

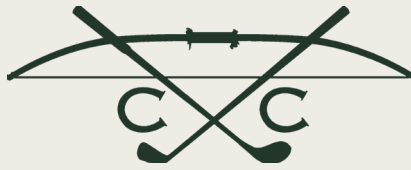


BAR BITES

CRISPY CHICKEN SLIDER Honey Dijon Swiss LTO	4 Each
PORK BELLY & PINEAPPLE SLIDER Hoisin Aioli	4 Each
STEAK SLIDER* Statesboro Blue Cheese Horseradish Cream Caramelized Onions	4 Each
BRISKET MELT SLIDER Cheddar Cheese Pickles Crispy Onions BBQ Aioli	4 Each
CHICKEN BITES Lemon Pepper Parmesan Ranch Dipping Sauce	11
SMOKY BBQ CHICKEN WINGS Celery Blue Cheese	13
VEGETABLE SPRING ROLLS Sweet Chili Sauce	11
CRISPY BRUSSELS SPROUTS Hoisin BBQ Kimchi Aioli Togarashi	11
TRUFFLE FRIES Parmesan Cheese Chive Dipping Sauce	8
CAESAR SALAD ❤️ Romaine Hearts Croutons Shaved Parmesan Caesar Dressing	10
SEASONAL SALAD (GF) ❤️ Spinach & Arugula Strawberries Pecans Gorgonzola Smoked Vidalia Onion Vinaigrette	12
CHOPPED WEDGE (GF) Bacon Red Onion Tomato Statesboro Blue Cheese Dressing	10

❤️ indicates heart-healthy 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.



GRIDDLE CAKES

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

BUTTERMILK PANCAKES	12
BRIOCHE FRENCH TOAST	13
BELGIAN WAFFLE	12


CHOOSE A TOPPER: Lemon-Blueberry Compote (GF) | Citrus Mascarpone Cream


SUNDAY
SPECIALTIES

CREATE YOUR OWN THREE EGG OMELET (GF)	Toast or Biscuit Two Sides	14
TWO EGGS ANY STYLE* (GF)	Toast or Biscuit Two Sides	12
CHUNKY AVOCADO TOAST	Grilled Multigrain Bread Basil Heirloom Cherry Tomatoes Two Eggs Any Style* One Side	14
SMOKED BRISKET HASH	Hash Browns Peppers BBQ Aioli Crispy Onions Fried Eggs*	15
RICOTTA SCRAMBLE & SMOKED SALMON	Sourdough Parmesan Arugula Pickled Onion	16
CRONUTS	Caramel Chocolate Sauce	9

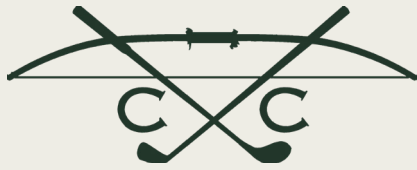
SIDES

ADDITIONAL SIDES | 4 EACH

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

 Indicates heart-healthy 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) ♥	Spinach & Arugula Strawberries Pecans Gorgonzola Smoked Vidalia Onion Vinaigrette	12
CHOPPED WEDGE (GF)	Bacon Red Onion Tomato Statesboro Blue Cheese Dressing	10 15
CAESAR ♥	Romaine Hearts Shaved Parmesan Croutons Caesar Dressing	10 15

HARVEST ADD ONS

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

SOUPS

NEW ENGLAND CLAM CHOWDER	7 10
DAILY SOUP	7 10

WE'RE ON A ROLL

YOUR CHOICE:	Fries, House or Sweet Fruit Side Salad Hot Chips	
BBQ MELT	Smoked Brisket Caramelized Onion & Bacon Jam Arugula Taleggio House Steak Sauce Toasted Brioche	16
8 OZ. ANGUS BEEF BURGER*	Your Choice: Blue Cheddar Swiss Pepper Jack	17
<u>OR</u> PLANT BASED BURGER		
ROASTED PORTOBELLO SANDWICH ♥	Roasted Pepper Jam Spinach Provolone Roasted Vidalia Onion Vinaigrette	12
FRIED BOLOGNA SANDWICH	American Cheese Dijonnaise Fried Egg B&B Pickle Brioche Bun	14

♥ Indicates heart-healthy 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.*



DINNER MENU

APPETIZERS

EAST COAST OYSTERS ON THE HALF SHELL (GF)	Cocktail Sauce Mignonette Lemon	MKT PRICE
BURRATA	Pomodoro Toasted Sourdough Sherry Vinegar Reduction Basil Parmesan Reggiano	13
CUCUMBER CARPACCIO (GF)	Orange Marmalade & Dijon Vinaigrette Spice Toasted Cashew Feta Roasted Cherry Tomato Herb Salad	9
BEEF TARTARE	Fresh Beef Horseradish Cream Frisée Focaccia	18
HAMACHI CRUDO (GF)	Carrot Nage Pickled Sport Peppers Yuzu Vinaigrette Cilantro Ginger Carrots	14
PORK BELLY BURNT ENDS	Creamed Corn Cake Shaved Brussels Sprouts Slaw Smoked Tomato Aioli Scallions	14

SALADS & SOUPS

CITRUS ROASTED BEET SALAD (GF)	Goat Cheese Panna Cotta Arugula Pickled Red Onion Balsamic Pearls Pistachio Granola	14
CAESAR (GF)	Romaine Hearts Focaccia Croutons Parmigiano Reggiano Caesar Dressing	10
CHOPPED WEDGE (GF)	Iceberg Lettuce Applewood Smoked Bacon Heirloom Tomato Red Onion Statesboro Blue Cheese Dressing	10
SEASONAL SALAD (GF)	Spinach & Arugula Strawberries Pecans Gorgonzola Smoked Vidalia Onion Vinaigrette	12
NEW ENGLAND CLAM CHOWDER		7 10
DAILY SOUP		7 10

ENTRÉES

CHICKEN PARMESAN	Mozzarella Angel Hair Marinara	26
CRAB CAKE	Spinach Heirloom Tomatoes Marbled Fingerling Potatoes Red Onions Artichokes Kalamata Olives Remoulade	35
EGGPLANT PARMESAN	Eggplant Caponata Arugula Parmesan Poached Egg	23
CRAB STUFFED RAVIOLI	Sweet Corn Purée Roasted Corn Lemon Butter Corn Silk Ash	28
8oz ANGUS BEEF BURGER*	Choice of: Cheddar Pepper Jack Blue	17
OR PLANT BASED BURGER	Choice of: Battered Crispy Fries Side Salad	
BRAISED PORK BELLY	Sweet Corn Brie & Caramelized Shallot Polenta Peas Mushrooms Gremolata	34

LAND
All Items GF

FILET MIGNON* 8oz	43	HATFIELD PREMIUM BONE-IN PORK CHOP*	33
ANGUS BEEF RIBEYE* 14oz	44	CHILI CITRUS AIRLINE CHICKEN BREAST	26
NY STRIP* 14oz	42	DOMESTIC LAMB CHOPS*	39

SEA
All Items GF

VERLASSO SALMON	22	GULF GROUPER	32
SEA BASS	MKT PRICE	SEA SCALLOPS	34

All Land and Sea items include your choice of one sauce. Each additional sauce \$3.

SAUCES

House Steak Sauce Cabernet Demi Horseradish White Wine Butter Au Poivre Béarnaise Chimichurri

ENHANCEMENTS
All Items GF

Grilled Shrimp	9
Jumbo Lump Crab	14
Caramelized Onions	4
Roasted Mushrooms	8
Statesboro Blue Cheese Crumbles	5
Lobster Tail	MKT PRICE

SIDES
INDIVIDUAL 6
SHAREABLE 11

Truffle Mac & Cheese
Crispy Brussels Sprouts Bacon Balsamic
Baked Potato (GF)
Parmesan Creamed Corn (GF)
Creamed Spinach (GF)
Garlic Roasted Fingerling Potatoes (GF) Truffle Aioli
Buttermilk Mashed Potatoes (GF)
Jumbo Asparagus Herb Butter (GF)

indicates heart-healthy 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.

COCKTAILS 12

THE CLUB WHISPERER

Raspberry Lemonade

Deep Eddy Vodka | Raspberry Liqueur | Lemonade | Raspberries

BLOOD MOON BIRDIE

Citrus Gin Cocktail

Kinship “Connption” Gin | Aperol | Luxardo Marachino Liqueur |
Blood Orange Soda

BUNKER BENDER

Orange Blossom Cocktail

The Botanist Gin | Cointreau | Lillet Blanc | Lemon Juice | Absinthe Rinse

LUCKY LOPEZ

Top Shelf Margarita

Cuervo Tradicional Blanco | Fresh Muddled Citrus |
Orange Liqueur | Lime Salt Rim

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

DESSERTS 9

WARM BROWNIE BITE SUNDAE Vanilla Ice Cream | Caramel

STRAWBERRY CHEESECAKE MOUSSE Strawberries | Lemon Zest |
Shortbread Crumble

LOADED MINI CRONUTS Caramel | Chocolate | Pecans |
Toasted Coconut | Toffee Bits

MARBLED BANANA CHOCOLATE CAKE Brûlée Banana

HOMEMADE ICE CREAMS & SORBET 6

VANILLA ICE CREAM (GF)

SALTED CARAMEL ICE CREAM (GF)

COOKIES & CREAM

RASPBERRY SORBET (GF)



Indicates heart-healthy meal