

THOROUGHbred club
DINNER

3 PM - 10:30 PM

House Made
DESSERT

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

Ice Cream (d, gf) | Sorbet (gf)

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

SMOKED BEEF CARPACCIO* 26

Pecorino, Watercress, Crispy Artichokes (d)

ANNA POTATOES 24

Yukon Gold Potato, Gruyère Espuma
Charred Onion (d)

BLUE CRAB BITES* 27

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

ARTISAN CHEESE & CHARCUTERIE 34

Seasonal Fruit, Homemade Jam, 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 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

Tinned FISH

Served with Black Sea Salt, Fresno Butter, Marinated Onions

Jimmy Nardello Hot Sauce, Grilled Sourdough

GRILLED KING SALMON 27

SPANISH OCTOPUS 35

SMOKED SARDINES 24

MARINATED BLUE MUSSELS (sf) 25

SPICED CALAMARI 31

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 38

Local Flounder, Almond, Brown Butter, Lemon
Hericot Verts (d, n)

MADRAS CURRY CAULIFLOWER 19

Coconut Crumble, Black Garlic, Basil (n)

CRAB CAKE* 40

Jumbo Lump Crab, Hass Avocado, Shaved Fennel
Citrus Beurre Blanc (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)

TURKEY CLUB 27

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

SIGNATURE SMASH BURGER* 30

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

GRILLED CHICKEN SANDWICH 27

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

SIDES

Caesar*(d) 12

Cheese Grits (d, gf) 10

Grilled Broccolini (gf) 13

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.*