

# 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

PRAWN COCKTAIL  
sauce louie, horseradish, lemon

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

## ENTRÉE

FILET MIGNON  
six ounces, bourbon bordelaise

MARYLAND BLUE CRABCAKE  
heirloom pea succotash, sweet corn beurre blanc

STUFFED CHICKEN  
sausage & cornbread stuffing

GRILLED MARKET FISH  
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

KEY LIME CHEESECAKE  
graham cracker crust, raspberry sorbet, toasted meringue  
CHOCOLATE CAKE & GANACHE  
blackberry sauce, hazelnuts, marshmallows, fresh blackberries, citrus tuile  
SORBET & BERRIES

