



GRIDDLE CAKES

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

BUTTERMILK PANCAKES  14

BRIOCHE FRENCH TOAST 14

BELGIAN WAFFLE  12

CHOOSE A TOPPER: Apple Butter | Orange-Scented 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 | Arugula
Two Eggs Any Style* | White Balsamic Vinaigrette 15CREEK EGGS "BENNY" English Muffin | Jambon de Paris
Poached Eggs | Hollandaise 18CRONUTS  Caramel | Chocolate | Toffee bits | Toasted Coconut | Candied Pecans 9

SIDES

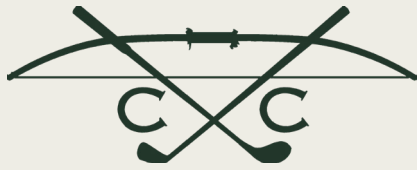
BREAKFAST POTATOES 3

CHEDDAR GRITS  4FRESH FRUIT (GF)   4

BACON (GF) 5

CHICKEN SAUSAGE PATTY (GF)  5BAGEL & 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.



COFFEE

BREWED COFFEE 3

ESPRESSO 4

CAFÉ AU LAIT 5

ESPRESSO CON PANNA 5

CAPPUCCINO 6

CAFFÈ AMERICANO 5

LATTE 6

HOT TEA

ENGLISH BREAKFAST 5

EGYPTIAN CHAMOMILE 5

ORGANIC PEPPERMINT 5

RED RASPBERRY 5

JAPANESE SENCHA 5

GARDEN HARVEST

SEASONAL SALAD (GF) Spicy Greens | Roasted Squash | Mahón Cheese
Nueske's Bacon | Mahón Ranch | Pepitas 14

CHOPPED WEDGE (GF) Bacon | Red Onion | Tomato | Blue Cheese Crumbles
Statesboro Blue Cheese Dressing 14 | 16

CAESAR SALAD Romaine Hearts | Parmigiano Reggiano
Focaccia Croutons | Caesar Dressing 14 | 16

SALAD ADD ONS

Grilled Shrimp (5) 11

Grilled Salmon* 12

Chicken: Grilled or Crispy 9

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

MEZZA CHICKEN SANDWICH Ciabatta | Grilled Chicken | Olive Tapenade
Mozzarella | Arugula | Sun-Dried Tomato Emulsion 16

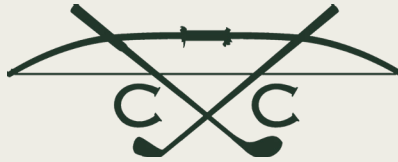
8 OZ. WAGYU BEEF BURGER* Your Choice: Blue | Cheddar | Swiss | Pepper Jack
Plant-Based Burger Available Upon Request 18

CLUB SANDWICH Ham | Bacon | Avocado | Turkey | Cheddar | Mayo | LTO 14

MONTE CRISTO Jambon de Paris | Roasted Turkey | Swiss | Dijon
Brioche | Berry Jam 17

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BAR BITES

HOT HONEY CHICKEN SLIDER	Bread & Butter Pickle Black Garlic Aioli	4 Each
PIMENTO & PORK SLIDER	Crispy Pork Belly Black Pepper Bacon Jam Pimento Cheese Arugula Pickled Red Onion	4 Each
PHILLY CHEESESTEAK SLIDER	Shaved Beef Grilled Onions Pepperoncini White American Cheese	4 Each
CHOATE FARMS LAMB SLIDER	Tzatziki Feta Spread Buttermilk Cucumber	4 Each
CHICKEN BITES	Lemon Pepper Parmesan Ranch Dipping Sauce	11
CAROLINA GARLIC BUTTER WINGS	Carolina Gold Mustard Garlic Herb Compound Butter	13
ONION RINGS	🌱 Chili Crisp Aioli	11
TRUFFLE FRIES	🌱 Parmesan Cheese Chive Dipping Sauce	8
CAESAR SALAD	❤️ Romaine Hearts Focaccia Croutons Parmigiano Reggiano Caesar Dressing	14
SEASONAL SALAD	(GF) ❤️ Spicy Greens Roasted Squash Mahón Cheese Nueske's Bacon Mahón Ranch Pepitas	14
CHOPPED WEDGE	(GF) Bacon Red Onion Tomato Blue Cheese Crumbles Statesboro Blue Cheese Dressing	14

SALAD ADD ONS

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

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DINNER MENU

APPETIZERS

EAST COAST OYSTERS ON THE HALF SHELL (GF)	♥️ Cocktail Sauce Mignonette Lemon	MKT PRICE
SEARED HALLOUMI	Olive Tapenade Hot Honey Toasted Sourdough	14
CURED PORK BELLY	Citrus Mustard Caraway Honey Glaze Crispy Shallot	18
CRAB & BRIE AU GRATIN	Jumbo Lump Crab Toasted Sourdough Melted Brie Old Bay Thyme Pangrattato	21
CRISPY CALAMARI	Coconut Curry Aioli Herb Salad	16
ROASTED ACORN SQUASH	🌱 Wilted Tuscan Kale Pickled Golden Raisin Sherry Vinaigrette Middleton Spiced Pecans	15

SALADS & SOUPS

CAESAR	♥️ Romaine Hearts Focaccia Croutons Parmigiano Reggiano Caesar Dressing	14
CHOPPED WEDGE (GF)	Iceberg Lettuce Applewood Smoked Bacon Heirloom Tomato Red Onion Blue Cheese Crumbles Statesboro Blue Cheese Dressing	14
SEASONAL SALAD (GF)	♥️ Spicy Greens Roasted Squash Mahón Cheese Nueske’s Bacon Mahón Ranch Pepitas	14
GOAT CHEESE PANNA COTTA	🌱 Citrus Roasted Beets Arugula Pickled Red Onion Balsamic Pearls Pistachio Granola Citrus Segments	15
NEW ENGLAND CLAM CHOWDER		8 10
DAILY SOUP		8 10

SALAD ADD ONS

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

CHICKEN PARMESAN	Mozzarella Angel Hair Marinara	26
WILD MUSHROOM RAVIOLI	Braised Fennel Sherry Reduction Seared Leeks Mushroom Conserva	29
CORIANDER PEPPER CRUSTED SALMON (GF)	♥️ Miso Nappa Cabbage Red Beet Purée Pea Tendrils	29
CIOPPINO	Guajillo Fumé Sea Bass Mussels Shrimp Fennel Tomato Grilled Sourdough	29
LAMB BOLOGNESE	Choate Farms Lamb Rigatoni Roasted Garlic Ricotta Parmesan	32
PAN-SEARED SCALLOPS (GF)	Parsnip Purée Kale Agrodolce Sour Cherry Chimichurri Smoked Sea Salt	36
8 oz ANGUS BEEF BURGER*	Choice of: Cheddar Pepper Jack Blue Plant-Based Burger Available Upon Request Choice of: Battered Crispy Fries Side Salad	18

LAND

FILET MIGNON* 8 oz	46	HATFIELD PREMIUM BONE-IN PORK CHOP*	33
PRIME BONE-IN CHÂTEL FARMS 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	11
Jumbo Lump Crab	15
Caramelized Onions 🌱	4
Mushroom Blend 🌱	8
Statesboro Blue 🌱 Cheese Crumbles	5
Lobster Tail	MKT PRICE

SIDES
INDIVIDUAL 7
SHAREABLE 12

Mac & Cheese 🌱
Roasted Brussels Sprouts (GF) Tart Apple Onion Gastrique Nueske’s Bacon Lardons
Baked Potato (GF) 🌱
Potato Au Gratin (GF) 🌱
Creamed Spinach (GF) 🌱
Truffle Fries (GF)
Buttermilk Mashed Potatoes (GF) 🌱
Asparagus Herb Butter (GF) 🌱

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COCKTAILS 12

ON THE GREEN

Herbal Gin Cocktail

Farmer’s Gin | Lime Juice | Rosemary & Basil Simple Syrup

BLUEBERRY BACKSPIN

Blueberry Mule

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

CARIBBEAN DRIFT

Rum Cocktail

Diplomático Reserva Exclusiva Rum | Coconut Water | Lime Juice
Demerara Syrup | Angostura Bitters

THE SPICY MULLIGAN

Top Shelf Margarita

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

PATAGONIA SOUR

Brandy Cocktail

Caravedo Pisco | Blueberry Syrup | Lemon Juice | Egg White

PECAN OLD FASHIONED

Rye Whiskey Cocktail

Elijah Craig Rye Whiskey | Pecan Simple Syrup | Angostura Bitters | Black Walnut Bitters

STARTER’S FINISHER

Coffee Cocktail

Smirnoff Vanilla Vodka | Crème de Cacao | Kahlúa
Baileys Irish Cream | Espresso

MENAWA’S MANHATTAN

Classic Manhattan

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





DESSERT MENU

Desserts, Ice Creams, and Sorbet are handcrafted in our Pastry Kitchen.

DESSERTS 10

WARM BROWNIE BITE SUNDAE | Vanilla Ice Cream | Caramel

TIRAMISU (GF) | Coffee Anglaise | Cocoa Nib Tuile

MEYER LEMON TART | Meringue Shards | Candied Oranges

11-LAYER CAKE | Chantilly Cream | Mixed Berry Compote

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

ICE CREAMS & SORBET 8

VANILLA ICE CREAM (GF)

CHOCOLATE MINT ICE CREAM (GF)

PASSIONFRUIT SORBET (GF)

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

GF items/modifications available upon request.



DESSERT MENU

SWEET FINISHES

By The Glass

DESSERT WINES

- 2024 CHÂTEAU 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

COFFEE

- BREWED COFFEE 3
- ESPRESSO 4
- CAFÉ AU LAIT 5
- ESPRESSO CON PANNA 5
- CAPPUCCINO 6
- CAFFÈ AMERICANO 5
- LATTE 6

HOT TEA

- ENGLISH BREAKFAST 5
- EGYPTIAN CHAMOMILE 5
- ORGANIC PEPPERMINT 5
- RED RASPBERRY 5
- JAPANESE SENCHA 5