

University Club

APPETIZERS

- Sweet Potato + Goat Cheese Bites with Spiced Buttermilk and Chives *Vegetarian* \$9
- Signature Potato Chips with Ancho Aioli *Vegetarian/GF/DF* \$6
- Fried Soft Shell Crab with Lemon Dill Remoulade and Pepper Jam *DF* \$11
- Ham + Blue Cheese Croquettes with Herb Salad \$10
- Thai Chicken Lettuce Wraps with Pickled Carrot and Galangal Chili Sauce *GF/DF* \$10

SOUPS + SALADS

- White Bean + Kale Soup *Vegan/GF* \$7
- Chicken + Wonton Soup with Bok Choy and Beech Mushrooms *DF* \$7
- Signature She Crab Soup with Roasted Shallot Oil *GF* \$8
- Heirloom Tomato Salad with Ricotta, Cucumber, Red Onion, Basil, and Sweet Onion Vinaigrette *Vegetarian/GF* \$10
- Peach + Blueberry Salad with Spinach, Tomato, Shallot, Toasted Almond, and Sangria Vinaigrette *Vegan/GF/DF* \$10
- Classic Caesar Salad with Tender Romaine Leaves, Parmigiano-Reggiano, and Herbed Croutons \$9
- ADD TO ANY SALAD:** Grilled Chicken \$3, Blackened Shrimp \$4, Pan Seared Salmon \$5

SANDWICHES + SMALL PLATES

- University Club - Triple Decker of Turkey, Bacon, Lettuce, Tomato + Mayo on Toasted White Bread \$11
- Black Angus Half Pound Burger with Choice of Cheese, Lettuce, Tomato + Red Onion on a Brioche Bun \$13
- Spicy Chicken Sandwich with Bibb Lettuce, Pickled Okra, and Roasted Tomato Mayo on a Brioche Bun \$11
- SIDES INCLUDED W/BURGER + SANDWICHES:** Sweet Potato Fries, French Fries, Signature Chips, or Grilled Corn Relish
- Steak Torta - Carne Asada, Grilled Poblano, Queso Fresco, Pinto Purée, Pico de Gallo, Avocado + Cilantro-Lime Crema \$16
- Shrimp + Grits with Mushrooms, Shallot, Smoked Chorizo, and Roasted Poblano + Cheddar Grits *GF* \$16
- Mussel + Scallop Paella with Cured Chorizo, Carolina Gold Rice, Sweet Peas + Tomato *GF* \$18

ENTRÉES

- Roasted Mushroom Gnocchi with Pecorino-Romano, Sun Dried Tomato, and Roasted Garlic Cream Sauce *Vegetarian* \$20
- Roasted Half Chicken with Herb Velouté *GF/DF* \$20
- Cornbread Stuffed Pork Chop with Grilled Peach Relish \$20
- Pan Seared Black Angus 8 oz. Filet Mignon with Red Wine Mushroom Sauce *GF* \$26
- Grilled Black Angus 10 oz. New York Strip with Black Garlic Butter + Grilled Onion *GF* \$24
- Pan Seared Red Snapper with Herbs + Escabeche Sauce *GF/DF* \$24

SIDE DISHES

- Creamy Mac + Cheese with Parmesan Crust *Vegetarian* \$6
- Scalloped Potatoes with Roquefort Crumbles *Vegetarian/GF* \$5
- Roasted New Potatoes with Garlic + Rosemary *Vegan/GF/DF* \$5
- Trumpet Mushrooms with Blistered Tomatoes *Vegan/GF/DF* \$6
- Sweet Corn + Pea Succotash *Vegan/GF/DF* \$5
- Steamed Haricots Verts with Shallot *Vegan/GF/DF* \$6
- Zucchini Fries with Parmesan Dip *Vegetarian* \$5
- Mushroom + Herb Risotto *Vegetarian/GF* \$6