

PALMETTO ROOM

SPRING DINNER MENU

STARTERS

Lobster Mac 18 | Members 15.30

Maine lobster meat, Gruyère, Pepper Jack, cavatappi

Truffle Roasted Carrots VG GF 13 | Members 11.05

Beet hummus, pine nut gremolata

Kung Pao Cauliflower VG 15 | Members 12.75

Coconut tempura, pickled pepper slaw, Szechuan candied peanut

Hot Crab Toast 16 | Members 13.60

Lump crab, sherry, parmesan, herbs

Polpette (Meatballs) 14 | Members 11.90

San Marzano tomato, basil, Parmigiano Reggiano

Oysters Rockefeller 24 | Members 20.40

Our take on a timeless classic

Grilled Ribeye Deckle GF 18 | Members 15.30

Spring onion, cucumber, chermoula sauce

Jumbo Lump Crab Cake 22 | Members 18.70

Shaved celery, basil aioli

RAW BAR

***Oysters on the Half Shell GF**

25/42 | Members 21.25/35.70

Yuzu mignonette, house cocktail sauce, lemon wedges

***Tuna Crudo GF 24 | Members 20.40**

Pomegranate, candied orange, honey vinegar, roasted peanut

Jumbo Shrimp Cocktail GF 26 | Members 22.10

House cocktail sauce, lemon wedges

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

Baby Gem Caesar v 14 | Members 11.90

Fried caper parmesan dressing, sourdough crumb, Parmigiano Reggiano

Local Greens v 11 | Members 9.35

Cucumber, tomato, radish, shaved white cheddar, Champagne vinaigrette

Burrata v 13 | Members 11.05

Petite greens, local strawberry, cashew, vincotto, grilled sourdough

SALAD ADD ONS

Chicken Breast (fried or grilled) – \$8

Shrimp (fried or grilled) – \$10

*Grilled Salmon – \$10

Fried Oysters – \$9

Brought to you by...

*Executive Sous Chef
Jeffrey "JJ" Kern*

*Executive Chef
Daniel Doyle*

ENTRÉES

Lobster Gnocchi Carbonara 38 | Members 32.30

Maine lobster meat, pancetta, herbs, pecorino

Bucatini Pomodoro v 26 | Members 22.10

San Marzano tomato, toasted garlic, basil

Bone-In Short Rib Marsala GF 32 | Members 27.20

Whipped Yukon gold potatoes, truffle roasted carrots, local mushrooms

Butter Roasted Grouper GF 38 | Members 32.30

Pea purée, asparagus, artichoke, Calabrian chili

*Storey Farms Duck Breast GF

36 | Members 30.60

Middlins gold rice porridge, whipped ricotta, orange honey jus

*14oz Compart Duroc Pork Chop GF

34 | Members 28.90

Sorghum mustard seed butter, grilled escarole, sweet potato

Chicken Piccata Fregola Pasta 28 | Members 23.80

Lemon caper butter sauce, herbs

*Grilled Scottish Salmon GF 33 | Members 28.05

Beet hummus, citrus marinated fennel, pine nut gremolata

Brown Butter Roasted U-10 Scallops GF

39 | Members 33.15

Leek velouté, roasted sunchoke, truffle

*7oz Filet au Poivre GF 46 | Members 39.10

Whipped Yukon gold potatoes, Lowland Farms spinach

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

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

SIDES - \$9 | MEMBERS \$7.65

Whipped Yukon gold potatoes

Asparagus

Broccolini

Crispy artichokes, dill, garlic butter

Dijon creamed spinach

Roasted local mushrooms with Marcona almonds