

PALMETTO ROOM

SPRING LUNCH MENU

STARTERS

Greek Feta Fries v **13 | Member Price 11.05**

Pepperoncini, rosemary

Pimento Cheese v **12 | Member Price 10.20**

Duke's mayo, sharp cheddar, pimento, Ritz crackers, house pickles

Smoked Fish Dip **12 | Member Price 10.20**

Coastal butter fried saltines, pickled onion

Smoked Wings (8) GF **18 | Member Price 15.30**

Cheerwine BBQ, black garlic buffalo, sticky Thai, traditional hot, mild

Beet Hummus VG **12 | Member Price 10.20**

Pistachio, honey, naan bread

Jumbo Lump Crab Cake **20 | Member Price 17**

Basil aioli, lemon, herbs

SOUPS & SALADS

French Onion **11 | Members 9.35**

Onion medley, thyme-infused beef broth, crusty French bread, Gruyère, parmesan

She-Crab **13 | Members 11.05**

Lump crab, golden sherry

West Indian Spiced Shrimp Salad

14 | Member Price 11.90

Orzo, arugula, pomegranate, cucumber, Berbere spice, citrus vinaigrette

Rotisserie Chicken Salad

14 | Member Price 11.90

Artisanal lettuce, golden raisin, Marcona almond, celery

House v **11 | Members 9.35**

Mixed greens, cucumber, heirloom cherry tomato, carrot, red onion, choice of dressing

Baby Gem Caesar v **14 | Members 11.90**

Fried caper parmesan dressing, sourdough crumb, Parmigiano Reggiano

Burrata v **13 | Members 11.05**

Petite greens, local strawberry, cashew, vincotto, crispy lavash bread

Boston Bibb **15 | Member Price 12.75**

Green goddess dressing, bacon lardon, bleu cheese, tomato, pickled red onion

Brought to you by
Executive Sous Chef
Jeffrey "JJ" Kern

Executive Chef
Daniel Doyle

SALAD ADD ONS

Chicken Breast (fried or grilled) – \$8

Shrimp (fried or grilled) – \$10

*Grilled Salmon – \$10

Fried Oysters – \$9

SANDWICHES

SERVED WITH CHOICE OF SIDE

*Bohicket Burger 18 | Member Price 15.30

Impossible Burger available upon request

Cheddar, lettuce, tomato, onion, Comeback sauce, toasted brioche bun

Hot Honey Fried Chicken 18 | Member Price 15.30

Your choice of grilled or fried

Buttermilk ranch, house pickles, hot honey, toasted brioche bun

*Smoked Salmon BLT 18 | Member Price 15.30

Smoked salmon, thick cut bacon, lettuce, tomato, dill garlic aioli, toasted focaccia

Club Sandwich 16 | Member Price 13.60

Turkey, ham, candied pecan dijoniase, lettuce, tomato, toasted sourdough

*Shaved Pastrami 18 | Member Price 15.30

Caramelized onion, Gruyère, Dijon, Rye bread

Egg Salad BLT 15 | Member Price 12.75

Local heirloom tomato, thick-cut bacon, gem lettuce, butter toasted croissant

Oyster Po-Boy 18 | Member Price 15.30

Shredded lettuce, red onion, remoulade, hoagie roll

*Market Fish Sandwich MKT

Your choice of grilled or fried

Dukes mayo, kimchi pickles, brioche bun

Palmetto Grilled Cheese 14 | Member Price 11.90

Brie, cheddar, hot honey aioli, toasted sourdough

SIDES - \$7 | MEMBERS \$5.95

French Fries
Sweet Potato Fries
Tater Tots
Coleslaw
Fruit
Side Salad

MENU ITEMS ARE LOCALLY SOURCED FROM

STOREY FARMS, JOHNS ISLAND, SC
CHICKEN, DUCK, EGGS

ROSEBANK FARMS, JOHNS ISLAND, SC
PRODUCE

JOSEPH FIELDS FARMS, JOHNS ISLAND
PRODUCE

LOWLAND FARMS, JOHNS ISLAND, SC
PRODUCE

SUPER MUSHROOM BROTHERS,
CHARLESTON, SC
TRUMPET, MAITAKE, PIOPPINNI,
OYSTER MUSHROOMS

KING TIDE FARMS, CHARLESTON, SC
LETTUCES, MICRO GREENS, HERBS

URBFARM, JOHNS ISLAND, SC
EDIBLE FLOWERS, CRAFT VINEGARS

AMBROSE FARMS, WADMALAW, SC
STRAWBERRIES

HORSECREEK APIARIES, BOWMAN SC
HONEY

ANSON MILLS, ST MATTHEWS SC
CAROLINA GOLD RICE MIDLINS

Vegan ^{VG}

Gluten Free ^{GF}

Vegetarian ^V

Please notify your server of any food allergies or preferences. Many of our menu items can be customized to suit your specific dietary needs.

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS