

THE

PALMETTO
CAFE

Served daily from 11:30am to 3:00pm.

Our very own Palmetto Cafe is proud to be the only AAA Four-Diamond restaurant in South Carolina serving breakfast and lunch.

Available for Room Service, Chef de Cuisine Andrew Coins showcases his culinary range on a variety of Lowcountry classics.

*To make a reservation to dine in at Palmetto Cafe,
please dial extension 7951.*

APPETIZERS

GRILLED YELLOWFIN TUNA 14

Caponata, Scallions, Two Pepper Coulis

DIVER SCALLOPS 15

Braised Endive, Potato Cake, Perigord Sauce

SEARED CRAB CAKES 15

Fennel Puree, Citrus Segments, Caramelized Fennel Relish

ASPARAGUS SALAD 13

Free Range Poached Egg, Warmed Summer Green Salad, Shallot Vinaigrette

PLANTAIN CRISPS 13

Fried Plantains, Braised Pork, Homemade Pimento Cheese

SOUPS

TRADITIONAL LOWCOUNTRY SHE CRAB 10

Service of Sherry

GAZPACHO 10

Pickled Watermelon Rind, Micro Basil, Hint of Extra Virgin Olive Oil

SALADS

PALMETTO COBB SALAD 26

*Grilled Strip Steak, Jumbo Prawns, Blue Cheese Puff,
Tomato Bacon Vinaigrette*

JUMBO LUMP CRAB SALAD 32

*Jumbo Lump Crab, Avocado, Multigrain Cracker,
Golden Tomato Vinaigrette*

ROASTED ROOT VEGETABLE SALAD 22

Arugula, Duck Confit, Coconut Curry Sauce

CAESAR SALAD 26

*Choice of Two: Grilled Shrimp, Fried Edisto Island Oysters, Grilled Chicken
or Seared Diver Scallops*

CHICKEN SALAD 24

*Breast of Chicken, Pine Nuts, Golden Raisins, Rosemary and Red Onions,
Arugula tossed in Lemon Vinaigrette, Puff Pastry Points*

SHRIMP AND ARTICHOKE SALAD 23

Asher Blue Cheese, Grilled Asparagus, Dijon Caper Vinaigrette

SANDWICHES

SEAFOOD CLUB 28

Lobster, Shrimp, Applewood Smoked Bacon, Smoked Salmon, Tomato

REUBEN 24

*Housemade Corned Beef, Pumpernickel Bread, Warm Potato Salad,
Thousand Island Sabayon*

MAPLE GLAZED PORK LOIN 24

Grilled Corn Hoe Cake, Pear Compote, Lime Slaw

NIÇOISE TUNA SANDWICH 28

*Grilled Yellowfin Tuna, Green Olive Tapenade, Tomato Confit, Salt and
Vinegar Chips, Sauce Gribiche*

CRAB BRIOCHE 26

Jumbo Lump Crab Meat, Farm Fresh Egg, House-Made Bacon

'21' BURGER 25

*Authentic recipe by permission of the '21 Club' - Caramelized Onions,
Grilled Tomatoes*

BRAISED SHORT RIB DIP 24

*Guinness Braised Short Ribs, Fontina Cheese, Jalapeño Mustard,
Truffled French Onion Soup*

ENTRÉES

MISO GLAZED GROUPER 27

Baby Mustard Greens, Pho Ga Broth, Vermicelli Noodles, Shiso

ORGANIC SCOTTISH SALMON 27

Warm Fingerling Potato Salad, Chorizo, Truffled Shellfish Cream

SEARED FREE RANGE CHICKEN 25

*Housemade Gnocchi, Spinach, Shiitake Mushrooms, English Peas, Crispy
Applewood Smoked Bacon, Parmesan Broth*

ANGUS FILET OF BEEF 29

*Parsnip Puree, Sauteed Mustard Greens, Baby Vegetables
Truffle Nectarine Jus*

PALMETTO CAFE LUNCH SAMPLER 28

Tasting of: Crab Cake, She Crab Soup, Chicken Salad, '21' Burger and Fries

SIDES

VEGETARIAN TARTE TATIN 8

SMOKED GOUDA AND BACON MAC AND CHEESE 9

JULIENNE FRENCH FRIES 7