STANDERS

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

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  VG  14 | Members 11.90
Fried caper parmesan dressing, sourdough crumb, Parmigiano Reggiano

Local Greens  VG  11 | Members 9.35
Cucumber, tomato, radish, shaved white cheddar, Champagne vinaigrette

Burrata  VG  13 | Members 11.05
Petite greens, local strawberry, cashew, vincotto, grilled sourdough

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

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
Pee 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

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MENUS 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, PIOPPINI,
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 MIDDLINS

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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

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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