



SERVED WITH ONE SIDE: Warm Maple Syrup | Sweet Whipped Butter

GRIDDLE CAKES






BUTTERMILK PANCAKES 	14
BRIOCHE FRENCH TOAST	14
BELGIAN WAFFLE 	12



CHOOSE A TOPPER: Bourbon Peach | Orange Blossom Whip

SUNDAY SPECIALTIES

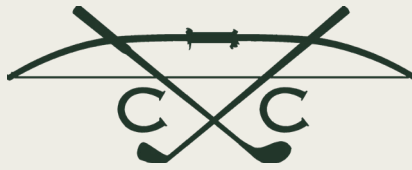
CREATE YOUR OWN THREE EGG OMELET Toast or Biscuit Two Sides	15
TWO EGGS ANY STYLE* Toast or Biscuit Two Sides	15
AVOCADO TOAST  Brioche Marinated Heirloom Tomatoes Frisée Salad Two Eggs Any Style* Meyer Lemon Vinaigrette	15
STEAK & EGGS Soft Scramble Fry Bread Bacon Jam Crispy Shallot Chive Parmesan Chili Oil	17
CREEK EGGS "BENNY" English Muffin Jambon de Paris Poached Eggs Hollandaise	18
CRONUTS  Caramel Chocolate Toffee bits Toasted Coconut Candied Pecans	9
STRAWBERRY SHORTCAKE CRONUTS  Grand Marnier Macerated Berries Freeze-Dried Strawberries Orange-Scented Chantilly	9

SIDES

BREAKFAST POTATOES 3
CHEDDAR GRITS  4
FRESH FRUIT (GF)   4
BACON (GF) 5
CHICKEN SAUSAGE PATTY (GF)  5
BAGEL & CREAM CHEESE  4

 indicates heart-healthy meal |  indicates vegetarian meal

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death.
For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.



GARDEN HARVEST

SEASONAL SALAD (GF)	Compressed Watermelon Roquefort Blue Cheese Mousse Shaved Radish Meyer Lemon Vinaigrette Pickled Watermelon Rind Mint Gelée Watercress Frisée Tequila Lime Dressing	13
CHOPPED WEDGE (GF)	Bacon Red Onion Tomato Blue Cheese Crumbles Statesboro Blue Cheese Dressing	13 16
CAESAR SALAD	Romaine Hearts Shaved Parmesan Focaccia Croutons Caesar Dressing	13 16

HARVEST ADD ONS

Grilled Shrimp (5) 9

Grilled Salmon* 11

Chicken: Grilled or Crispy 8

Angus Beef Tenderloin* 12

SOUPS

NEW ENGLAND CLAM CHOWDER	8 10
DAILY SOUP	8 10

WE'RE ON A ROLL

YOUR CHOICE: Fries, House or Sweet Fruit Side Salad	
CUBANO Sliced Ham Roast Pork Loin Swiss Pickles Dijonnaise	16
8 OZ. WAGYU BEEF BURGER* Your Choice: Blue Cheddar Swiss Pepper Jack <i>Plant-Based Burger Available Upon Request</i>	18
CLUB SANDWICH Ham Bacon Avocado Turkey Cheddar Mayo LTO	14
GRILLED PEACH TOAST Griddled Sourdough Ricotta Cheese Sunflower Pesto Arugula	14

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BAR BITES

NASHVILLE HOT CHICKEN SLIDER	Bread & Butter Pickle Black Garlic Aioli	4 Each
"FGT" SLIDER	🍃 Fried Green Tomato Pimento Cheese Arugula Lemon Aioli	4 Each
PHILLY CHEESESTEAK SLIDER	Shaved Beef Grilled Onions Pepperoncini White American Cheese	4 Each
BRISKET MELT SLIDER	Cheddar Cheese Pickles Crispy Onions BBQ Aioli	4 Each
CHICKEN BITES	Lemon Pepper Parmesan Ranch Dipping Sauce	11
PEACH HABANERO WINGS	Celery Blue Cheese Dipping Sauce	13
ONION RINGS	🍃 Chili Crisp Aioli	11
TRUFFLE FRIES	🍃 Parmesan Cheese Chive Dipping Sauce	8
CAESAR SALAD	❤️ Romaine Hearts Focaccia Croutons Shaved Parmesan Caesar Dressing	13
SEASONAL SALAD	(GF) ❤️🍃 Compressed Watermelon Roquefort Blue Cheese Mousse Pickled Watermelon Rind Mint Gelée Watercress Frisée Tequila Lime Dressing	13
CHOPPED WEDGE	(GF) Bacon Red Onion Tomato Blue Cheese Crumbles Statesboro Blue Cheese Dressing	13

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APPETIZERS

EAST COAST OYSTERS ON THE HALF SHELL (GF) Cocktail Sauce Mignonette Lemon	MKT PRICE
STRACCIATELLA Peach Mostarda Duck Fat Focaccia Toasted Marcona Almonds Duck Prosciutto	14
SHE CRAB ARANCINI (4) Old Bay Remoulade Kaluga Caviar	18
MANGO TUNA SPOON (4) Wasabi Spoon Mango Gelée Avocado Crema	18
CRISPY CALAMARI Coconut Curry Aioli Herb Salad	16
CRISPY SUMMER SQUASH Hummus Tomato Jam Tzatziki Sumac	14

SALADS & SOUPS

CAESAR Romaine Hearts Focaccia Croutons Parmigiano Reggiano Caesar Dressing	13
CHOPPED WEDGE (GF) Iceberg Lettuce Applewood Smoked Bacon Heirloom Tomato Red Onion Blue Cheese Crumbles Statesboro Blue Cheese Dressing	13
SEASONAL SALAD (GF) Compressed Watermelon Roquefort Blue Cheese Mousse Pickled Watermelon Rind Mint Gelée Watercress Frisée Tequila Lime Dressing	13
GOAT CHEESE PANNA COTTA Citrus Roasted Beets Arugula Pickled Red Onion Balsamic Pearls Pistachio Granola Citrus Segments	14
NEW ENGLAND CLAM CHOWDER	8 10
DAILY SOUP	8 10

HARVEST ADD ONS

Grilled Shrimp (5)	9	Grilled Salmon*	11	Chicken: Grilled or Crispy	8	Angus Beef Tenderloin*	12
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ENTRÉES

CHICKEN PARMESAN Mozzarella Angel Hair Marinara	26
FREGOLA SARDA Pearl Pasta Roasted Red Pepper Coulis Basil Pesto Corn Blistered Tomato Zucchini Parmesan	29
CORIANDER PEPPER CRUSTED SALMON (GF) Miso Nappa Cabbage Red Beet Purée Pea Tendrils	28
CIOPPINO Guajillo Fumé Sea Bass Mussels Shrimp Fennel Tomato Grilled Sourdough	28
CHOATE FARMS LAMB White Wine Braised Lamb Shank Ricotta Gnocchi Meyer Lemon Emulsion Maitake Asparagus Parmesan	46
PAN-SEARED SCALLOPS (GF) Parmesan Creamed Corn Charred Okra Tomato Chorizo Vinaigrette	34
8 oz ANGUS BEEF BURGER* Choice of: Cheddar Pepper Jack Blue <i>Plant-Based Burger Available Upon Request</i>	18

LAND

FILET MIGNON* 8 oz	46	HATFIELD PREMIUM BONE-IN PORK CHOP*	33
PRIME BONE-IN COWBOY RIBEYE 20 oz	78	WAGYU HANGER STEAK 10 oz	42
DRY AGED NY STRIP* 12 oz	MKT PRICE	COFFEE RUBBED VENISON RACK*	42

SEA
All Items GF

SEA BASS	MKT PRICE	JUMBO LUMP CRAB CAKE	39
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All Land and Sea items include your choice of one sauce. Each additional sauce \$3.

SAUCES

House Steak Sauce	Port Demi	Horseradish	White Wine Butter	Au Poivre	Béarnaise	Chimichurri	Bone Marrow Butter
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ENHANCEMENTS

Grilled Shrimp	9
Jumbo Lump Crab	15
Caramelized Onions	4
Mushroom Blend	8
Statesboro Blue Cheese Crumbles	5
Lobster Tail	MKT PRICE

SIDES

INDIVIDUAL	6
SHAREABLE	11

Mac & Cheese
Cheddar Cracker Crumb
Sautéed Green Beans (GF)
Bacon Onions
Baked Potato (GF)
Corn Pudding (GF)
Creamed Spinach (GF)
Truffle Fries (GF)
Buttermilk Mashed Potatoes (GF)
Jumbo Asparagus Herb Butter (GF)

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COCKTAILS 12

SWIFT CREEK SPRITZ

Gin Spritz

Connption "Kinship" Gin | Limoncello | Sparkling Wine

BLUEBERRY BACKSPIN

Blueberry Mule

Deep Eddy Vodka | Blueberry Syrup | Lime Juice | Ginger Beer | Blueberries | Lime | Mint

THE CONDOR

Rum Cocktail

Meyer's Dark Rum | Campari | Pineapple Juice | Lime Juice

THE SPICY MULLIGAN

Top Shelf Margarita

Patrón Silver Tequila | Citrus Liqueur | Jalapeño Syrup | Lime Juice

BOW & ARROW

Botanical Champagne Cocktail

Ketel One Botanical Peach & Orange Blossom
Citrus Liqueur | Sparkling Brut

SMASH FACTOR

Creek Bourbon Smash

Buffalo Trace Straight Bourbon | Muddled Lemon Basil Syrup | Soda

STARTER'S FINISHER

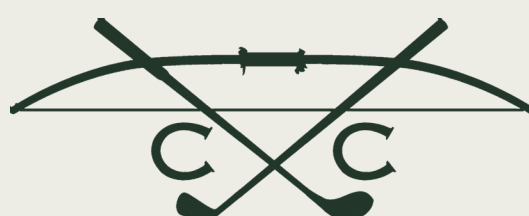
Coffee Cocktail

Smirnoff Vanilla Vodka | Crème de Cacao | Kahlua
Bailey's Irish Cream | Espresso

MENAWA'S MANHATTAN

Classic Manhattan

Sagamore Spirit "Signature" Rye | Italian Sweet Vermouth
Angostura Bitters | Luxardo Cherry





DESSERT MENU

WARM BROWNIE BITE SUNDAE Vanilla Ice Cream | Caramel

RASPBERRY CRUMBCAKE Vanilla Bean Ice Cream

KEY LIME TART Lime Curd | Toasted Meringue

S'MORES CANNOLI Chocolate Chips | Chocolate Glaze | Brûléed Marshmallow

STRAWBERRY SHORTCAKE Grand Marnier Macerated Berries
CRONUTS Freeze-Dried Strawberries | Orange-Scented Chantilly

CRONUTS Caramel | Chocolate | Toffee bits | Toasted Coconut | Candied Pecans

DESSERTS 9

VANILLA ICE CREAM (GF)

DULCE DE LECHE ICE CREAM (GF)

MANGO SORBET (GF)

HOMEMADE ICE CREAMS & SORBET 7

GF items/modifications available upon request.



NIGHTCAP 12

NUTTY BY NATURE

Chocolate Hazelnut Manhattan

Sazerac Rye Whiskey | Frangelico | Italian Sweet Vermouth
Chocolate Bitters | Brandied Cherry

MIDNIGHT TRUFFLE

Raspberry Truffle

Deep Eddy Vodka | Chambord | Chocolate Liqueur
Cream | Raspberries | Cocoa Powder

SWEET FINISHES

By The Glass

DESSERT WINES

- 2024 CHATEAU MONCONTOUR DEMI-SEC 11
Vouvray
- 2022 MICHELE CHIARLO NIVOLE MOSCATO D'ASTI 20
Piedmont
- 2017 DOLCE BY FAR NIENTE LATE HARVEST 22
Napa Valley
- 2013 GRGICH HILLS "VIOLETTA" LATE HARVEST 32
Napa Valley

FORTIFIED WINES

- NV TAYLOR FLADGATE LBV PORTO 8
Portugal
- NV QUINTA NOVAL 10YR TAWNY PORTO 17
Portugal