



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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