

BAR & LOUNGE MENU

- HOUSE GREENS** Stone Fruit, Capriny Goat Cheese, Quinoa Granola and Acacia Honey Vinaigrette **15**
- LOUISIANA FRIED CHICKEN BAO** Pickled Carrots, Radish, Blue Cheese Dressing and Shaved Celery Salad **9**
- BEEF SHORT RIB SSAM** Fresh Lettuce Wraps, Korean Chili Garlic Paste, Pickled Onion, Toasted Rice and Perilla Chimichurri **18**
- PEA AND AVOCADO TOSTADA** Fresh Peas, Minted Guacamole, Radish, Lime and Queso Cotija **14**
- TUNA TARTARE** Avocado, Cucumber, Cilantro, Sriracha-Sesame Dressing, Crispy Fried Ginger and Shrimp Chips **17**
- BURRATA CROSTINI** Fresh and Oven Roasted Tomatoes, Tomato Vinaigrette, Crisp Basil, Aceto Balsamic with Roasted Garlic Loaf **17**
- LOBSTER MUSHROOM EGG ROLL** served with Chili Apricot Dip and Tarragon Emulsion **18**
- MARGHERITA PIZZA** Tomato, Basil and Buffalo Mozzarella **20**
- FIVE MUSHROOM PIZZA** Sautéed Mushrooms, Truffle Panna and Taleggio **22**
- SMOKED BEEF BRISKET** on Sweet Potato Roll, Corn Slaw, Poblano Crema and House Greens **17**
- CLUB HOUSE SANDWICH** Grilled Chicken Breast, Crispy Bacon, Boston Lettuce and Field Tomato with Roasted Garlic Aioli on Toasted Challah with Fries **16**
- SOUS-VIDE ORGANIC SALMON TARTINE** Avocado Hummus, Citrus Segment and Radish Petit Salad, Multigrain Toast with House Made Kettle Chips **18**
- THE “GRAND” BURGER** 6oz of Canadian Ground Chuck, Lettuce, Tomato, McClure’s Sweet and Spicy Pickles, Dill Aioli, Thick Cut Bacon and Aged Cheddar Cheese on a Toasted Sesame Bun with Fries **17**

SNACKS

- MARINATED WARM OLIVES** Picholine, Nicoise, Chili, Lemon, Rosemary **7**
- HOUSE MADE KETTLE CHIPS** with Malt Vinegar Aioli **7**
- FARMSTEAD CHEESE PLATE** Stormy Goat, Brie de Meaux, Manchego, Devil’s Rock Blue, 2 year Irish Cheddar served with Honey Wheat Crisps and Accompaniments **27**

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any requests or special dietary needs.

Please inform us of any food allergies