

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

PECAN CRUSTED GOAT CHEESE
tomatoes, arugula, pork cracklings, tomato chow-chow

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

ENTRÉE

DIJON-CRUSTED PRIME RIB
french onion “au jus”, horseradish crème fraîche

MARYLAND BLUE CRABCAKE
heirloom pea succotash, sweet corn beurre blanc

1000 NORTH ROASTED DUCK
cassis glaze

GRILLED YELLOWTAIL SNAPPER
tomato provençal, grilled lemon

FAMILY STYLE SIDES

YUKON GOLD POTATO PURÉE butter, sea salt, chives
CRISPY BRUSSELS SPROUTS shiitake mushrooms, pancetta, lemon aioli
CHARRED BROCCOLINI black garlic vinaigrette, marcona almonds, piquillo pepper

DESSERT

TROPICAL KEYLIME PIE
toasted coconut meringue, coconut lime ice cream, passion fruit

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

