, Watercress, Crispy Artichokes (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, gf)	
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, gf)	
GRILLED CHICKEN WINGS	24
House Brined, Sweet Chili Sauce, Toasted Cashews Umami Aioli, Scallions (n, gf)	

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)	
SUNFLOWER CHOPPED SALAD	21
Sunflower Seeds, Sprouts, Fennel Pollen Dressing (d, gf)	
BISTRO SALAD	21
Bibb Lettuce, Pickled Shallot, Candied Walnut Edisto Honey & Mustard Emulsion (gf, v, n, vbr)	
BUF BURRATA	25
Strawberry, Arugula, Sicilian Pistachio (n, d, gf)	
CAESAR SALAD*	24
Baby Gem Leaves, House Caesar Dressing Pangrattato, Solo Di Bruna, Boquerones (d)	
SALAD ADDITIONS	
6oz Seared Salmon*(gf)	22
6oz Grilled Chicken Breast (gf)	15
6oz Grilled Beef Tenderloin* (gf)	36
5 Jumbo Mangrove Shrimp (gf)	26

vg vegan | vbr vegan by request | v vegetarian
gf gluten free | n contains nuts | d contains dairy | sf contains shellfish

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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)	
MADRAS CURRY CAULIFLOWER	19
Coconut Crumble, Black Garlic, Basil (vg, n)	
LOCAL CRAB CAKE*	40
Hass Avocado, Shaved Fennel, Citrus Beurre Blanc (sf, d, gf)	
STEAK FRITES*	66
12-Ounce Prime Certified Angus Beef New York Strip Skinny Fries, Ancho Chile A1 (n, d)	
JOYCE FARMS AIRLINE CHICKEN	36
Butter Beans, Lacinato Kale, Rosemary Pan Jus (d)	
CHOCOLATE SILK VACHERIN	18
Whipped White Chocolate Ganache, Crispy Meringue (d)	
FARMSTAND STRAWBERRY SHORTCAKE	18
Macerated Strawberries, Grand Marnier Cream (d)	
ESPRESSO MARTINI SEMIFREDDO	18
Espresso Granita (d, gf)	
HAND PACKED HALF PINTS	10
Vanilla-Chocolate Swirl (d, gf) Tropical Fruit Sorbet (gf)	

Housemade DESSERT

Tinned FISH

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

GRILLED KING SALMON	27
SPANISH OCTOPUS	35
SMOKED SARDINES	24
MARINATED BLUE MUSSELS (sf)	25
SPICED CALAMARI	31

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	
HAVANA SUNRISE	19
Pineapple-Infused Rum, Banana Mint, Lime	
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.*