

starters

BAKED SOFT PRETZEL

aged cheddar sauce - \$9

FRUIT & SALAD PLATE

petite greens, tuna or chicken salad - \$14

DIPS & SPREADS

pimento cheese, traditional hummus, olive tapenade,
crackers, toasted pita, vegetable dippers - \$15

PHILLY CHEESESTEAK NACHOS

shaved beef, grilled onions & peppers, aged cheddar sauce,
jalapeños, sour cream, salsa - \$14
add guacamole, \$2

NY STRIP STEAK CARPACCIO*

capers, red onions, parmesan,
petite greens, dijon aioli - \$17

ARTESIAN MEAT & CHEESE BOARD

jams, olives, crackers - \$18

BUFFALO WINGS OR TENDERS

blue cheese, hot sauce, celery sticks - \$12

CILANTRO & CUMIN CHICKEN QUESADILLA

cheddar, onions, peppers, sour cream, salsa - \$14
add guacamole, \$2

soup & salad

FRENCH ONION SOUP

traditional ceramic crock - \$9

CHILI OR SOUP DU JOUR

cup / bowl - \$6 / 9

HOUSE

mixed greens, cucumber, carrots, red onions, grape tomatoes, basil balsamic vinaigrette - \$8 / 11

COBB

romaine, hardboiled egg, bacon, tomato, avocado, crumbled blue cheese, blue cheese dressing - \$12 / 16

CAESAR

romaine hearts, dijon caesar dressing, parmesan tuile, croutons - \$10 / 14
add anchovies, \$2

ICEBERG WEDGE

roasted tomatoes, english cucumbers, applewood bacon, blue cheese crumbles, blue cheese dressing - \$10 / 14

ADD-ONS

chicken - \$8 | shrimp - \$9 | salmon filet - \$12

split plates are charged \$7 and are not offered on specials or any item available as a small size

please let us know about any dietary restrictions and we will do our best to accommodate

** consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness*

brunch

FRUIT & SALAD PLATE

seasonal fruits and berries,
chicken or tuna salad - \$ 14

MUSHROOM POTATO BOWL

local mushrooms, roasted tomatoes, spinach,
balsamic glaze, breakfast potatoes - \$ 15
add poached eggs, \$ 2

EGGS BENEDICT

canadian bacon, poached eggs
hollandaise, home fries - \$ 17

BERRY FRENCH TOAST

wild berry compote, whipped cream - \$ 16

PANCAKE BREAKFAST

three pancakes, bacon or sausages - \$ 15

THE 18TH HOLE BREAKFAST

french toast, a pancake, two eggs, bacon,
sausage, breakfast potatoes - \$ 19

HOUSE-MADE GRANOLA & YOGURT

fresh fruit & berries, greek yogurt - \$ 14

SHRIMP & GRITS

cheddar cheese grits, smothered shrimp in
chorizo red pepper gravy, poached eggs - \$ 22

LONG DRIVE PLATTER

two eggs any style, home fries
bacon or sausage links, toast - \$ 15

BREAKFAST BURRITO

choice of sausage or cilantro chicken;
scrambled eggs, breakfast potatoes,
cheddar, sour cream & salsa - \$ 17

OMELET OR FRITTATA

three large eggs (or egg whites upon request),
served with breakfast potatoes - \$ 16

choice of three toppings (.50 each additional):
peppers, onions, mushroom, spinach, tomato,
cheddar, swiss, bacon, ham, sausage

SIDES

bacon - \$ 4
sausage - \$ 3
egg any style - \$ 4
breakfast potatoes - \$ 3

toast - \$ 1
english muffin - \$ 2
gluten free roll - \$ 3
fresh fruit - \$ 5

 gluten free as is

 gluten free option available, please ask

 dairy free as is

 vegetarian, or ask for the vegetarian option

 reduced calorie/sodium dish

 dairy free option available, please ask