

START & SHARE

TOMATO BISQUE
rich & creamy vine-ripe tomatoes, evoo, grilled cheese cruton
cup 4.50 / bowl 6

DEVILED EGG & PORK BELLY* 13
cajun remoulade, bread pickles, dill, sweet chipotle sauce, fried onions

FRIED GREEN TOMATOES 9
pimento cheese, chow chow, creole remoulade

HERBED GOAT CHEESE FONDUE (V) 12
olive tapenade, roasted red peppers, club-made chips

KOBE BEEF SLIDERS 12
kobe beef, caramelized onions, swiss cheese, shiitake mushrooms

BUTTERMILK FRIED OKRA 6
spicy ranch

SALADS

THE 1984 WEDGE* (V) 9
iceberg, Clemson bleu cheese, heirloom tomato jam, creamy cracked peppercorn dressing

LITTLE GEM CAESAR (V) 10
gem lettuce, lemon, shaved parmesan, crutons

COMMERCE COBB SALAD 11
nueske's bacon, heirloom tomato, boiled egg, avocado, bleu cheese choice of dressing

GREENVILLE GREENS (V) 10
seasonal greens, candied pecans, orange, sun-dried cranberry, feta, balsamic vinaigrette

ADD TO ANY SALAD:

grilled chicken breast 4

pan seared beef tenderloin 8

grilled salmon 6

HANDHELDS

served with a choice of one side

COMMERCE CLUB BURGER* 12
double stack patty, american cheese, bacon jam, crispy onions, lettuce & tomatoes, epic sauce

BUTTERMILK FRIED CHICKEN SANDWICH 13
honey mustard aioli, baby arugula, toasted brioche, house-made horseradish pickles

OVEN BAKED CAPRESE (V) 12
served open faced, toasted focaccia, buffalo mozzarella, roasted heirloom tomato, fresh basil, balsamic reduction

MAIN FARE

POKE AHI TUNA BOWL* 18.95
jasmine rice, cucumber, carrot noodles, wonton crisp, black sesame, mango, seaweed salad, hoisin drizzle, asian vinaigrette

BRAISED SHORT RIB 18.00
herbed potato puree, forest mushrooms, crispy shallots, demi

RUSTIC SIRLOIN MEAT BALLS 15
San Marzano tomatoes, buffalo mozzarella, basil, garlic butter focaccia

FRESH DAILY CATCH MKT
curated, fresh, seasonal

BEATTIE

-BAR AND LOUNGE-

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

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

SIDES 3.95

HOUSE MADE CHIPS
FRENCH FRIES
SWEET POTATO FRIES
PETITE SALAD
ROASTED ASPARAGUS 5.95



COMMERCE CLUB

ESTABLISHED 1984

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