

STARTERS

- LOWCOUNTRY SHE CRAB SOUP 14
Crabmeat, Chives
- MADERA MUSHROOM SOUP 13
*Truffle Oil, Parmesan Cheese Crisp Crumbles,
Watercress*
- JUMBO LUMP CRAB CAKE 20
*Black Eyed Peas, Cucumber,
Charred Peppers, Pea Tendrils*
- 🌿 SEARED DIVER SCALLOPS 20
*Shaved Fennel, Citrus,
Pistachios, Olives, Petite Basil*

SALADS

- 🌿 HOUSE SALAD 17/29 (HALF/FULL)
*Choice of Chicken or Shrimp, Mixed Greens,
Cucumbers, Cherry Tomatoes, Radish, Carrots,
Housemade Balsamic Vinaigrette*
- CAESAR SALAD 29
*Choice of Grilled Shrimp, Seared Diver Scallops,
Grilled Chicken, or Fried Oysters*
- CRAB SALAD 48
*Jumbo Lump Crab, Avocado, Tobiko Caviar,
Citrus, Tomato, Sesame Dressing*
- 🌿 FRUIT SALAD 24
Chef's Selection of Seasonal Fresh Fruits
- 🌿 SMOKED CHICKEN SALAD 28
*Mesquite-Smoked Chicken, Dried Cherries,
Candied Pecans, Crunchy Vegetable Slaw,
Maple Mustard Dressing*
- 🌿 GRILLED BEEF SALAD 34
*Bistro Tender, Bacon, Romaine Hearts, Soft Egg,
Concasse Tomato, English Cucumber, Housemade
Bleu Cheese Dressing*

SANDWICHES

- SEAFOOD CLUB 32
*Lobster, Shrimp, Applewood Smoked Bacon,
Smoked Salmon, Tomato*
- SURF & TURF BURGER* 32
'21' Burger, Béarnaise, Lobster
- '21' BURGER* 30
*Inspired by our Sister Property '21' Club,
Grilled Red Onion, Tomatoes, Lettuce, Pickles,
Housemade Bun*

ENTRÉES

- 🌿 SEARED SALMON 30
*Beets, Potato, Red Onion,
Rye Crouton, Dill Yogurt*
- 🌿 LOWCOUNTRY
SHRIMP & GRITS 28
*Housemade Tasso Gravy,
Choice of Yellow or White Grits*
- VEGETABLE LINGUINE 29
*Roasted Eggplant, Walnuts, Gorgonzola, Red
Onions, Carrot, Cream*
- 🌿 ROASTED CHICKEN BREAST 30
*Golden Lentils, Chorizo, Herb Butternut Squash,
Grilled Lemons*
- 🌿 CAULIFLOWER "STEAK" 28
*Grilled Cauliflower, Baby Heirloom Tomatoes,
Pine Nuts, Chickpeas, Chimichurri Sauce,
Black Garlic Steak Sauce*
- PALMETTO SAMPLER* 32
*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 7

GRAY CARLIN - General Manager

*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

Bubbles

	<i>(glass/bottle)</i>
VILLA SANDI PROSECCO BRUT (TREVISO)	12/55
AVINYÓ CAVA "RESERVA" BRUT '18 (SPAIN)	11/50
VEUVE CLICQUOT BRUT (CHAMPAGNE)	24/115
VAL DE MER ROSÉ BRUT NATURE (BURGUNDY)	15/70

Light & Dry Whites

SCARPETTA PINOT GRIGIO '20 (FRIULI)	13/50
FRANÇOIS MILLET SANCERRE '20 (LOIRE VALLEY)	16/60
WHITEHAVEN SAUVIGNON BLANC '20 (MARLBOROUGH)	13/50

Chardonnay

BELLULA CHARDONNAY '20 (SOUTHERN FRANCE)	12/45
BOUCHARD POUILLY-FUISSÉ '20 (BURGUNDY)	16/75
SONOMA-CUTRER CHARDONNAY '19 "RUSSIAN RIVER RANCHES" (SONOMA COAST)	16/60
DUCKHORN CHARDONNAY '20 (NAPA VALLEY)	17/65
KISTLER CHARDONNAY "LES NOISSETIERS" '19 (SONOMA COAST)	32/127

Sweet Whites & Rosé

MÖNCHHOF RIESLING KABINETT '20 (MOSEL)	13/50
COPPO MOSCATO D'ASTI "MONCALVINA" '20 (PIEDMONT)	11/50
MIRAVAL ROSÉ '20 (CÔTES DE PROVENCE)	16/60

Soft & Smooth Reds

LOUIS LATOUR PINOT NOIR "VALMOISSINE" '19 (FRANCE)	12/45
CALERA PINOT NOIR '18 (CENTRAL COAST)	15/58

Big & Rich Reds

BARNARD GRIFFIN MERLOT '19 (COLUMBIA VALLEY)	13/50
TERRAZAS DE LOS ANDES MALBEC "RESERVA" '18 (MENDOZA)	13/50
CATENA CABERNET SAUVIGNON '19 (MENDOZA)	13/50
KITH & KIN CABERNET SAUVIGNON '19 (NAPA VALLEY)	20/78
CAKEBREAD CABERNET SAUVIGNON '18 (NAPA VALLEY)	39/155

SPECIALTY COCKTAILS 15

DRUNK IN LOVE

Stoli Vanilla, White Chocolate Godiva, Kablua, Rose Syrup

CHARLESTON PLACE PUNCH

Dark & Coconut Rums, Pomegranate Syrup, Fresh Juices

THE INFIELD

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

CHANTILLY

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

PINK HUMMINGBIRD

St. Germain, Sparkling Rosé, Campari

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
- 🍷 EDMUND'S OAST SOMETHING COLD BLONDE ALE (16OZ)
- 🍷 FROTHY BEARD TIDES RED ALE
- 🍷 MUNKLE BELGIAN BROWN ALE
- 🍷 SAM ADAMS BOSTON LAGER
- 🍷 WESTBROOK WHITE THAI

🍷 - MADE IN SOUTH CAROLINA

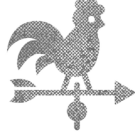
GRAY CARLIN - *General Manager*

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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
