

STARTERS

LOWCOUNTRY SHE CRAB SOUP 13
Crabmeat, Chives

JUMBO LUMP CRAB CAKE 18
*Black Eyed Peas, Cucumber,
Charred Peppers, Pea Tendrils*

🌿 BUTTERNUT SQUASH SOUP 12
*Toasted Pumpkin Seeds, Smoked Coconut,
Herbs, Goat Cheese*

🌿 SEARED DIVER SCALLOPS 18
*Shaved Fennel, Citrus,
Pistachios, Olives, Petite Basil*

SALADS

🌿 HOUSE SALAD 16/28 (HALF/FULL)
*Choice of Chicken or Shrimp, Mixed Greens,
Cucumbers, Cherry Tomatoes, Radish, Carrots,
Housemade Balsamic Vinaigrette*

🌿 FRUIT SALAD 22
Chef's Selection of Seasonal Fresh Fruits

CAESAR SALAD 28
*Choice of Grilled Shrimp, Seared Diver Scallops,
Grilled Chicken, or Fried Oysters*

🌿 SMOKED CHICKEN SALAD 26
*Mesquite-Smoked Chicken, Dried Cherries,
Candied Pecans, Crunchy Vegetable Slaw,
Maple Mustard Dressing*

CRAB SALAD 42
*Jumbo Lump Crab, Avocado, Tobeecko Caviar,
Citrus, Tomato, Sesame Dressing*

🌿 GRILLED BEEF SALAD 32
*Bistro Tender, Bacon, Romaine Hearts, Soft Egg,
Concasee Tomato, English Cucumber, Housemade
Bleu Cheese Dressing*

SANDWICHES

SEAFOOD CLUB 30
*Lobster, Shrimp, Applewood Smoked Bacon,
Smoked Salmon, Tomato*

'21' BURGER* 27
*Inspired by our Sister Property '21' Club,
Grilled Red Onion, Tomatoes, Lettuce, Pickles,
Housemade Bun*

SURF & TURF BURGER* 30
'21' Burger, Béarnaise, Lobster

ENTRÉES

🌿 SEARED SALMON 28
*Beets, Potato, Red Onion,
Rye Crouton, Dill Yogurt*

🌿 ROASTED CHICKEN BREAST 28
*Golden Lentils, Chorizo, Herb Butternut Squash,
Grilled Lemons*

🌿 LOWCOUNTRY
SHRIMP & GRITS 26
*Housemade Tasso Gravy,
Choice of Yellow or White Grits*

🌿 CAULIFLOWER "STEAK" 26
*Grilled Cauliflower, Baby Heirloom Tomatoes,
Pine Nuts, Chickpeas, Chimichurri Sauce,
Black Garlic Steak Sauce*

VEGETABLE LINGUINE 27
*Roasted Eggplant, Walnuts, Gorgonzola, Red
Onions, Carrot, Cream*

PALMETTO SAMPLER* 30
*Tasting of: Crab Cake, She Crab Soup,
Chicken Salad, '21' Burger and Fries*

SIDES

🌿 ROASTED CARROTS 8
Maple-Glazed Almonds, Goat Cheese, Watercress

FRENCH FRIES 6

WINE

Bubbles

	<i>(glass/bottle)</i>
VEUVE CLICQUOT BRUT (CHAMPAGNE)	24/115
AVINY" CAVA BRUT ÌRESERVAÏ '17 (SPAIN)	11/50
VAL DE MER BRUT NATURE ROS... (BURGUNDY)	15/70
VILLA SANDI PROSECCO BRUT (TREVISO)	12/55

Light & Dry Whites

SCARPETTA PINOT GRIGIO '19 (FRIULI)	13/50
FOURNIER SANCERRE ÌLES BELLES VIGNESÏ '19 (LOIRE VALLEY)	16/60
WHITEHAVEN SAUVIGNON BLANC '19 (MARLBOROUGH)	13/50

Chardonnay

BOUCHARD POUILLY-FUISS... '18 (BURGUNDY)	15/57
PAUL HOBBS CHARDONNAY ÌROSS STATIONÏ '16 (RUSSIAN RIVER VALLEY)	35/139
SONOMA-CUTRER CHARDONNAY '18 ÌRUSSIAN RIVER RANCHESÏ (SONOMA COAST)	16/60
BELULLA CHARDONNAY '18 (SOUTHERN FRANCE)	12/45
DUCKHORN CHARDONNAY '18 (NAPA VALLEY)	17/65

Sweet Whites & Rosé

COPPO MOSCATO D'ASTI ÌMONCALVINAÏ '18 (PIEDMONT)	11/50
M- NCHHOF RIESLING KABINETT '17 (MOSEL)	13/50
MIRAVAL ROS... '19 (C' TES DE PROVENCE)	16/60

Soft & Smooth Reds

LOUIS LATOUR PINOT NOIR "VALMOISSINE" '17 (FRANCE)	12/45
CALERA PINOT NOIR '17 (CENTRAL COAST)	15/58

Big & Rich Reds

BARNARD GRIFFIN MERLOT '17 (COLUMBIA VALLEY)	13/50
TERRAZAS DE LOS ANDES MALBEC "RESERVA" '17 (MENDOZA)	13/50
KITH & KIN CABERNET SAUVIGNON '18 (NAPA VALLEY)	20/78
SILVER OAK CABERNET SAUVIGNON '16 (ALEXANDER VALLEY)	38/150
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 Liqueur,
Cranberry, Pineapple, Citrus*

PINK HUMMINGBIRD

St. Germain, Sparkling Rosé, Campari

WHITE NEGRONI

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

COURTESIAN COCKTAIL

*Nolet Silver Gin, Cardamom Liqueur, Fresh
Grapefruit, Float of Prosecco*

PEPPERY PEACH PALOMA

*Ancho Reyes, Herradura Repasado,
Fresh Grapefruit, Lime, Cipriani Soda*

BLOOD ORANGE BOULEVARDIER

*Bourbon, Vermouth, Blood Orange Liqueur,
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
- ♥ FROTHY BEARD TIDES RED ALE
- ♥ MUNKLE BELGIAN BROWN ALE
- SAM ADAMS BOSTON LAGER
- ♥ WESTBROOK WHITE THAI

♥ - MADE IN SOUTH CAROLINA

KIDS MENU

CHILDREN 12 AND UNDER



BREAKFAST

(7:00am - 11:00am)

CHOICE OF BACON OR FRUIT

Fluffy Scrambled Eggs 8

Cheese Omelet 8

Pancakes with Strawberries and Maple Syrup 8

French Toast with Maple Syrup 8

Belgian Waffle with Maple Syrup 8

Your Choice of Cereal 6



LUNCH

(12:00pm - 3:00pm)

Three Cheese Pizza with Tomato Sauce 9

Linguini Pasta with Tomato Sauce 9

Grilled Chicken Parmesan over Linguini Pasta 10

Burger with Cheese (Choice of side) 10

Hot Dog (Choice of side) 8

Fried Chicken Tenders (Choice of side) 9

Peanut Butter and Jelly (Choice of side) 7

Grilled Cheese (Choice of side) 8



SIDES

Applesauce 4

Fresh Fruit Cup 5

French Fries 5

Bacon and Cheese Fries 6

Potato Chips 4



SWEET TREATS

Hot Fudge Sundae 7

Soda Float 6

Ice Cream 6

Cookies and Milk 6
