

## starters

### CLASSIC SHRIMP COCKTAIL <sup>GF</sup>

lemon, petite greens, horseradish cocktail sauce - \$15

### BUFFALO WINGS OR TENDERS

blue cheese, hot sauce, celery sticks - \$12

### BAKED SOFT PRETZEL <sup>V</sup>

aged cheddar sauce - \$9

### ARTESIAN CHEESE BOARD FOR TWO <sup>V GF</sup>

assortment of jams, olives and crackers - \$18

### FRUIT & SALAD PLATE <sup>GF</sup>

petite greens, traditional tuna or chicken salad - \$14

### NY STRIP STEAK CARPACCIO\* <sup>GF</sup>

capers, red onions, parmesan,  
petite greens, dijon aioli - \$17

### SMOKED PORK NACHOS <sup>GF</sup>

aged cheddar sauce, jalapeños, sour cream, salsa - \$14  
add guacamole, \$2

### CILANTRO & CUMIN CHICKEN QUESADILLA

cheddar, onions, peppers, sour cream, salsa - \$14  
add guacamole, \$2

### LOCAL MUSHROOM ARANCINI <sup>V</sup>

breaded local mushroom risotto,  
leek & white bean purée, dijon aioli - \$14

## soup & salad

### BUTTERNUT SQUASH BISQUE <sup>V</sup>

house-made granola, micro greens - \$6 / 9

### CHILI OR SOUP DU JOUR

cup / bowl - \$5 / 8

### HOUSE <sup>V GF</sup>

mixed greens, cucumber, carrot, red onions, grape tomatoes, basil balsamic vinaigrette - \$7 / 10

### CAESAR <sup>GF</sup>

romaine hearts, dijon caesar dressing, parmesan tuile, croutons - \$9 / 13  
add anchovies, \$2

### COBB <sup>GF</sup>

romaine, hardboiled egg, bacon, tomato, avocado, crumbled blue cheese, blue cheese dressing - \$11 / 15

### ICEBERG WEDGE <sup>GF</sup>

roasted tomatoes, english cucumbers, applewood bacon, blue cheese crumbles, blue cheese dressing - \$10 / 13

### ADD-ONS

chicken - \$8 | shrimp - \$9 | salmon filet - \$12

*split plates are charged \$7 and are not offered on specials or any item available as a small size*

*please let us know about any dietary restrictions and we will do our best to accommodate*

*\* consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness*

# brunch

## FRUIT & SALAD PLATE

seasonal fruits and berries,  
chicken or tuna salad - \$ 14

## MUSHROOM POTATO BOWL

local sharondale mushrooms, roasted tomatoes,  
spinach, balsamic glaze, breakfast potatoes - \$ 13  
*add poached eggs, \$ 2*

## EGGS BENEDICT

canadian bacon, poached eggs  
hollandaise, breakfast potatoes - \$ 13

## BERRY FRENCH TOAST

wild berry compote, whipped cream - \$ 15

## PANCAKE BREAKFAST

three pancakes, bacon or sausages - \$ 14

## THE 18<sup>TH</sup> HOLE BREAKFAST

french toast, a pancake, two eggs, bacon,  
sausage, breakfast potatoes - \$ 18

## HOUSE-MADE GRANOLA & YOGURT

fresh fruit & berries, greek yogurt - \$ 14

## HARVEST BREAKFAST SKILLET

diced sweet potatoes, brussels sprouts, spinach,  
grilled chicken breast, sunny side up eggs - \$ 17

## LONG DRIVE PLATTER

two eggs any style, home fries  
bacon or sausage links, toast - \$ 13

## BREAKFAST BURRITO

choice of smoked pork or cilantro chicken;  
scrambled eggs, breakfast potatoes,  
cheddar, sour cream & salsa - \$ 16

## OMELET OR FRITTATA

three large eggs (or egg whites upon request),  
served with breakfast potatoes - \$ 15  
choice of three toppings (.50 each additional):  
peppers, onions, mushroom, spinach, tomato,  
cheddar, swiss, bacon, ham, sausage

## sides

bacon - \$ 3  
sausage - \$ 2  
egg any style - \$ 3  
breakfast potatoes - \$ 3

toast - \$ 1  
english muffin - \$ 2  
gluten free roll - \$ 3  
fresh fruit - \$ 5

 gluten free as is

 gluten free option available, please ask

 dairy free as is

 vegetarian, or ask for the vegetarian option

 reduced calorie/sodium dish

 dairy free option available, please ask