

*T* HOROUGHbred *club*

COCKTAIL & SPIRITS MENU

*Featured*  
**PRODUCER**

**CLASE AZUL**

Clase Azul México is born from Mexican culture, tradition and artisanship; from the landscapes and authentic expressions that inspire our country's artisans to imagine unique creations: exquisite spirits, immersive experiences and destinations that will leave you breathless.

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**EXCLUSIVE EXPRESSIONS**

**TEQUILA**

<b>PLATA</b> A Faithful Portrayal of Agave	55
<b>AHUMADO</b> A Ballad of Fire	75
<b>REPOSADO</b> Artisanal Signature	70
<b>GOLD</b> Taste the Sunset	140
<b>AÑEJO</b> The Tale of Luxury Agave	295
<b>ULTRA:</b> Extra Añejo, Exquisiteness of Time	(1 oz) 500 (2oz) 950

**MEZCAL**

<b>SAN LUIS POTOSÍ,</b> An Oneiric Treasure	145
<b>GUERRERO,</b> A Mystical Beauty	145
<b>DURANGO,</b> A Distinctive Nature	145

**SIGNATURE COCKTAILS**

<b>THE BENTLEY MARGARITA</b> Blanco Ahumado	80
<b>CARAJILLO</b> Reposado	75
<b>GOLD FASHION</b> Gold	145

# 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

## **DARK HORSE** 19

Peach-Infused Scotch  
Grilled Peaches, Cinnamon

## **FIRE HORSE** 19

Hibiscus-Infused Blanco  
Tequila, Lime Leaf  
Blackberry-Clover Honey

## **HAVANA SUNRISE** 19

Aged Pineapple Rum, Banana  
Lime, Mint

## **BARREL AGED**

## **BLACK MANHATTAN** 19

Rye Whiskey Blend, Averna  
Vermouth Di Torino

## **HOUSE TONIC** 4

Add to Your Favorite Spirit

# *Dessert Cocktails*

## **CLARIFIED MILK PUNCH** 19

“Pisco Sour”, Pisco, Lemon  
Blueberry-Infused Orgeat  
*(Contains Dairy, Contains Nuts)*

## **DEVIL’S CROSSROADS** 19

Espresso & Hoodoo Chicory  
Liqueur, Licor 43, Espresso  
Macadamia Milk  
*(Contains Nuts)*

## **ALEXANDER’S REVENGE** 30

Gin, Creme de Cacao, Amaretto  
Carolina Rum Cream  
Aromatic Bubble  
*(Contains Dairy, Contains Nuts)*

## *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.*

*20% gratuity will be added to parties of six or more.*

# SPIRITLESS

## *Mocktails*

**FAUX FASHIONED** 16

Kentucky 74, Rich Simple  
Bitters

**AGAVE THE FREE** 17

Seedlip Notas de Agave  
Simple Orange, Fresh Citrus

**COS-NO-POLITAN** 16

Seedlip Garden 108, Orange  
Lime, Simple, Cranberry

**NO MAN'S LAND** 16

Kentucky 74, Bitters, Cherry  
Free Spirits Vermouth Rouge

**NUN'YA BEE'S KNEES** 17

Seedlip Spice 94, Organic  
Honey, Fresh Lemon

**NO-SPRESSO** 17

Lyre's Coffee Originale  
Espresso, Macadamia Milk  
Demerara (*Contains Nuts*)

## *Beer*

**ATHLETIC RUN WILD** 10

IPA | CT | 0%

**HEINEKEN O.O** 10

Pale Ale | NLD | 0%

## *Wine*

**176 BOLLE BRUT ROSÉ, LA  
MANCHA, SPAIN** 80

**200 LEITZ CHARDONNAY  
GERMANY** 56

**653 KOLONNE, RED BLEND,  
ROUGE NO. 3 GERMANY** 79

# WINE

## *By the Glass*

### *Sparkling*

DA MAR PROSECCO Extra Dry Veneto	16
VEUVE CLICQUOT Brut Champagne	36
SANTA JULIA ROSÉ Brut Argentina	21

### *White & Rosé*

SCOPA PINOT GRIGIO Sicily	16
MARTIN CODAX ALBARIÑO Rias Baixas	16
LE PETIT SILEX SANCERRE Loire Valley	22
ESK VALLEY SAUVIGNON BLANC New Zealand	16
STILLMAN STREET CHARDONNAY Sonoma County	17
FLOWERS CHARDONNAY Sonoma Coast	25
CENTORRI MOSCATO DI PAVIA Lombardy	14
MONT GRAVET ROSÉ Languedoc	16

### *Red*

CHALK HILL PINOT NOIR Sonoma Coast	18
LINGUA FRANCA PINOT NOIR Willamette Valley	25
CASTELLO DI BOSSI CHIANTI CLASSICO Tuscany	17
CHAOS THEORY RED BLEND Napa Valley	21
ONE STONE CABERNET SAUVIGNON Paso Robles	18
ROUND POND CABERNET SAUVIGNON “KITH & KIN” Napa Valley	24
CAYMUS CABERNET SAUVIGNON Napa Valley*	55

WINE  
*By the Bottle*  
375 ML

*Sparkling*

917 LE MESNIL BLANC DE BLANCS (Champagne)	85
903 PERRIER JOUET GRAND BRUT (Champagne)	80
915 TAITTINGER LA FRANÇAISE (Champagne)	68
901 VEUVE CLICQUOT “YELLOW LABEL” (Champagne)	90
900 KRUG GRAND CUVÉE (Champagne)	255
913 BILLECART-SALMON ROSÉ (Champagne)	176

*Rosé*

905 MIRAVAL (Côtes de Provence)	44
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*White*

909 HONIG SAUVIGNON BLANC (Northern California)	40
908 SPY VALLEY SAUVIGNON BLANC (Marlborough)	35
902 COURTAULT MICHELET PETIT CHABLIS (Burgundy)	48
910 STAGLIN CHARDONNAY (Napa Valley)	99
907 ROMBAUER CHARDONNAY (Carneros)	55

WINE  
*By the Bottle*

375 ML

*Red*

943 CRISTOM PINOT NOIR (Willamette)	65
925 SEGHEISIO ZINFANDEL (Sonoma County)	40
932 ALTESINO BRUNELLO DI MONTALCINO (Tuscany)	89
928 CESARI AMARONE DELLA VALPOLICELLA (Veneto)	96
938 DAMILANO LECINQUEVIGNE BAROLO (Italy)	68
934 PRISONER RED BLEND (Saint Helena)	85
940 FAUST CABERNET SAUVIGNON (Napa Valley)	98
941 CORISON CABERNET SAUVIGNON (Napa Valley)	110
921 CAYMUS CABERNET SAUVIGNON (Napa Valley)	120
920 DUCKHORN CABERNET SAUVIGNON (Napa Valley)	84
926 SHAFER CABERNET SAUVIGNON (Napa Valley)	189

# WINE

## *By the Bottle*

750 ML

### *Sparkling*

327	<b>VEUVE CLICQUOT BRUT</b> (Champagne)	210
260	<b>TAITTINGER, LA FANCAISE</b> (Champagne)	149
108	<b>KRUG, GRANDE CUVEÉ</b> (Champagne)	415
127	<b>RUINART, ROSÉ</b> (Champagne)	375

### *White*

310	<b>SANTA MARGHERITA PINOT GRIGIO</b> (Valdadige)	70
190	<b>LOUIS MOREAU, VAILLONS, 1ER CRU CHABLIS</b> (Burgundy)	145
315	<b>VERIZET VIRÉ-CLESSÉ</b> (Burgundy)	80
312	<b>MIRA CHARDONNAY</b> (Napa Valley)	89
309	<b>KISTLER 'LES NOISETIERS' CHARDONNAY</b> (Sonoma Coast)	150

### *Red*

533	<b>FLOWERS PINOT NOIR</b> (Sonoma Coast)	112
5020	<b>EYRIE PINOT NOIR</b> (Dundee Hills)	159
593	<b>KISTLER PINOT NOIR</b> (Russina River Valley)	192
3067	<b>LOPEZ DE HEREDIA</b> (Rioja)	129
527	<b>ROBERT PERROUD, BROUILLY, POLLEN</b> (Beaujolais)	66
1075	<b>ORIN SWIFT, PALERMO</b> (Napa Valley)	139

*\*Full Resort List Available Upon Request*

# BEER

## *Selections*

### *Craft*

<b>COAST</b> 32°/50° Kölsch   SC   4.8%	10
<b>WESTBROOK</b> White Thai Witbier   SC   5%	10
<b>EDMUND'S OAST</b> Something Cold Blonde Ale   SC   5%   (16oz)	12
<b>MUNKLE</b> Brugge City Brune Belgian Brown Ale   SC   6.2%	10
<b>CREATURE COMFORTS</b> Tropicália India Pale Ale   GA   6.6%	10
<b>COAST</b> HopArt India Pale Ale   SC   7.7%	10
<b>ORIGINAL SIN</b> Black Widow Cider   NY   6%	10

### *Import*

<b>GUINNESS DRAUGHT</b>   IRL   4.2%	9
<b>STELLA ARTOIS</b>   BEL   4.5%	9
<b>CORONA EXTRA</b>   MEX   4.8%	9

### *Domestic*

<b>COORS LIGHT</b> 4.2%	7
<b>BUD LIGHT</b> 4.2%	7
<b>MICHELOB ULTRA</b> 4.2%	7
<b>MILLER LITE</b> 4.2%	7
<b>YUENGLING</b> 4.5%	7
<b>BUDWEISER</b> 5%	7

# *American Whiskey*

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

## *International Whisky*

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

## *Brandy & Eau de Vie*

<b>COURVOISIER</b> VSOP Cognac	18
<b>HENNESSY</b> VS Cognac	18
<b>HENNESSY</b> XO Cognac	50
<b>HENNESSY</b> “Paradis Imperial” Cognac	400
<i>(Other Serving Size Options: \$125/.5 oz, \$225/1 oz, or \$315/1.5 oz)</i>	
<b>RÉMY MARTIN</b> VSOP Cognac	15
<b>RÉMY MARTIN</b> XO Cognac	55
<b>RÉMY MARTIN</b> “Louis XIII” Cognac	625
<i>(Other Serving Size Options: \$190/.5 oz, \$340/1 oz, or \$475/1.5 oz)</i>	

## *Tequila & Mezcal*

<b>ESPOLÓN TEQUILA</b> Blanco	14
<b>DON GATO TEQUILA</b> Blanco	17
<b>DON GATO TEQUILA</b> Reposado	27
<b>CASAMIGOS TEQUILA</b> Blanco	20
<b>CASAMIGOS TEQUILA</b> Reposado	22
<b>CINCO RO TEQUILA</b> Reposado	45
<b>HERRADURA TEQUILA</b> Reposado	16
<b>LALO TEQUILA</b> Blanco	16
<b>DON JULIO TEQUILA</b> Añejo	22
<b>DON JULIO TEQUILA</b> “1942” Añejo	95
<b>PATRÓN ALTO</b> Gold	49
<b>PATRÓN GRAN PIEDRA</b> Extra Añejo	95
<b>DEL MAGUEY MEZCAL</b> “Vida”	14

## *Vodka*

<b>BELVEDERE</b> Poland	16
<b>CHOPIN</b> Poland	16
<b>GREY GOOSE</b> France	16
<b>KETEL ONE</b> Netherlands	15
<b>KETEL ONE CITROEN</b> Netherlands	15
<b>STOLI ELIT</b> Latvia	32
<b>TITO’S</b> Texas	14

## *Gin*

<b>BEEFEATER</b> “London Dry” England	12
<b>BOMBAY SAPPHIRE</b> “London Dry” England	15
<b>BEYOND DISTILLING</b> “Tropical” South Carolina	14
<b>HENDRICK’S</b> Scotland	15
<b>NIPPITATY</b> South Carolina	14
<b>MONKEY 47</b> “Schwarwald Dry” Germany	30
<b>TANQUERAY</b> “London Dry” England	14
<b>TANQUERAY TEN</b> England	25
<b>THE BOTANIST</b> “Islay Dry” Scotland	16
<b>DEVIL’S GRIN</b> Texas	14

## *Rum*

<b>BACARDI</b> Puerto Rico	12
<b>CAPTAIN MORGAN</b> “Original Spiced” U.S. Virgin Islands	12
<b>GOSLINGS</b> “Black Seal” Bermuda	13
<b>GRIND ESPRESSO SHOT</b> Connecticut	12
<b>MOUNT GAY</b> “Eclipse” Barbados	14
<b>MALIBU COCONUT</b> Barbados	13
<b>MYERS’S</b> “Original Dark” Jamaica	14
<b>RON ZACAPA</b> “Solera 23” Guatemala	19

# DESSERT

## *Wine*

### *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
MONTENEGRO AMARO	12
CHARTREUSE “Green” France	16
CHARTREUSE “Yellow” France	16

### *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

# *Housemade* DESSERT

<b>CHOCOLATE SILK VACHERIN</b>	18
Whipped White Chocolate Ganache, Crispy Meringue (d)	
<b>FARMSTAND STRAWBERRY SHORTCAKE</b>	18
Macerated Strawberries, Grand Marnier Cream (d)	
<b>ESPRESSO MARTINI SEMIFREDDO</b>	18
Espresso Granita (d, gf)	
<b>HAND PACKED HALF PINTS</b>	10
Ice Cream (d)   Sorbet (gf)	

*THOROUGHbred club*  
**DINNER**

3 PM - 10:30 PM

*House Made*  
**DESSERT**

<b>CHOCOLATE SILK VACHERIN</b>	18
Whipped White Chocolate Ganache, Crispy Meringue (d)	
<b>FARMSTAND STRAWBERRY SHORTCAKE</b>	18
Macerated Strawberries, Grand Marnier Cream (d)	
<b>ESPRESSO MARTINI SEMIFREDDO</b>	18
Espresso Granita (d, gf)	
<b>HAND PACKED HALF PINTS</b>	10
Ice Cream (d, gf)   Sorbet (gf)	

*For the*  
**TABLE**

<b>FRENCH ONION DIP</b>	24
Torpedo Shallot, Crème Fraîche, Idaho Potato Chips (d, gf)	
<b>CRISPY ENOKI MUSHROOMS</b>	26
Edmond's Oast Tempura Fried, Meyer Lemon Fresno Chili Aioli	
<b>SMOKED BEEF CARPACCIO*</b>	26
Pecorino, Watercress, Crispy Artichokes (d)	
<b>ANNA POTATOES</b>	24
Yukon Gold Potato, Gruyère Espuma Charred Onion (d)	
<b>BLUE CRAB BITES*</b>	27
Charleston Toast, North Carolina Blue Crab Avocado Mousse, Lemon Gel, Smoked Trout Roe (sf, d)	
<b>ARTISAN CHEESE &amp; CHARCUTERIE</b>	32
Seasonal Fruit, Honeycomb, Pickles Grilled Sourdough (d)	
<b>SHRIMP COCKTAIL</b>	26
Jumbo Mangrove Shrimp, Cocktail Sauce House Made Hot Sauce (sf, gf)	
<b>LOBSTER ROLLS</b>	40
Butter Brioche, Pickled Celery Remoulade Fresno Emulsion (sf)	
<b>AHI TUNA CRUNCH*</b>	32
Hass Avocado, Short Grain Rice, Fresno Chili Aioli Togarashi (d, gf)	
<b>GRILLED CHICKEN WINGS</b>	24
House Brined, Sweet Chili Sauce, Toasted Cashews Umami Aioli, Scallions (n, gf)	

## Signature CAVIAR

<b>KALUGA GRAND CRU*</b>	120
Kettle Chips, Crème Fraîche, Egg Shallot, Chives (d)	
<b>BELGIUM OSETRA*</b>	180
Charleston Toast, Crème Fraîche Egg, Shallot, Chives, Espuma (d)	

## Light & Bright

<b>LOWCOUNTRY SHE CRAB SOUP*</b>	21
Jumbo Lump Crab Meat, Pedro Ximénez Sherry Smoked Trout Roe, Sea Salt Crisp (sf, d)	
<b>SUNFLOWER SALAD</b>	21
Sunflower Seeds, Sprouts, Fennel Pollen Dressing (d, gf)	
<b>BISTRO SALAD</b>	21
Bibb Lettuce, Pickled Shallot, Candied Walnut Edisto Honey & Mustard Emulsion (gf, v, n, vbr)	
<b>BUF BURRATA</b>	25
Strawberry, Arugula, Sicilian Pistachio (n, d, gf)	
<b>CAESAR SALAD*</b>	24
Baby Gem Leaves, House Caesar Dressing Pangrattato, Solo Di Bruna, Boquerones (d)	
<b>SALAD ADDITIONS</b>	
6oz Seared Salmon*(gf)	22
6oz Grilled Chicken Breast (gf)	15
6oz Grilled Beef Tenderloin* (gf)	36
5 Jumbo Mangrove Shrimp (gf)	26

## Tinned FISH

*Served with Black Sea Salt, Fresno Butter, Marinated Onions*

*Jimmy Nardello Hot Sauce, Grilled Sourdough*

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

## Land & Sea

<b>LOWCOUNTRY SHRIMP &amp; GRITS</b>	36
Charleston Stone Ground Grits, Tasso Gravy Mangrove Shrimp, Goat Feta, Crispy Phyllo Green Tomato Marmalade (sf, d)	
<b>JOHNNYCAKE FLOUNDER</b>	37
Almond, Brown Butter, Lemon, Hericot Verts (d, n)	
<b>MADRAS CURRY CAULIFLOWER</b>	19
Coconut Crumble, Black Garlic, Basil (n)	
<b>LOCAL CRAB CAKE*</b>	40
Hass Avocado, Shaved Fennel, Citrus Beurre Blanc (sf, d, gf)	
<b>STEAK FRITES*</b>	66
12-Ounce Prime Certified Angus Beef New York Strip Skinny Fries, Ancho Chile A1 (n, d)	
<b>JOYCE FARMS AIRLINE CHICKEN</b>	36
Butter Beans, Lacinato Kale, Rosemary Pan Jus (d)	
<b>TURKEY CLUB</b>	27
House-Brined Turkey Breast, Tomato, Lettuce, Bacon Gruyère Cheese, Dijonnaise, Fries (d)	
<b>SIGNATURE BURGER*</b>	30
Garlic Aioli, Bibb Lettuce, Tomato, Bacon, Onion Jam Dill Pickle, Aged Cheddar, Fries (d)	
<b>GRILLED CHICKEN SANDWICH</b>	27
Chipotle Mayo, Pickles, Bibb Lettuce, Fries (d)	

## SIDES

Caesar*(d)	12
Cheese Grits (d, gf)	10
Grilled Broccolini (gf)	13
Fries	10

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.*

# LUNCH

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12 PM - 3 PM

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## *House Made* DESSERT

<b>CHOCOLATE SILK VACHERIN</b>	18
Whipped White Chocolate Ganache, Crispy Meringue (d)	
<b>FARMSTAND STRAWBERRY SHORTCAKE</b>	18
Macerated Strawberries, Grand Marnier Cream (d)	
<b>ESPRESSO MARTINI SEMIFREDDO</b>	18
Espresso Granita (d, gf)	
<b>HAND PACKED HALF PINTS</b>	10
Ice Cream (d, gf)   Sorbet (gf)	

## *For the* TABLE

<b>FRENCH ONION DIP</b>	24
Torpedo Shallot, Crème Fraîche Idaho Potato Chips (d, gf)	
<b>SEAFOOD SALAD</b>	30
Maine Lobster, Mussel North Carolina Blue Crab, Mangrove Shrimp Stone Fruit, Fresno Vierge (sf)	
<b>SMOKED BEEF CARPACCIO*</b>	26
Pecorino, Watercress, Crispy Artichokes (d)	
<b>ARTISAN CHEESE &amp; CHARCUTERIE</b>	32
Seasonal Fruit, Home Made Jam, Pickles Grilled Sourdough (d)	

## Specialty SANDWICHES

<b>SIGNATURE BURGER*</b>	30
Garlic Aioli, Bibb Lettuce, Tomato Bacon, Onion Jam, Dill Pickle Aged Cheddar, Fries (d)	
<b>TURKEY CLUB</b>	27
House-Brined Turkey Breast, Tomato Lettuce, Bacon, Gruyère Cheese Dijonnaise, Fries (d)	
<b>GRILLED CHICKEN SANDWICH</b>	27
Chipotle Mayo, Pickles, Bibb Lettuce, Fries (d)	

## Light & Bright

<b>LOWCOUNTRY SHE CRAB SOUP*</b>	21
Jumbo Lump Crab Meat, Pedro Ximénez Sherry Smoked Trout Roe, Sea Salt Crisp (sf, d)	
<b>SUNFLOWER SALAD</b>	21
Sunflower Seeds, Sprouts, Fennel Pollen Dressing (d, gf)	
<b>BUF BURRATA</b>	25
Strawberry, Arugula, Sicilian Pistachio (n, d, gf)	
<b>CAESAR SALAD*</b>	24
Baby Gem Leaves, House Caesar Dressing Pangrattato, Solo Di Bruna, Boquerones (d)	
<b>BISTRO SALAD</b>	21
Bibb Lettuce, Pickled Shallot, Candied Walnut Edisto Honey & Mustard Emulsion, (gf, v, n, vbr)	
<b>SALAD ADDITIONS</b>	
6oz Seared Salmon* (gf)	22
6oz Grilled Chicken Breast (gf)	15
6oz Grilled Beef Tenderloin* (gf)	36
5 Jumbo Mangrove Shrimp (gf)	26

## Land & Sea

<b>JOHNNYCAKE FLOUNDER</b>	37
Almond, Brown Butter, Lemon, Haricot Verts (d, n)	
<b>LOWCOUNTRY SHRIMP &amp; GRITS</b>	36
Charleston Stone Ground Grits, Tasso Gravy Mangrove Shrimp, Goat Feta, Crispy Phyllo Green Tomato Marmalade (sf, d)	
<b>MADRAS CURRY CAULIFLOWER</b>	19
Coconut Crumble, Black Garlic, Basil (v, n)	
<b>LOCAL CRAB CAKE*</b>	40
Hass Avocado, Shaved Fennel, Citrus Beurre Blanc (sf, d, gf)	
<b>LOBSTER THERMIDOR LUMACHE PASTA</b>	41
Tarragon, Garlic Crunch, Calabrian Chili Collard Greens (sf, d)	
<b>STEAK FRITES*</b>	66
12-ounce Prime Certified Angus Beef New York Strip Skinny Fries, Ancho Chile A1 (n, d)	
<b>JOYCE FARMS AIRLINE CHICKEN</b>	36
Butter Beans, Lacinato Kale, Rosemary Pan Jus (d)	

## SIDES

Caesar* (d)	12
Cheese Grits (d, gf)	10
Grilled Broccolini (gf)	13
Fries	10

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.*