
SMALL PLATES

CLUBHOUSE CAESAR 16

LITTLE GEM, GARLIC BREAD-CRUMBS,
HERBS, ANCHOVY VINAIGRETTE
NF

BEETS & SUNFLOWER 17

BABY BEETS, BLOOD ORANGE,
SUNFLOWER SOUR CREAM, SEED GRANOLA,
SUNFLOWER SPROUTS
GF, NF, V, VG, DF

KIWI & BURRATA 18

KIWI BERRIES, BASIL SEEDS,
WILD FENNEL, SOURDOUGH
NF, VG

CLAM CHOWDER 16

LOCAL CLAMS, CELERY ROOT,
BACON, PARSLEY
NF

HOUSE CURED SALMON 18

WHITE MISO, EVERYTHING FURIKAKE,
DAIKON RADISH, ROE, FINGER LIME
NF, GF

MARINATED ARTICHOKE 17

ALMOND RICOTTA, PICKLED CROSNE,
PEPPADEWS, CONFIT CHERRY TOMATOES,
CAPER RELISH
GF, DF, V, VG

SPANISH OCTOPUS 24

MARINATED GIGANTE BEANS,
MEYER LEMON YOGURT,
CHORIZO VINAIGRETTE, CORIANDER
GF, NF

LARGE PLATES

STINGING NETTLE DUMPLINGS 30

SMOKED MAITAKE MUSHROOMS,
SORREL, RICOTTA SALATA
NF, VG

RIBEYE STEAK 54

ROASTED FINGERLING POTATOES,
WILD ONION VINAIGRETTE,
BONE MARROW, BEEF JUS
NF

RABBIT RAGU 35

HOUSEMADE PAPPARDELLE, RAMPS,
DANDELION PESTO, PISTACHIO

ROASTED OCEAN TROUT 34

SALSIFY, MACHE, SUNCHOKE,
CITRUS, TANGERINE VINAIGRETTE
DF, GF, NF

CLUBHOUSE BURGER 22

AMERICAN CHEESE, TOMATO, SHREDDED
LETTUCE, CARAMELIZED ONIONS
SWEET BUN, THOUSAND ISLAND,
FRESH PRESSED FRIES
NF

CHICKEN MILANESE 34

ENGLISH PEA SPAETZLE, CURED LEMON,
GUANCIALE, MINT, TENDRILS
NF

SIDES

GRILLED ASPARAGUS 13

PAPRIKA AIOLI, FARM EGG
NF, DF, GF, VG

CHARRED BROCCOLI RABE 13

CALABRIAN CHILI PEPPER,
PARMESAN, LEMON
GF, NF, VG

DESSERT

ROASTED

APPLE BREAD PUDDING 12

EMPIRE APPLE & CIDER CARAMEL
VG

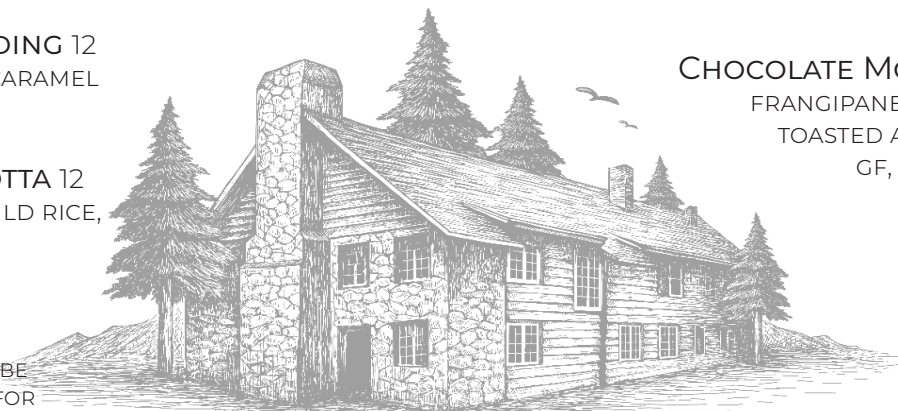
CARROT PANNA COTTA 12

BLACKBERRY, PUFFED WILD RICE,
BROWN BUTTER
VG, GF, NF

CHOCOLATE MOUSSE CAKE 12

FRANGIPANE ALMOND &
TOASTED ALMONDS
GF, VG

MOST DISHES CAN BE ALTERED TO BE
ALLERGY FREE. ASK YOUR SERVER FOR
DETAILS SO WE CAN ACCOMMODATE YOU



EXECUTIVE CHEF BRYON LOPEZ

DF (DAIRY FREE)
GF (GLUTEN FREE)
NF (NUT FREE)
V (VEGAN)
VG (VEGETARIAN)