THOROUGHBRED club

# 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)

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# For the Table

**FRENCH ONION DIP** 24
Torpedo Shallot, Crème Fraîche, Idaho Potato Chips (d, gf)

**BROILED CHARLESTON OYSTER** 24
Parmesan, Tabasco Butter (sf, d, gf)

**MAINE LOBSTER ROLLS** 32
Griddled Brioche, Green Curry, Lime (sf, d)

**BAKED CRAB DIP** 30
Saltine Topping, Benne Seed Sourdough (sf, d)

**TARTARE OF CHATEL FARMS BEEF*** 26
Horseradish, Whole Grain Mustard, Rye Sourdough (d)

**EGGPLANT PARMESAN** 24
Spicy Pomodoro, Basil Pesto (n)

**CHARCOAL GRILLED RAVEN FARMS MUSHROOMS** 26
Unagi Sauce, Benne Seed Crumble, Spicy Aioli

**SWEET SOY GLAZED CHICKEN** 24
Pickled Kohlrabi, Cashews
Sriracha Aioli (n)

**ARTISAN CHEESE & CHARCUTERIE** 34
Seasonal Fruit, Homemade Jam, Pickles
Grilled Sourdough (d)

# Signature CAVIAR

**KALUGA GRAND CRU*** 120
**BELGIAN OSETRA*** 180

Kettle Chips, Crème Fraîche, Egg
Shallot, Chives (d)

# Chilled Seafood

**CHARLESTON OYSTERS ON THE HALF SHELL** 26
Bloody Mary Cocktail, Red Wine Mignonette (gf)

**CRUDO OF LOCAL SNAPPER** 22
Dill Pickled Celery, Fresh Horseradish, Chives (gf)

**ARGENTINIAN RED PRAWN COCKTAIL** 26
Bloody Mary Cocktail, Dijonnaise (sf, gf)

**SEAFOOD SALAD** 32
Maine Lobster, Mussel ,Blue Crab, Shrimp
Stone Fruit, Fresno Vierge (sf)

# Light & Bright

**LOWCOUNTRY SHE CRAB SOUP*** 21
Jumbo Lump Crab Meat, Pedro Ximénez Sherry
Smoked Trout Roe, Sea Salt Crisp (sf, d)

**CHOPPED RADICCHIO SALAD** 21
Honeycrisp Apple, Comte, Pecan Vinaigrette (d)

**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
Benne Seed Croutons, Solo Di Bruna, Boquerones (d)

**SALAD ADDITIONS**
6oz Seared Salmon*(gf) 22
6oz Grilled Chicken Breast (gf) 15
5 Argentinian Red Prawn (gf) 26

# Land & Sea

**FRESH CATCH "À LA GRENOBLOISE"** 38
Brioche Crust, Yukon Gold Potatoes
Caper-Lemon Beurre Blanc (d)

**MADRAS CURRY CAULIFLOWER** 28
Coconut Crumble, Black Garlic, Basil (n)

**JUMBO LUMP CRAB CAKE*** 40
Storey Farms Pork Belly, Braised Butter Beans
Aji Dulce Peppers (sf, d)

**RICOTTA GNOCCHI** 30
Butternut Squash, Sage, Balsamic Vinegar
Parmesan Cream (d, n)

**ORGANIC HALF CHICKEN** 36
Roasted Tomato, Basil, Kalamata Olive Vinaigrette

**CHATEL FARMS STEAK FRITES*** 66
12-Ounce New York Strip, French Fries
Shishito Pepper Chimichurri

# Specialty SANDWICHES

**SIGNATURE SMASH 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, Gruyére Cheese
Dijonnaise, Fries (d)

**GRILLED CHICKEN SANDWICH** 27
Chipotle Mayo, Pickles, Bibb Lettuce, Fries (d)

vg vegan | 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. Some items served at this establishment may contain foreign, imported shrimp. Please ask you server for more informaiton.*