

---

## SMALL PLATES

---

**CLUBHOUSE CAESAR 16**  
KALE, GARLIC BREAD-CRUMBS,  
LEMON & PARMIGIANO, HERBS,  
ANCHOVY VINAIGRETTE  
NF

**BEETS & SUNFLOWER 17**  
BABY BEETS, BLOOD ORANGE,  
SUNFLOWER SOUR CREAM, SEED GRANOLA,  
SUNFLOWER SPROUTS  
GF, NF, V, VG, DF

**SPANISH OCTOPUS 26**  
MARINATED GIGANTE BEANS,  
MEYER LEMON YOGURT,  
CHORIZO VINAIGRETTE, CORIANDER  
GF, NF

**SMOKED TROUT CHOWDER 19**  
NEW POTATO, LEEKS, CELERY LEAF,  
TOBIKO, CHIVE OIL  
NF

---

## LARGE PLATES

---

**SQUASH & RICOTTA DUMPLINGS 29**  
BUTTERNUT SQUASH, GINGER GOLD APPLES,  
CELERY ROOT, SQUASH BROTH,  
RICOTTA SALATA, SAGE OIL  
NF, VG

**RIBEYE STEAK 54**  
ROASTED FINGERLING POTATOES,  
WILD ONION VINAIGRETTE,  
BONE MARROW, BEEF JUS  
NF

**LOCAL RABBIT RAGU 35**  
HOUSEMADE RIGATONI, DANDELION PESTO,  
RAMPS, PISTACHIO

**ROASTED FAROE ISLAND SALMON 34**  
PINEBERRY, 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**  
SPAETZLE, SMOKED CARROTS,  
FENNEL SAUERKRAUT,  
CREME FRAÎCHE, DILL  
NF

---

## SIDES

---

**CRISPY BRUSSEL SPROUTS 13**  
BACON, SMOKED HAZELNUTS, MOLASSES  
DF

**GRILLED GREEN TOMATOES 13**  
WHIPPED FETA, CRISPY SHALLOTS,  
LEMON OIL  
NF, VG

**CRISPY FINGERLING POTATOES 10**  
TAJIN SPICED  
DF, NF

---

## DESSERT

---

**ROASTED  
APPLE BREAD PUDDING 12**  
EMPIRE APPLE & CIDER CARAMEL  
VG

**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 ACCOMODATE YOU



**EXECUTIVE CHEF BRYON LOPEZ**

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