

---

## SMALL PLATES

---

### CLUBHOUSE CAESAR 16

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

### SMOKED TROUT CHOWDER 21

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

### ROASTED BABY BEETS 17

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

### BEEF TARTARE 26

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

### MARINATED ARTICHOKE HEARTS 18

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

### SPANISH OCTOPUS 25

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

### LOCAL BURRATA 18

HEIRLOOM TOMATO RELISH,  
PICKLED GREEN STRAWBERRIES,  
BASIL CRESS, SOURDOUGH  
NF, VG

---

## LARGE PLATES

---

### STINGING NETTLE DUMPLINGS 30

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

### 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

### ROASTED SALMON 34

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

### HANGER STEAK 46

MARBLE POTATOES, BONE MARROW,  
SCALLION CHIMICHURRI,  
BLACK GARLIC COMPOUND BUTTER  
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

### BROCCOLINI 13

CALABRIAN CHILI BUTTER,  
PARMESEAN, LEMON  
NF, 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)