



SALADS & BOWLS

CAESAR SALAD hearts of romaine, Caesar dressing, garlicky croutons, parmesan, bacon \$12.15 / \$15.70

✓ **MARKET GREENS** with green olives, celery, scallion, walnuts, pomegranate, sumac vinaigrette \$10.00 / \$13.50

✓ **HOUSE MADE BUTTERMILK ONION RINGS** with herb aioli \$9.00

✓ **CRISPY CAULIFLOWER** hot peppers, house made pickles & lime aioli \$9.00

HANDHELD

COUNTRY CLUB slow roast turkey, beefsteak tomato, bacon, iceberg, mayo, multigrain toast \$19.35

BHC DOUBLE BURGER iceberg, beefsteak, onion, house made pickle, potato bun \$18.20

BUTTERMILK CHICKEN southern slaw, house pickled cucumber, spiked pimento cheese, guacamole, potato bun \$19.00

✓ **ELT** crisp eggplant, arugula, tomato ragu, tomato, provolone & roast garlic aioli \$18.00

All handhelds accompanied by Yukon fries, sweet potato fries (+2.60?), Caesar or green salad with market garnish

Add old cheddar or swiss (+2.65), add bacon (+2.55)

LARGE PLATES

CHICKEN WINGS crispy wings with your choice of 5-minute BBQ or Buffalo sauce, blue cheese dip, veggies. \$17.00

COBB SALAD romaine, wood roasted chicken, bacon, red onion, tomato, blue cheese, avocado, red wine vinaigrette \$19.35

FISH 'N CHIPS crisp battered haddock, Yukon chips, house creamy coleslaw, tartare sauce & lemon \$19.00

US PRIME PASTURE RAISED STRIPLOIN Caesar salad, Yukon fries, buttermilk onion rings, salsa verde \$49.00

SWEETS

PIE OF THE DAY \$6 (ala mode +\$2.00)

CENTRAL SMITH CREAMERY ICE CREAM \$7

“THE JUNIOR” 3 scoops ice cream, brownie, cookies, maraschino cherry, chocolate, li'l black dress chocolate sauce, whipped cream fruit \$9

EXECUTIVE CHEF

CLUBHOUSE MANAGER

DAVE GAUNT

DALE ROLAND

✓ Symbolizes vegetarian option.

If you have any requests or dietary concerns, please inform your server and our chef will be happy to accommodate.
Prices are subject to applicable taxes.