

# Tapas

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Available 4:00pm-11:00pm

Menu items are served a la carte. Choose three items served tapas style for \$36

## Crab Cakes \$21

Two Petite Lump Crab Cakes, Warm Tomato,  
Bacon & Corn Salad

*Franciscan Chardonnay \$17*

## Seared Scallops\* \$20

Diver Scallops, Sweet & Sour Wild Mushrooms,  
Applewood Smoked Bacon

*Fournier Sancerre \$14*

## Spinach, Artichoke & Goat Cheese Dip \$13

Sautéed Spinach, Artichoke Hearts,  
Goat & Cream Cheeses, Toasted Pita

*Sonoma-Cutrer Chardonnay \$14*

## Hummus & Pita \$12

Roasted Tomato, Fresh Herbs, Olive Oil

*Karl Erbes Riesling Spätlese \$11*

## Sliders\* \$14

Mini '21' Burger, Bacon Jam, Arugula

*Bouchaine Pinot Noir \$15*

## Short Rib Grilled Cheese \$16

Swiss Cheese, Glazed Beef Short Ribs, Au Jus

*Barnard Griffin Merlot \$11*

## Lobster Roll \$16

Maine Lobster, Herbed Mayonnaise, Brioche Bun

*Veuve Clicquot-Ponsardin Brut \$22*

## Chef's Selection of Artisan Cheeses \$16

Three Cheeses, Accompaniments

*Belulla Chardonnay \$11*

## Prosciutto di Parma \$15

Warm Olives, Tuscan Bread, Manchego Cheese

*Catena Cabernet Sauvignon \$12*

## Falafel \$13

Chickpeas, Romesco Sauce, Yogurt, Curry

*Val de Mer Brut Rosé \$14*

## Fried Oysters\* \$14

Fried Select Oysters, Spinach Cream Sauce,  
Grated Parmesan, Bacon, Wasabi Caviar

*Avinyó Cava Brut \$11*

## Lamb Pops\* \$18

Feta Cheese, Marinated Cucumber & Tomato Salad

*Susana Balbo Malbec \$13*

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free. Please consult with your server regarding any dietary restrictions that you may have.

\*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.

20% gratuity will be added to parties of six or more.

# Lunch

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*Available 11:30am-4:00pm*

**Caesar Salad** \$27

Choice of Two: Grilled Shrimp, Fried Oysters, Grilled Chicken or Seared Diver Scallops

**Field Greens Salad** \$13

Wadmalaw Island Greens, Choice of Dressings

**Lowcountry She Crab Soup** \$12

Service of Sherry

**Gazpacho** \$12

Local Yellow Tomato, Watermelon Ricotta Soulata, Cilantro

**'21' Burger** \$26

Inspired by our Sister Property the '21' Club, Caramelized Onions, Tomatoes, Lettuce, Pickles, Housemade Bun

**Ribeye Steak\*** \$38

Compound Butter, Beef Jus, Herb French Fries

**Buffalo Wings** \$19

Celery and Blue Cheese Dressing

**Chilled Shrimp Cocktail** \$19

Lemon & Cocktail Sauce

**Margherita Pizza** \$22

Pesto Base, Fresh Roma Tomatoes, Basil, Mozzarella Cheese

**Pepperoni Pizza** \$24

Pepperoni, Tomato Sauce, Mozzarella Cheese

**White Pizza with Grilled Chicken** \$24

Olive Oil, Sliced Garlic, Cured Tomatoes, Baby Arugula, Mozzarella and Feta Cheeses

**Assorted Berries & Cheese** \$19

Chef's Selection of Three Cheeses, Artisan Crackers

**Turkey Club Wrap** \$23

Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Pesto Mayonnaise, French Fries or Fresh Fruit

**Southern Fried Chicken Tenders** \$21

Crispy Fried or Buffalo Style, With Housemade Sauces, French Fries or Fresh Fruit

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# Cocktails | \$15

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## *Unique Selection of Light & Dark Cocktails*

### **Cardinal Sin**

Cardinal Barrel-rested Gin, Sweet & Dry Vermouth, Cointreau

*Oaky Juniper with a Subtly Sweet Citrus Finish*

### **Chantilly**

Raspberry Vodka, Blood Orange Liquor, Cranberry, Pineapple, Citrus

*Light Berry Sweetness with a Tart Finish*

### **Courtesan Cocktail**

Botanical Spirit, Cardamom Liquor, Fresh Grapefruit, Float of Prosecco

*Floral, Citrus & Bubbly*

### **The Infield**

Cucumber Vodka, Basil, Mint, Lime, Cucumber, Ginger Beer

*A Thoroughbred Club Classic, Carbonated & Bottle Rested*

### **Pink Hummingbird**

St. Germain, Sparkling Rosé, Campari

*Lightly Sweet & Fizzy with a Tart Finish*

### **White Negroni**

Bombay Sapphire, Dolin Blanc, Suze, Grapefruit Bitters

*Light & Dry with Floral Bitters*

### **Spoletto Sipping Soda**

Deep Eddy Lemon Vodka, Fresh Strawberries & Basil, Lightly Carbonated

*A Refreshing Cocktail Before or After The Show*

### **Belmond Charleston Place Punch**

Dark & Coconut Rums, Pomegranate Syrup, Fresh Juices

*Light & Sweet with a Hint of Coconut*

### **Blood Orange Boulevardier**

Bourbon, Vermouth, Blood Orange Liquor, Campari

*Sweet & Silky with a Bitter Cherry Finish*

### **Cafe Belmond**

Bulleit Bourbon, Kahlua, Amaro, Hoodo Chickory Liqueur, Coffee

*Iced Coffee with Locally Distilled Spirits*

### **Mouzon's Mash**

Gentleman Jack, Fresh Peach, Mint, Lemon

*Sweet Peach Balanced with Citrus, Mint & Whiskey*

### **The Front Runner**

Light Rum, Domaine de Canton, Blood Orange Juice, Lime Juice

*A Light Rum Punch with a Hint of Ginger*

### **Peppery Peach Paloma**

Ancho Reyes, Herradura Reposado, Fresh Grapefruit, Lime, Cipriani Soda

*Lightly Sweet & Bubbly with a Spicy Finish*

### **Uptown Manhattan**

Bulleit Rye, French Vermouth, Maraschino, Bitters, Brandied Cherry

*Bold & Spicy with a Hint of Sweet Cherry*

# Wine

## BUBBLES CAVA CHAMPAGNE PROSECCO

Villa Sandi Prosecco Brut (Treviso)
Avinyó Cava Brut (Spain)
Taittinger Brut “La Française” (Champagne)
Veuve Clicquot-Ponsardin Brut (Champagne)
Dom Pérignon Brut ‘06 (Champagne)
Val de Mer Brut Nature Rosé (Burgundy)
Bollinger Brut Rosé (Champagne)

## ALBARIÑO GRÜNER VELTLINER PINOT GRIGIO

Scarpetta Pinot Grigio ‘15 (Venezia)	\$12/45
Santa Margherita Pinot Grigio ‘15 (Valdadige)	\$65
Do Ferreiro Albariño ‘14 (Salnés, Rias Baixas)	\$59
Gobelsburg Grüner Veltliner “Steinsetz” ‘13 (Kamptal)	\$59
Gravner Ribolla Gialla “Weisshaus” ‘05 (Venezia Giulia)	\$160
Colterenzio Pinot Bianco “Weisshaus” ‘13 (Alto Adige)	\$60

## BORDEAUX BLANC CHENIN RIESLING SAUVIGNON BLANC

Fournier Sancerre “Les Belles Vignes” ‘15 (Loire)	\$14/55
Cakebread Sauvignon Blanc ‘15 (Napa)	\$68
Whitehaven Sauvignon Blanc ‘16 (Marlborough)	\$12/45
Saint Clair Sauvignon Blanc “Reserve” ‘16 (Marlborough)	\$65
Trimbach Riesling “Reserve” ‘13 (Alsace)	\$50
Dönnhoff Riesling “GG Hermannshöhle” ‘15 (Nahe)	\$121
Huët Vouvray Sec “Le Haut-Lieu” ‘15 (Loire)	\$75
Château de Chantegrive Graves “Caroline” ‘14 (Bordeaux)	\$86
A.A. Badenhorst Chenin Blanc ‘09 (Coastal Region)	\$53

## CHARDONNAY ROUSSANNE WHITE BURGUNDY

Belulla Chardonnay ‘15 (Southern France)	\$11/42
Bouchard Pouilly-Fuissé ‘14 (Burgundy)	\$14/52
Dupont-Fahn Meursault “Les Tillets” ‘14 (Burgundy)	\$86
Sonoma-Cutrer Chardonnay ‘15 (Sonoma Coast)	\$14/55
Jordan Chardonnay ‘14 (Russian River Valley)	\$70
Franciscan Chardonnay “Sauvage” ‘14 (Carneros)	\$17/65
Rombauer Chardonnay ‘15 (Carneros)	\$75
Ceritas Chardonnay “Peter Martin Ray” ‘12 (Santa Cruz)	\$109
Kistler Chardonnay “Les Noisetiers” ‘14 (Sonoma Coast)	\$29/115
Lillian Roussanne ‘12 (California)	\$115

## DRY ROSÉ MOSCATO RIESLING SWEET WINES

Miraval Rosé ‘15 (Côtes de Provence)	\$13/50
La Spinetta Moscato d’Asti “Biancospino” ‘16 (Piedmont)	\$11/45
Karl Erbes Riesling Spätlese ‘15 (Mosel)	\$11/42
Kruger-Rumpf Riesling Spätlese ‘10 (Nahe)	\$70
Domaine Tempier Bandol Rosé ‘15 (Provence)	\$89

## BORDEAUX BRUNELLO CHIANTI NEBBIOLO RIOJA

Cesani Chianti Colli Senesi “Pancole” ‘13 (Tuscany)	\$51
Fanti Brunello di Montalcino ‘10 (Tuscany)	\$99
Luce Della Vite “Lucente” ‘13 (Tuscany)	\$12/46
Cantina del Pino Barbaresco “Ovello” ‘10 (Piedmont)	\$95
Zenato Amarone Classico “Riserva” ‘09 (Veneto)	\$192
Viña Albina Rioja “Gran Reserva” ‘07 (Spain)	\$85
Flor de Pingus Ribera del Duero ‘11 (Spain)	\$151
Château Paveil de Luxe Margaux ‘12 (Bordeaux)	\$76
Château Pince Pomerol ‘06 (Bordeaux)	\$91

## DOLCETTO FRAPPATO GAMAY PINOT NOIR

Mee Godard Morgon “Corcelette” ‘14 (Beaujolais)	\$55
Latour Pinot Noir “Valmoissine” ‘13 (Ardèche)	\$11/40
Dujac Morey-Saint-Denis ‘14 (Burgundy)	\$150
Sokol Blosser Pinot Noir ‘14 (Dundee Hills)	\$70
Bouchaine Pinot Noir ‘14 (Carneros)	\$15/55
Lioco Pinot Noir “Hirsch Vineyard” ‘13 (Sonoma Coast)	\$125
Kistler Pinot Noir ‘13 (Russian River Valley)	\$150
Belle Glos Pinot Noir “Las Alturas Vineyard” ‘14 (Santa Lucia Highlands)	\$89
Montaribaldi Vagnona Dolcetto d’Alba ‘13 (Piedmont)	\$50
Occhipinti Il Frappato ‘13 (Sicily)	\$86

## MALBEC MERLOT RHÔNE BLEND SYRAH ZINFANDEL

Guigal Gigondas ‘13 (Rhône)	\$14/55
Vieux Lazaret Châteauneuf-du-Pape ‘12 (Rhône)	\$75
L’Aventure “Côte a Côte” ‘10 (Paso Robles)	\$138
Banshee Red Blend “Mordecai” ‘14 (California)	\$17/65
Barnard Griffin Merlot ‘14 (Columbia Valley)	\$11/42
Rombauer Merlot ‘14 (Carneros)	\$70
Susana Balbo Malbec ‘14 (Mendoza)	\$13/49
Viña Cobos Malbec “Bramare” ‘13 (Mendoza)	\$90
Manifesto Zinfandel ‘15 (Lodi)	\$13/52
Turley Zinfandel “Kirschenmann” ‘14 (Lodi)	\$99

## BORDEAUX BLEND CABERNET SAUVIGNON MERITAGE

Catena Cabernet Sauvignon ‘14 (Mendoza)	\$12/47
Kith & Kin Cabernet Sauvignon ‘14 (Napa)	\$20/78
Sparkman Cabernet Sauvignon ‘12 (Red Mountain)	\$95
Mount Eden Cabernet Sauvignon ‘10 (Santa Cruz Mtns.)	\$107
Viña Cobos Cabernet Sauvignon “Felino” ‘14 (Mendoza)	\$63
Kanonkop Cabernet Sauvignon ‘11 (Simonsberg)	\$84
Silver Oak Cabernet Sauvignon ‘12 (Alexander Valley)	\$34/135
Caymus Cabernet Sauvignon “Special Select” ‘13 (Napa)	\$69/250
Shafer “Hillside Select” ‘04 (Stag's Leap District)	\$425