



# LUNCH



## SALADS & SHAREABLES

### Caesar Salad

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

**(GF)**

### Converse Salad

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

**(GF)**

### Chopped

### Iceberg Salad

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

**Add Chicken: \$6**

**Add Shrimp: \$7**

### Calamari

*House Marinara, Parmesan  
Cream Drizzle, Balsamic*  
\$12

### Fried Oysters

*Plump, Crispy Gulf Oysters with  
Southern Remoulade and  
Lemon Garlic Aioli*  
\$13

### CCS Buffalo Wings

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

### Sesame Soy

### Butabara Skewers\*

*Crispy Wontons, Yum Yum Sauce*  
\$9

### Fried Shrimp Plate

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

**(GF)**

### Chou de Bruxelles

*Crispy Brussels, White Truffle Oil,  
Goat Cheese, Toasted Pine Nuts*  
\$8

### Quesadilla

*Served with Ancho Chili Salsa  
and Sour Cream*  
\$11

**Add Seasoned Chicken: \$4**

\*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 & MORE

*All Sandwiches Served with Choice of Shoestring Fries, Sweet Potato Fries, Tater Tots, Onion Rings or Cole Slaw*

### Autumn Turkey Panini

*Shaved Smoked Turkey Breast, Brie Cheese, Granny Smith Apples, Fig Jam, Thick Cut Challah Bread*

\$15

### Carolina Brisket Melt

*Slow Cooked Brisket, Gold Sauce, Cider Pickled Onions, Pimento Cheese, Grilled Sourdough*

\$16

### 1908 Burger\*

*Ground Brisket and Short Rib Patty, Lettuce, Tomato, Onion, Dill Pickle*

*\*Impossible Burger Available*

*Upon Request*

\$14

### Crispy Flounder

### Crusted Sandwich

*East Coast Cornflake Flounder, Malted Tartar Sauce, Cheddar Cheese, Lettuce, Heirloom Tomato, Brioche Bun*

\$15

### Buffalo Chicken Wrap

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

\$12

### Hibachi Stir Fry\*



*Sesame Sauteed Vegetables with House Made Toasted Garlic and Mild Chili Stir Fry Sauce*

\$16

**Add Chicken: \$6**

**Add Shrimp: \$7**

**Add Beef: \$9**

### CCS Club

*Turkey, Ham, Bacon, Lettuce, Tomato, Mayo, Cheddar and Swiss Cheese*

\$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*

### Choose a Bread

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



# DINNER



## SALADS & SHAREABLES

### Caesar Salad

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

### CCS Buffalo Wings

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

### **GF** Converse Salad

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

### Sesame Soy

### Butabara Skewers

*Crispy Wontons, Yum Yum Sauce*  
\$9

### **GF** Chopped Iceberg Salad

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

### Fried Oysters

*Plump, Crispy Gulf Oysters with  
Southern Remoulade & Lemon  
Garlic Aioli*  
\$13

**Add Chicken: \$6**  
**Add Shrimp: \$7**

### **GF** Chou de Bruxelles

*Crispy Brussels, White Truffle Oil,  
Goat Cheese, Toasted Pine Nuts*  
\$8

### Calamari

*House Marinara, Parmesan  
Cream Drizzle, Balsamic*  
\$12

### Quesadilla

*Served with Ancho Chili Salsa  
and Sour Cream*  
\$11

**Add Seasoned Chicken: \$4**

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# DINNER



## ENTREES

### Fried Shrimp Plate

Golden Fried Hand Breaded Shrimp,  
Shoestring Fries, Cole Slaw,  
Citrus Cocktail Sauce  
\$18

### Cornflake Crusted Flounder

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

### Duck & Risotto\* GF

Hickory Smoked Duck Breast,  
Blackberry Chipotle Glaze, Green Chili  
and Corn Risotto  
\$35

### Bayou Pork Chop\*

Cajun Seasoned, 12 oz. Beeler's  
Heritage Pork Chop, Crawfish Velouté,  
Roasted Red Potato, Roasted  
Broccoli Tips  
\$37

### USDA Prime GF

### Beef Tenderloin\*

10 oz. Center Cut Filet, Sour Cream  
Mashed or Baked Potato, Grilled  
Asparagus with choice of Bearnaise or  
Mushroom Peppercorn  
Demi-Glace  
\$48

### Wild Mushroom

### Ravioli\*

Asparagus, Crimini Mushrooms,  
Shallots, Sherry, Gorgonzola Cream,  
Crispy Onions  
\$21

Add Chicken: \$6

Add Shrimp: \$7

Add Beef: \$9

### Hibachi Stir Fry\* GF

Sesame Sauteed Vegetables with House  
Made Toasted Garlic and Mild Chili Stir  
Fry Sauce  
\$16

Add Chicken: \$6

Add Shrimp: \$7

Add Beef: \$9

### 1908 Burger\*

Ground Brisket and Short Rib Patty,  
Lettuce, Tomato, Onion, Dill Pickle  
\*Impossible Burger Available  
Upon Request  
\$14

### Char Grilled GF

### Norwegian Salmon\*

Apple and Golden Raisin Chutney,  
Almond Wild Rice,  
Sauteed Haricot Verts  
\$32

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