

THE SANDBAR

FIRST COURSE

“STREET CORN” CAESAR SALAD
cotija cheese, cornbread crumble, charred corn relish

FARMERS’ MARKET SALAD
radish, heirloom tomatoes, gruyere, avocado, leek vinaigrette

CHARLESTON SHE-CRAB SOUP
lump crab, sherry, smoked paprika

ROASTED BEETS
goat cheese cream, blackberries, minus 8 vinaigrette, hazelnuts

ENTRÉE

DIJON CRUSTED PRIME RIB
french onion ‘au jus’, horse radish creme fraiche

BLUE CRAB SPAGHETTI ALLA CHITARRA
wilted leek, jalapeno, roasted tomato

JOYCE FARMS ROASTED CHICKEN
trumpet mushrooms, cipollini onions, sauce madeira

GRILLED MARKET FISH
tomato provencal, grilled lemon

FAMILY STYLE SIDES

YUKON GOLD POTATO PURÉE butter, sea salt, chives

GRILLED ASPARAGUS bénaise sauce

CHARRED BROCCOLINI black garlic vinaigrette, marcona almonds, piquillo pepper

DESSERT

TROPICAL KEY LIME PIE
toasted coconut meringue, coconut lime ice cream, passion fruit

TRIPLE CHOCOLATE CAKE
peanut cashew nougat, caramel popcorn, vanilla ice cream

