

SHARED

POTATO CROQUETTE (V) <i>truffle, tomato sofrito, shaved manchego, chive</i>	10
CRISPY PORK BELLY * <i>cabbage, pickled carrot, lemongrass emulsion</i>	12
FRIED GREEN TOMATOES (V) <i>pimento cheese, chow chow, creole remoulade</i>	9
BUTTERMILK FRIED OKRA <i>spicy ranch</i>	6

SOUP + SALAD

ROASTED CAULIFLOWER SOUP <i>curried apples</i>	6
WEDGE SALAD * <i>Iceberg, Clemson bleu cheese, Nueske's bacon, heirloom tomato jam, cracked peppercorn ranch</i>	9
LITTLE GEM CAESAR (V) <i>gem lettuce, shaved parmesan, lemon, crouton</i>	10
GREENVILLE GREENS (V) <i>arcadian greens, candied pecans, orange, dried cranberry, feta, balsamic vinaigrette</i>	10
ADD TO ANY SALAD:	
grilled chicken breast 4	
pan seared beef tenderloin 8	
grilled salmon 6	

COMPOSED

FRESH CATCH OF THE DAY* <i>curated, fresh, seasonal</i>	MKT
SEARED AHI TUNA * <i>napa cabbage, carrots, shiitake and beech mushrooms, scallions, consomme</i>	28
TANDOORI CAULIFLOWER STEAK <i>jasmine rice, coriander cucumber and tomato, greek yogurt</i>	12
BRAISED SHORT RIB <i>herbed potato puree, forest mushrooms, crispy shallots, demi</i>	18
SEARED SCOTTISH SALMON <i>forbidden rice, asparagus, artichoke, lemon-caper butter sauce</i>	19
PAN ROASTED AIRLINE CHICKEN <i>confit fingerling potatoes, herb spaetzle, mushrooms, broccoli rabe, marsala</i>	15

FROM OUR GRILL

14oz BLACK ANGUS NEW YORK STRIP*	36
8oz CREEKSTONE FILET MIGNON*	36
16oz BONE IN PORK CHOP *	20

COMMERCE CLUB BURGER* <i>double stack patty, american cheese, bacon jam, crispy onions, lettuce and tomatoes, epic sauce</i>	12
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ENHANCEMENTS

SMOKED BUTTER BEARNAISE*	3
TRUFFLE BUTTER	3
MADIERA WINE DEMI	3

SIDES FOR THE TABLE

GRILLED ASPARAGUS	10
CHEESY HERBED WHIPPED POTATOES	8
TRUFFLE & ROSEMARY STEAK-FRIES	8
ROASTED MUSHROOMS	9

BEATTIE

-BAR AND LOUNGE-

DINNER MENU

OUR COCKTAILS

Hibiscus Highball <i>hibiscus and pineapple infused rum, lemon oleo, soda</i>	10
Southern 75 <i>Highwire gin, lemon oleo, sparkling wine, lemon</i>	13
Cold Blackened Martini <i>Grey Goose vodka, roasted garlic, vermouth, blackened bleu cheese olives</i>	15
Strawberry Fields <i>strawberry infused mezcal, orgeat, lime juice, orange bitters</i>	12
Blue Ridge Rush <i>Six & Twenty bourbon, lemon, black tea, wildflower organic honey</i>	12

OUR WINE

Tunnel of Elms, Pinot Grigio, CA, USA <i>crisp minerality & peach</i>	8/38
De Wetshof Unoaked Chardonnay, South Africa <i>bright, citrus, yellow & green apple, balanced</i>	10/40
Ramey Chardonnay, Russian River Valley, USA <i>elegant, complex pear & spice, hazelnut & butter</i>	16/58
Tramin Gewurtztraminer, Alto Adige, Italy <i>tropical & weighty, clean lychee, white spice & florals</i>	14/52
Whitehaven Sauvignon Blanc, Marlborough, NZ <i>grapefruit, grasses, and crisp acidity</i>	11/45
Printemps Rose, Provence, France <i>dry red fruit, melon, citrus finish</i>	11/45
J Roget Sparkling Wine <i>sparkle, bubble, pop</i>	8/35
Merayo, Mencia, Bierzo, Spain <i>ripe cherries, violets, soft, fruit forward</i>	9/40
Hitching Post Pinot Noir, Santa Ynez, USA <i>dark cherry, raspberry, long lingering savory spice</i>	13/52
Ch. De Saint Cosme Le Deux Albion, CDR, France <i>plum, currant, mesquite & game, firm tannins</i>	15/60
Annabella Cabernet Sauvignon, Napa, USA <i>black plum, fig, cacao, hint of eucalyptus</i>	12/50
Ornellaia Le Serre Nouve, Bolgheri, Italy <i>rich, blackberries, cedar & velvety tannins</i>	30/120

OUR BEERS

Budweiser	5
Bud Light	5
Allagash White	6
Savannah River Dynamite Brown Ale	7
21st Amendment Hell or High Watermelon Wheat	7
Reisdorf Kolsch	7
Brewery 85 GVL IPA	7
Michelob Ultra	5



COMMERCE CLUB

ESTABLISHED 1984

* Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness