SMALL PLATES

CLUBHOUSE CAESAR 16

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

BEEF TARTARE 26

CAPERS, SHALLOTS, CHIVE BLOSSOM, TALLOW AIOLI, QUAIL EGG, POTATO CHIP NF, DF

SMOKED TROUT CHOWDER 21

NEW POTATO, PICKLED CELERY, TROUT ROE, TOGARASHI, DILL OIL NF

MARINATED ARTICHOKE HEARTS 18

WHIPPED FETA, SWEET PEPPERS, PICKLED CROSNES, OLIVE RELISH NF, GF, VG

ROASTED BABY BEETS 17

LABNEH, VIOLAS, BLUEBERRIES, RAINBOW MIX, PUFFED GRAINS GF, NF, VG

SPANISH OCTOPUS 25

SWEET POTATO, LIME AIOLI, CHORIZO VINAIGRETTE, GOATHORN PEPPERS, CORIANDER NF

LARGE PLATES

SPINACH RICOTTA DUMPLINGS 30

GARLIC SCAPES. PRESERVED LEMON. RICOTTA SALATA, MOREL BROTH NF, VG

ROASTED SALMON 34

CHARRED YELLOW WAX BEANS, SPROUTS, SATSUMA MANDARIN, TINY CUCUMBER, CRISPY SHALLOTS NF, DF

WHEY BRAISED RABBIT 36

HOUSE MADE PAPPARDELLE. DANDELION PESTO, MUSTARD GREENS, PISTACHIO, DIJON, MARIGOLDS NF

CLUBHOUSE WAGYU BURGER 22

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

NF

CHICKEN MILANESE 32

ROASTED PARSNIP, PROSCIUTTO, PICKLED DATES, BROWN BUTTER, FRISEE, FENNEL POLLEN NF

SIDES

GRILLED ASPARAGUS 13

PAPRIKA AIOLI, FARM EGG NF, VG, DF

CONFIT MARBLE POTATOES 10

SEA SALT NF, VG, DF

Broccoli de Cicco 13

CALABRIAN CHILI BUTTER, PARMESEAN, LEMON NF, GF, VG

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

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

EXECUTIVE CHEF BRYON LOPEZ