



FALL MENU

STARTERS

REGIONAL OYSTERS ON THE HALF SHELL \$12/\$20

• ½ dozen or dozen, Chow Chow Mignonette, Spicy Cocktail, House Saltines, Lemon

LOW COUNTRY SHRIMP COCKTAIL \$14

• White Barbeque Sauce, Peppadew Cocktail, Sweet Pickled Vegetables

CRAWFISH FONDUE \$11

• Pimento Cheese, Boursin, Crostini

PROSCIUTTO WRAPPED QUAIL \$11

• Peach Barbeque, Cornbread Stuffing, Vegetable Hash, Tobacco Onions

FRIED GREEN TOMATOES \$13

• Soused Shrimp, Warm Pimento Cheese, Cider Vinaigrette

CRISPY BRUSSELS SPROUTS \$12

• Parmesano Reggiano, Chili Flakes, Ponzu, Pine Nuts

SOUTHERN FRIED OYSTERS \$14

• Creamed Greens, Pickled Shallot, Smoked Tomato Compote •

SOUPS & SALADS

YUKON GOLD VICHYSOISE \$7

• Smoked Paprika Oil, Creme Fraiche Potato Salad Crostini

FRENCH ONION SOUP \$8

• Onion Broth, Gruyere and Gouda Cheeses, Toasted Crouton

SHE CRAB SOUP \$9

• Rich Crab Broth, Cream, Sherry, Crab Roe, Scallion Crema

HOUSE OR CAESAR SALAD \$5/\$9

• Small or Large

CLUBHOUSE CHOPPED SALAD \$8/\$12

• Small or Large, Pit Ham, Chopped Egg, Goat Lady Gouda Cheese, Apples, Spiced Peanuts, Sweet Onions, Pepper Jelly Dressing

STEAKHOUSE WEDGE \$6/\$10

• Small or Large, Iceberg Lettuce, Pepper Bacon, Clemson Bleu, Tomato, Bleu Cheese Dressing

CAROLINA OYSTER SALAD \$12/\$18

• Small or Large, Fried Oysters, Field Peas, Tomatoes, Bread and Butter Vegetables, Sweet Grass Dairy Blue Cheese, Lusty Monk Vinaigrette

SPECIALTIES

PAN ROASTED S.C. GROUPER \$33

• Caper Butter, Sautéed Kale and Tomatoes, Carolina Gold Risotto

GRILLED FLORIDA MAHI MAHI \$31

• Apricot BBQ, Peas and Rice, Shaved Vegetable Slaw

SHRIMP AND GRITS \$22

• Wild Caught Shrimp, Smoked Sausage, Adluh Cheese Grits, Tomato Pepper Stew

VEAL BOLOGNESE \$20

• Fettuccine Pasta, Parmigiano Reggiano, Grilled Garlic Bread

MUSCOVY DUCK BREAST \$28

• Dried Fruit and Sorghum Chutney, Sweet Potato Puree, Vegetable Succotash

CHICKEN BREAST SCARPELLO \$24

• Italian Sausage, Peppers, Garlic, White Wine, Basil, Tagliatelle Pasta

OFF THE GRILL

ALL OFF THE GRILL ITEMS INCLUDE CHOICE OF SAUCE AND TWO ACCOMPANIMENTS

PRIME NEW YORK STRIP \$34/\$40

• 10 oz / 14 oz

PRIME ANGUS TOMAHAWK FOR 2 \$75

• 36 oz

PRIME RIBEYE \$38

• 12 oz

VEAL CHOP \$42

• 12 oz

ANGUS FILET MIGNON \$33/\$37

• 5 oz / 8 oz

NEW ZEALAND RACK OF LAMB \$23/\$38

• ½ Rack / Full Rack

PRIME SIRLOIN \$28

• 8 oz

Sauce: (Choose One)

Green Peppercorn and Tomato Glace, Cabernet Demi Glace
Bourbon Stewed Mushrooms, Mint and Roasted Shallot Chimichurri

Accompaniments: (Choose Two)

Charred Asparagus, Creamed Greens, Loaded Baked Potato, Crispy Brussel Sprouts,
Sautéed Seasonal Vegetables, Truffle Parmesan Wedge Fries, Whipped Potato, House or Caesar Salad

WE ARE COMMITTED TO SUPPORTING LOCAL AND SUSTAINABLE INGREDIENTS. SOME OF OUR PARTNERS INCLUDE: CITY ROOTS FARM, GOAT LADY CHEESE, SWEET GRASS DAIRY, BRASSTOWN BEEF, LUSTY MONK MUSTARD, COLEMAN NATURAL CHICKEN, HERITAGE FARMS, MANCHESTER FARMS, DR. KING'S CAROLINA BISON, JOYCE FARMS, ADLUH MILL, VERTICAL ROOTS, LOW COUNTRY SEAFOOD, TOM'S CREEK FARMS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.