

# Clubhouse Provisions

{Brunch Menu}

## Cold Small Plates

<p><b>Focaccia</b> \$12 Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea</p> <p><b>Grilled Cornbread</b> \$11 Grilled Cornbread with Butter &amp; Blackberry Preserves</p> <p><b>Oysters *</b> \$26 (8) East Coast Oysters, Bloody Mary Cocktail Sauce, Horseradish, Cucumber Citrus Mignonette</p> <p><b>***Tuna Tartar *</b> \$19 #1 Yellow Fin Tuna, Ponzu Chili Soy, Seaweed Salad, Avocado, Scallion, Crispy Wontons</p> <p><b>***Poke "Salmon Toro" Tartar *</b> \$18 Diced Salmon, Diced Mango, Poke Marinade, Chili Oil, Pickled Jalapenos, Shaved Cucumbers</p>	<p><b>Beet &amp; Burrata Salad *</b> \$24 Roasted Beets, Spring Greens, Burrata Mozzarella, Candied Walnuts, EVOO, Aged Balsamic</p> <p><b>Unusual Romaine Salad *</b> \$21 Crisp Hearts of Romaine, Blue Cheese Dressing, Blu Cheese Crumble, Applewood Bacon, Marinated Soft Egg, White Anchovy</p> <p><b>Salad Protein Adds:</b> Sea Scallops / Seared Salmon / Seared Shrimp Grilled #1 Sushi Tuna / Southern Fried Crispy Chicken</p> <p><b>***Japanese Rice Bowls *</b> Sushi Rice, Bean Sprouts, Avocado, Seaweed Salad, House Pickles, Cilantro, Spicy Aioli, Toasted Sesame</p> <p style="text-align: right;"><b>Tuna Tartar - \$34</b> <b>Seared Salmon - \$32</b> <b>Seared Shrimp - \$32</b> <b>Grilled Rare Tuna - \$42</b> <b>Sea Scallops - MK</b></p>
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## Hot Small Plates

<p><b>Crispy Thai Calamari</b> \$20 Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot &amp; Sour Thai Dressing</p> <p><b>"Scallops &amp; Bacon" *</b> MK Pan Seared Day Boat Scallops, Red Onion Jam, Candied Applewood Bacon</p> <p><b>General Tso Brussels Sprouts *</b> \$18 Crispy Brussels Sprouts, Sesame Peanuts, General Tso Sauce, Scallion</p>	<p><b>Spicy Pork Dumplings</b> \$19 House Made Dough &amp; Filling, Ponzu Sauce, Scallion &amp; Radish</p> <p><b>Pork Belly Bites *</b> \$21 Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion</p> <p><b>"KFCN" </b> \$16 Korean Fried Crispy Chicken Thigh Nuggets, KFC Sauce, Sesame, Scallion, Korean Ranch</p>	<p><b>***Bacon &amp; Eggs *</b> \$16 Shoyu Soft Eggs, Chili Crispy, Wonton, Candied Applewood Bacon</p> <p><b>Truffle Parmesan Fries *</b> \$18 Crispy Fries, Truffle Oil, C Salt, Pecorino Romano, Spicy Aioli</p> <p><b>Chicken Wings *</b> \$20 Korean Double Fried Wings, House Blue Cheese Dressing, Celery *{inquire about sauce options}</p>
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## Brunch Handhelds

<b>Smash Burger - Single or Double</b>	\$21/\$27
Shaved Lettuce, Tomato, Pickles, American Cheese, Secret Sauce, Brioche & Choice of Side { <b>add Bacon + 3</b> }	
<b>Crispy Chicken Sandwich 2.0</b>	\$24
Buttermilk Fried Southern Chicken Thigh, Gochujang Glaze, Teriyaki Drizzle, Lettuce, Pickles, Mayo, Brioche & Side	
<b>Brunch Burger - Single or Double</b>	\$25/\$31
Swiss Cheese, Applewood Bacon, Red Onion Jam, Sunny Egg, Lettuce & Tomato on Brioche with Choice of Side	
<b>Korean Crispy Chicken Wrap</b>	\$24
Crispy Fried Chicken Thighs, Kim Chi, Korean Ranch, Lettuce & Tomato in a Spinach Wrap with Choice of Side	
<b>Fried Egg "C-BLT"</b>	\$24
Multigrain Brioche Toast, Candied Applewood Bacon, 2 Over Easy Eggs Lettuce, Tomato & Mayo with Choice of Side	

**Sides:** French Fries / Potato Cakes / Onion Rings +2  
Sweet Potato Fries +3 / Truffle Parmesan Fries +10

All items marked with an (\*) is or can be made gluten free.

## Brunch Entrees

<b>***Corned Beef Hash &amp; Eggs *</b>	\$26
House Made Corned Beef Hash topped with Two Poached Eggs & Hollandaise Sauce	
<b>***Avocado Toast</b>	\$25
Multigrain Brioche Toast, Avocado, Tomato, Poached Eggs, Pickled Red Onion, Aged Balsamic & Pecorino Romano Cheese Served with Hash Browns	
<b>***Cornbread &amp; Pork Belly Benedict</b>	\$26
Crispy Pork Belly in a Sweet Soy Mirin, Grilled Cornbread & Chipotle Hollandaise. Served with Crispy Hash Browns	
<b>Nutella &amp; Strawberry French Toast</b>	\$25
Brioche French Toast, Strawberries, Nutella, Maple Syrup, Whipped Cream & Confectionary Sugar	
<b>***Steak &amp; Eggs for Two *</b>	\$70
24oz Brandt Beef Ribeye Steak, Grilled & Prepared Medium Rare Topped with Two Over Easy Eggs, Grilled Asparagus & Classic Hollandaise. Served with Crispy Hash Browns	

\*\*\*FDA Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

THANK YOU FOR JOINING US FOR BRUNCH!