



LUNCH



SHAREABLES

Fried Calamari

House Marinara, Chevre, Balsamic
Reduction, Parmesan
\$12

Crispy Fried Brussels GF

Applewood Bacon, Smoked Gouda,
Black Truffle Aioli
\$11

CCS Buffalo Wings

Fried Wings and Drums, Carrots, Celery,
Blue Cheese and Ranch Dressing
\$13

Crudo Trio

English Pea Puree, Olivada Aglio, Beet &
Goat Cheese Pate, Grilled Naan
\$13

CCS Crab Cakes

Fennel, Radish & Frisée Slaw,
Dijonaise Aioli
\$14

Fried Gulf Oysters

House Remoulade
\$13

Chopped Ribeye Flatbread

Caramelized Onion, Moody's Smoked Blue
Cheese Cream, Baby Kale, Truffle Oil
\$14

Classic Quesadilla

Chicken or Beef, Cheddar, Pico, Peppers,
Onions, Salsa, Sour Cream
\$14

LIGHTER FARE

Caesar Salad

Chilled Romaine, Parmesan Cheese,
Classic Caesar Dressing
\$6/9

Converse Salad GF

Mixed Greens, Spiced Pecans, Dried
Cranberries, Crumbled Bulgarian Feta,
Balsamic Vinaigrette
\$6/9

Chopped Iceberg Salad GF

Chopped Iceberg Lettuce, Grape Tomatoes,
Bacon Bits, Gorgonzola Blue
Cheese Dressing
\$6/9

Spinach and Frisee Salad

Warm Spanish Sherry & Dijon Vinaigrette,
Lardons, Toasted Pine Nuts, Boursin
Cheese, Poached Egg GF
\$8/13

Fried Shrimp Plate

Golden Fried Shrimp, Cole Slaw, Citrus
Cocktail Sauce, Steak Fries
\$17

Hibachi Style Stir Fry GF

Japanese Stir Fry Veggies, Sesame Garlic
Sauce, Jasmine Rice, Yum Yum Sauce.
\$14
Add: Chicken - \$5 Beef - \$6 Shrimp - \$6

Basil Pesto Fusilli

Bacon, Roasted Grape Tomatoes, Spinach,
Smoked Gouda
\$18
Add: Chicken - \$5 Beef - \$6 Shrimp - \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



LUNCH



SANDWICHES

All Sandwiches Served with Choice of Fries, Sweet Potato Fries, or Tater Tots

Flying Goat

*Bell & Evans Buttermilk Fried Chicken
Breast, Crispy Honey Goat Cheese,
Strawberry Pepper Jam, House Focaccia*

\$15

Oyster Po'boy

*Gulf Oysters, Roasted Red Bell Pepper
Spread, Shredded Iceberg,
Red Wine Mignonette*

\$14

Smoked Pork Banh Mi

*Chili Garlic Pork Shoulder, Pickled Daikon,
Carrot, Cucumber, Cilantro,
Wasabi Aioli, French Bread*

\$14

Buffalo Chicken Wrap

*Lettuce, Tomato, Bacon, Blue Cheese
Crumbles, Ranch Dressing*

\$12

1908 Burger

*8 oz. Chopped Brisket and Short Rib Burger
served on a Brioche Bun with Lettuce,
Tomato, and Onion*

**Impossible Burger Available Upon Request*

\$12

Pressed Cuban Sandwich

*Ham, Roasted Pork, Mustard Dressing,
Swiss Cheese, and Pickles Pressed in a
Cuban Roll*

\$13

Southern Gentleman

*1908 Patty, Goodnight Brother's Country
Ham, Penny's Pimento Cheese, Lettuce,
Tomato, Pickle Chips*

\$15

CCS Club

*Smoked Turkey, Fire-Roasted Ham, Swiss
and Cheddar Cheeses, and Applewood
Smoked Bacon on Toasted White Bread
with Lettuce, Tomato, and Mayonnaise*

\$12

BUILD YOUR OWN SANDWICH

All Sandwiches include Lettuce, Tomato, Mayonnaise

Half: \$7 Whole: \$11

Choose Your Meats

*All Natural Smoked Turkey Breast, Black Forest Ham,
Applewood Bacon, Chicken Salad, Tuna Salad, Egg Salad*

Choose a Cheese

Sharp Cheddar, American, Swiss, Provolone, Pepper Jack

Choose a Bread

Hearty White, Whole Wheat, Sourdough, Rye, Udi's Gluten-Free Bread



DINNER



SHAREABLES

Fried Calamari

House Marinara, Chevre, Balsamic
Reduction, Parmesan
\$12

Crispy Fried Brussels GF

Applewood Bacon, Smoked Gouda,
Black Truffle Aioli
\$11

CCS Buffalo Wings

Fried Wings and Drums, Carrots, Celery,
Blue Cheese and Ranch Dressing
\$13

Crudo Trio

English Pea Puree, Olivada Aglio, Beet &
Goat Cheese Pate, Grilled Naan
\$13

CCS Crab Cakes

Fennel, Radish & Frisée Slaw,
Dijonaise Aioli
\$15

Fried Gulf Oysters

House Remoulade
\$13

Chopped Ribeye Flatbread

Caramelized Onion, Moody's Smoked
Blue Cheese Cream, Baby Kale,
Truffle Oil
\$14

SALADS

Caesar Salad

Chilled Romaine, Parmesan Cheese,
Classic Caesar Dressing
\$6/9

Converse Salad GF

Mixed Greens, Spiced Pecans, Dried
Cranberries, Crumbled Bulgarian Feta,
Balsamic Vinaigrette
\$6/9

Chopped Iceberg Salad GF

Chopped Iceberg Lettuce, Grape
Tomatoes, Bacon Bits, Gorgonzola Blue
Cheese Dressing
\$6/9

Garden Salad GF

Mixed Greens, Carrot, Onion, Cucumber,
Tomato, Choice of Dressing
\$6/9

Spinach & Frisee Salad GF

Warm Spanish Sherry & Dijon GF
Vinaigrette, Lardons, Toasted Pine Nuts,
Boursin Cheese, Poached Egg
\$8/13

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eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions.



DINNER



ENTREES

Hibachi Style Stir Fry GF

Japanese Stir Fry Veggies, Sesame Garlic Sauce, Jasmine Rice, Yum Yum Sauce
\$14

Add: Chicken - \$5 Beef - \$6 Shrimp - \$6

Classic Quesadilla

Chicken or Beef, Cheddar, Pico, Peppers, Onions, Salsa, Sour Cream
\$14

Cornflake Crusted Flounder

Fried Flounder, Southern Lima Beans, Grits, Caper Hollandaise
\$32

Baked Kvaroy Salmon Dijon GF

Dill & Panko Crusted Filet, Roasted Fingerling Potatoes, Sautéed Haricot Verts, Whole Grain Dijon Cream
\$31

Moules-Frites GF

"Icy Blue" P.E.I. Mussels, White Wine Broth, Parmesan Fries, Black Truffle Dijonnaise, Crusty French Bread
\$28

Basil Pesto Fusilli

Bacon, Roasted Grape Tomatoes, Spinach, Smoked Gouda
\$18

Add: Chicken - \$5 Beef - \$6 Shrimp - \$6

Fried Shrimp Plate

Golden Fried Shrimp, Cole Slaw, Citrus Cocktail Sauce, Steak Fries
\$18

Grilled Yucatan Snapper GF

Corn & Green Chili Rice Cake, Roasted Garlic Spinach, Charred Red Pepper & Ancho Chili Coulis
\$34

Lobster Risotto GF

Canadian Coldwater Lobster Tail & Claw, Wild Mushrooms, Asparagus Tips, Goat Cheese Risotto
\$40

Pecan Smoked Pork Tenderloin GF

White Marble Farms Iowa Pork, White Beans with Country Ham, Braised Baby Kale
\$32

FROM THE GRILL

Select Two Sides and a Sauce

Choose Your Protein

9oz. USDA Choice Angus Beef Tenderloin \$46

12oz. USDA Prime Angus Ribeye \$44

10oz Beeler's Heritage Duroc Pork Chop \$32

Springer Mountain Natural Frenched Breast of Chicken \$29

Choose Two Sides

Mashed Potato, Baked Potato, Grilled Asparagus, Steamed Broccoli, Crispy Brussels, Fingerling Potatoes, Sautéed Roasted Garlic Spinach

Choose a Sauce

Béarnaise, Bourbon Peppercorn Demi, Whole Grain Dijon Cream Sauce