

## Starters

### LOWCOUNTRY SHE CRAB SOUP 13

*Crabmeat, Chives*

### 🌾 BUTTERNUT SQUASH SOUP 12

*Toasted Pumpkin Seeds, Smoked Coconut,  
Herbs, Goat Cheese*

### JUMBO LUMP CRAB CAKE 18

*Black Eye Peas, Cucumber, Charred Peppers,  
Pea Tendrils*

### 🌾 SEARED DIVER SCALLOPS 18

*Shaved Fennel, Citrus, Pistachos, Olives, Petite Basil*

## Salads

### 🌾 HOUSE SALAD 16/28 (HALF/FULL)

*Choice of Chicken or Shrimp, Mixed Greens, Cucumbers, Cherry  
Tomatoes, Radish, Shaved Carrots, Housemade Balsamic Vinaigrette*

### CAESAR SALAD 28

*Choice of Grilled Shrimp, Seared Diver Scallops,  
Grilled Chicken, Fried Oysters*

### CRAB SALAD 42

*Jumbo Lump Crab, Avocado, Tobeecko Caviar,  
Citrus, Tomato, Sesame Dressing*

### 🌾 FRUIT SALAD 22

*Chef's Selection of Seasonal Fresh Fruits*

### 🌾 CHICKEN SALAD 26

*Smoked Sliced Chicken, Artisan Lettuce, Granny  
Smith Apple, Candied Pecans,  
Wholegrain Mustard Vin*

### 🌾 GRILLED BEEF SALAD 32

*Bistro Tender, Bacon, Romaine Hearts, Soft Egg,  
Concasse Tomato, English Cucumber, Housemade  
Bleu Cheese Dressing*

## Sandwiches

### SEAFOOD CLUB 30

*Lobster, Shrimp, Applewood Smoked Bacon,  
Smoked Salmon, Tomato*

### SURF & TURF BURGER\* 30

*'21' Burger, Béarnaise, Lobster*

### '21' BURGER\* 27

*Inspired by our Sister Property '21' Club, Grilled  
Red Onion, Tomatoes, Lettuce, Pickles,  
Housemade Bun*

## Entrées

### 🌾 SEARED SALMON 28

*Beets, Potato, Red Onion, Rye Crouton, Dill Yogurt*

### 🌾 LOWCOUNTRY SHRIMP AND GRITS 26

*Housemade Tasso Gravy, Choice of Yellow or White Grits*

### VEGETABLE LINGUINE 27

*Roasted Eggplant, Walnuts, Gorgonzola, Red Onions,  
Carrot, Cream*

### 🌾 ROASTED CHICKEN BREAST 28

*Golden Lentils, Chorizo, Herb Butternut Squash,  
Grilled Lemons*

### 🌾 CAULIFLOWER "STEAK" 26

*Grilled Cauliflower, Blistered Tomato, Pine Nuts,  
Chickpeas, Chimichurri Sauce,  
Black Garlic Steak Sauce*

### PALMETTO SAMPLER\* 30

*Tasting of: Crab Cake, She Crab Soup, Chicken  
Salad, '21' Burger, Fries*

## Sides

### 🌾 ROASTED CARROTS 8

*Maple Glaze Almonds, Goat Cheese, Watercress*

### FRENCH FRIES 6

\*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.

🌾 - Gluten Free

## Wine

<b>BUBBLES</b>	GLASS/BOTTLE	<b>SWEET WINES &amp; DRY ROSE</b>	GLASS/BOTTLE
Veuve Clicquot Brut (Champagne)	24/115	Coppo Moscato d'Asti '18 "Moncalvina" (Piedmont)	11/50
Avinyó Cava Brut "Reserva" '17 (Spain)	11/50	Mönchhof Riesling Kabinett '17 (Mosel)	13/50
Val de Mer Brut Nature Rosé (Burgundy)	14/65	Miraval Rosé '19 (Côtes de Provence)	16/60
Villa Sandi Prosecco Brut (Treviso)	12/55		
<b>LIGHT &amp; DRY WHITES</b>		<b>SOFT &amp; SMOOTH REDS</b>	
Scarpetta Pinot Grigio '18 (Friuli)	13/50	Louis Latour Pinot Noir '16 (Var, France)	12/45
Fournier Sancerre '18 "Les Belles Vignes" (Loire Valley)	16/60	Calera Pinot Noir '17 (Central Coast)	15/58
Whitehaven Sauvignon Blanc '19 (Marlborough)	13/50		
<b>CHARDONNAY</b>		<b>BIG &amp; RICH REDS</b>	
Bouchard Pouilly-Fuissé '17 (Burgundy)	15/57	Barnard Griffin Merlot '17 (Columbia Valley)	13/50
Paul Hobbs "Ross Station" '16 (Russian River Valley)	35/139	Terrazas de los Andes Malbec '17 "Reserva" (Mendoza)	13/50
Sonoma-Cutrer Chardonnay '18 "Russian River Ranches" (Sonoma Coast)	16/60	Kith & Kin Cabernet Sauvignon '18 (Napa Valley)	20/78
Belulla Chardonnay '18 (Languedoc, France)	12/45	Silver Oak Cabernet Sauvignon '16 (Alexander Valley)	38/150
Stag's Leap Wine Cellars Chardonnay '18 "Karia" (Napa Valley)	17/65	Catena Cabernet Sauvignon '17 (Mendoza)	13/50

## Specialty Cocktails 15

**BELMOND CHARLESTON PLACE PUNCH**  
Dark & Coconut Rums, Pomegranate Syrup, Fresh Juices

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

**PINK HUMMINGBIRD**  
St. Germain, Sparkling Rosé, Campari

**WHITE NEGRONI**  
Bombay Sapphire, Dolin Blanc, Suze, Grapefruit Bitters

**COURTESAN COCKTAIL**  
Nolet Silver Gin, Cardamom Liquor, Fresh Grapefruit,  
Float of Prosecco

**PEPPERY PEACH PALOMA**  
Ancho Reyes, Herradura Repasado, Fresh Grapefruit,  
Lime, Cipriani Soda

**BLOOD ORANGE BOULEVARDIER**  
Bourbon, Vermouth, Blood Orange Liquor, Campari

**UPTOWN MANHATTAN**  
Bulleit Rye, French Vermouth, Maraschino,  
Bitters, Brandied Cherry

**SMOKED OLD FASHIONED**  
1792 Small Batch, Laphroig 10yr, Simple Syrup,  
Fresh Orange, Brandied Cherry

## Beer

**DRAFT 8**  
◇ IPA  
◇ Pilsner  
◇ Rotating Seasonal

**DOMESTIC 5**  
Blue Moon  
Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling

**IMPORTS 6**  
Amstel Light  
Corona  
Guinness  
Stella Artois  
Stella Cidre

**CRAFT & SPECIALTY 7\***  
◇ Coast HopArt  
◇ Coast Kolsch  
\*Duvel 8  
◇ Frothy Beard Tides RedAle  
◇ Munkle Belgian Brown Ale  
Sam Adams Boston Lager  
◇ Westbrook White Thai

◇ - Made in South Carolina

MICHAEL BARTO - *General Manager*

STEVEN MANALL - *Chef de Cuisine*

