

LUNCH MENU - FALL 2020

SHARED

HOUSE SPICY PIMENTO CHEESE

flatbread, housemade pickles

OYSTER SLIDERS

housemade dill pickles, housemade brioche bun,
okra sauce

THE COOP

4 deviled eggs 2 ways

HARBOUR CLUB SHE CRAB SOUP

jumbo lump, roe, herb oil

SOFTSHELL CRAB

tempura batter, pea pesto, charleston
pepper butter sauce

LOW COUNTRY CHARCUTERIE

2 ppl | 4ppl

southern pickins, country pate, dry
meats,
american cheeses

ROOT & STEMS

Add : | chicken breast
chimichurri shrimp | coulotte steak|

TAMPA CLUB SALAD V

chopped romaine, shredded carrot, banana peppers,
cherry tomatoes, champagne vinaigrette

CRACKING COBB SALAD

corn, cherry tomatoes, hard boiled egg, bacon,
avocado, crispy pork skin

CAESAR SALAD

romaine lettuce, anchovies, crouton and caesar dressing

INDIGO WEDGE SALAD

smoked bacon, buttermilk dressing, maytag
blue cheese, cherry tomatoes,

LUNCHEON

TURKEY REUBEN

sauerkraut, swiss cheese, thousand island, toasted rye, served
with fries

"THE" BURGER

Providence cattle grass fed beef, tobacco onions, bacon jam,
cheddar cheese, served with fries

CAROLINA CRAB-CAKE

100% jumbo lump crab, heirloom tomato compote, green
tomato remoulade, old bay tuile,

BLACK BEAN CAKE V

fried green tomatoes, heirloom tomato compote

BLUE BURGER

providence cattle grass fed beef, bacon infused patties, blue
cheese, double short rib, okra sauce

GRILLED CHICKEN SANDWICH

tabasco aioli, smoked bacon, avocado, cheese

CLUB SANDWICH

served with fries

GROUPE SANDWICH

choice of fried, grilled or blackened. lettuce, tomato and tartar
sauce. served with fries and coleslaw

SHORT RIB MELT

swiss cheese, slow cooked short ribs,

FRIED CHICKEN SANDWICH

tossed in honey sriracha , housemade pickled and coleslaw

*As everything in nature. our menu ingredients are subject to change.

Executive Chef: Erik C. Vigil