

Clubhouse Provisions

{Sunday Brunch Menu}

Small Plates

Grilled Corn Bread	\$10	Twin Dragon Eggs	\$18
Grilled Sweet Corn Bread, Honey Butter, Jam		"Korean Scotch Eggs" Dumpling Filling, Chili Crisp Soft Egg, Panko, Gochujang Aioli, Kim Chi, Toasted Sesame, Shaved Scallion	
Focaccia & Hummus	\$12	Giant Fried Mozzarella	\$16
Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea		Cheese Pull For Days, Fire Roasted Red Pepper Sauce, Roasted Garlic Japanese Aioli, Pecorino Romano	
Crispy Thai Calamari	\$20	Southern Fried Chicken Bao Buns	\$18
Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot & Sour Thai Dressing		Three Steamed Bao Buns, Southern Fried Chicken Breast, Honey Hot Sauce, Buttermilk Ranch, Pickled Vegetables	
General Tso Brussels Sprouts *	\$18	***Poke Tuna Tartar	\$19
Crispy Brussels Sprouts, Sesame Peanuts General Tso Sauce, Scallion		Diced Ahi Tuna, Poke Marinade, Chili Oil, Avocado Seaweed Salad, Wontons, Toasted Sesame, Scallion	
Blistered Shishito Peppers *	\$18	Pork Belly Bites *	\$21
Roasted Red Pepper Sauce, Queso Fresco, Fresh Herbs & Furikake		Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion	
Korean Cobb Salad *	\$24	Spicy Pork Dumplings	\$18
Iceberg Lettuce, Cherry Tomatoes, Shaved Cucumber, Avocado Kim Chi, Shaved French Radish, Chili Crisp Marinated Egg, Crumbled Wontons, Korean Ranch Dressing		{8} Dumplings, Ponzu Ginger Soy Sauce, Scallion & Sesame	
Roasted Beet Salad *	\$22	PEI Mussels *	\$17
Roasted Beets, Greens, Crumbled Goat Cheese, Shaved Radish Candied Walnuts, White Balsamic Vinaigrette		Spicy Garlic Ginger Thai Broth, Thai Basil & Grilled Focaccia	
Salad Protein Add On:		Chicken Wings *	\$18
Seared Salmon / Seared Shrimp / Grilled Prime Top Sirloin		Korean Double Fried Wings, House Blue Cheese Dressing & Celery. Ask about our Sauce Options!	

Entree Selections

*** Korean Rice Bowl *		***Steak & Eggs *	\$39
Sushi Rice, Avocado, Kim Chi	As Is - \$24	Grilled Prime Top Sirloin, (2) Easy Eggs, Grilled Asparagus, Brunch Crack Potatoes, Hollandaise Sauce, Wheat Toast	
Chili Crisp Soft Egg, Sweet Pickles,	Glazed Pork Belly - \$34	***Avocado Toast	\$23
Pickled Red Onions, Cilantro,	Buttermilk Chicken - \$32	Multigrain Toast, (2) Poached Eggs, Avocado, Pickled Reds Shaved Radish, Tomato, Aged Balsamic, Brunch Crack Potatoes	
Spicy Aioli, Toasted Sesame	Prime Top Sirloin - \$42	***Fried Mozzarella Benedict	\$22
*** Japanese Rice Bowl *		Fried Mozzarella, (2) Poached Eggs, Crispy Bacon, Fire Red Pepper Sauce, Hollandaise, Brunch Crack Potatoes	
Sushi Rice, Avocado,	As Is - \$24	***Focaccia Florentine Benedict	\$22
Seaweed Salad, Sweet Pickles,	(5) Seared Shrimp - \$34	Grilled Focaccia, Baby Spinach & Roasted Tomato, (2) Poached Eggs, Hollandaise, Breakfast Crack Potatoes	
Pickled Red Onions, Cilantro,	Seared Salmon - \$34	Cornbread & Carnitas Benedict	\$24
Spicy Aioli, Toasted Sesame	Poke Tuna Tartar - \$34	Grilled Cornbread Topped with Carnita Style Pork, Poached Eggs & Sriracha Hollandaise. Served with Crispy Brunch Potatoes	
Carnitas Crispy Rice Bowl *	\$28	Brunch Wrap Supreme	\$21
Carnitas Style Pork, Crispy Rice, Grilled Corn Salad, Avocado, Blistered Shishito Peppers, House Pickles, Diced Tomatoes, Queso Fresco, & Cilantro		Hot Pastrami, Swiss Cheese, Soft Scrambled Eggs & Crispy French Fries in a Pressed Spinach Wrap with Sriracha Hollandaise	
Smash Burger - Single or Double	\$21/\$27	Nutella & Strawberry French Toast	\$24
Shaved Lettuce, Tomato, Sweet Pickles, American Cheese, Secret Sauce, Brioche & Choice of Side { add Bacon++ }		Brioche French Toast, Strawberries, Nutella, Maple Syrup, Whipped Cream & Confectionary Sugar	
The Brunch Burger - Single or Double	\$24/\$30		
Smash Patty, Swiss Cheese, Applewood Bacon, Easy Egg, Balsamic Jam, Lettuce, Tomato, Brioche & Choice of Side			
Crispy Chicken Sandwich	\$24		
Buttermilk Fried Southern Chicken Breast, Honey Hot, Ranch, Sweet Pickles, Lettuce, Tomato, Brioche & Choice of Side			
Sides: French Fries / Potato Cakes / Onion Rings +2 / Sweet Potato Fries +3 Brunch Crack Potatoes +6 / Truffle Parm Fries +6		<small>***FDA Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.</small>	
		<small>All items marked with an (*) is or can be made gluten free.</small>	