

# DIPS

Handcrafted in-house and served with grilled flatbread, house chips, or raw veggies

HUMMUS GF 4.50

Chickpea Mash, Roasted Garlic, Tahini, Lemon, Toasted Sumac SPICY AVOCADO (6) (5) 5.50

Avocado Mash, Roasted

Garlic Vellowbird

Tahini, Lemon, Parsley, Capers, Roasted Red Onion

# WRAPS or GREENS

Served wrapped with your choice of complement, or on a bed of greens

UNLEAVENED (6F) 9.90

Chicken Salad, Currants, Golden Raisins, Celery, Chia, Leaf Lettuce, Shaved Carrot, Garden Sprouts, Tomato, Ranch

CLUBHOUSE (F) 10.75

House-Roasted Turkey, Pepper Bacon, Leaf Lettuce, Garden Sprouts, Tomato, Avocado Mash, Harissa Crema

SEASIDE GF 10.75

Skinny Tuna Salad, Arugula, Garden Sprouts, Tomato, Pickled Onion, Shaved Carrot, Avocado Mash, Green Goddess

DEEP SOUTH (F) 10.75

Bourbon-Glazed Pulled Pork,

Chopped Horseradish Pickle, Shaved Kale,

Pickled Onion, Ranch

**EPIC GF** 10.75

Grilled Chicken, Arugula, Pico de Gallo, Feta, Kalamata Olive, Cucumber Dill, Balsamic Vinaigrette FARMSTAND GF 9 10.75

Portobello, Arugula, Hot Cherry Peppers, Grilled Zucchini, Pickled Onion, Feta, Roasted Eggplant, Green Goddess

HAVANA <sup>GF</sup> 11.50

Guava-Glazed Pulled Pork, Ham, Chopped Horseradish Pickle, Sliced Red Cabbage, Swiss, Honey Mustard

SOUTHWESTERN 6 12.50

Grilled Fajita Steak, Sautéed Peppers and Onions, Sliced Red Cabbage, Hominy, Pico de Gallo, Cotija, Avocado Mash, Salsa

WEEKENDER GF 12.50

Buttermilk Fried Chicken, Pepper Bacon, Leaf Lettuce, Tomato, Shaved Carrot, Green Onion, Boursin Spread, Ranch

WEST COAST (F) 13.50

Corn Starch Fried Shrimp, Arugula, Iceberg, Green Onion, Cilantro, Shaved Carrot, Sliced Avocado, Sweet Thai Chili Aioli

# **COMPLEMENTS**



HOPPIN' JUAN (F) 3.50

Mexican Chorizo, Cotija, Black-Eyed Peas, Shaved Kale

GRILLED SWEET CORN (GF 99 3.50

Fresh-Shucked Corn, Shallot, Harissa Crema, Lime, Ancho, Cilantro, Cotija

**CHIPS @** 2.50

DAILY HOUSE-MADE SOUP

Cup 3.50 | Bowl 5.50

Gold

FRESH FRUIT (GF) 3.50

Seasonal Selection

BROCCOLI SLAW GF 9 3.50

Chopped Broccoli,
Red Cabbage, Carrot, Raisins,
Chia, Sunflower Seeds, Green Goddess

HOUSE SALAD (6) 3.50
Seasonal Selection,
Balsamic Vinaigrette

OUINOA & FARRO SALAD 4 3.50

Quinoa, Farro, Shaved Golden Beet,
Dried Cranberries, Smoked
Pecans, Lemon

# DRINKS

SOFT DRINKS, ICED TEA 2,25

COFFEE, ICED COFFEE, HOT TEA 2.50

BEER A.Q.

WINE ON TAP A.O.

#### SWEETS

ICE CREAM SANDWICH 9 4.50

POPSICLE GF 9 3.25

**COOKIE** 9 2.00

# Kiddus

Served with fresh fruit or chips and kid's drink

– 12 and under –

LIBBY 6.25

Shaved Cheddar Grilled Cheese

Grilled Cheese
WYNNE 6.25

Peanut Butter, Sliced Strawberries CHICKEN LITTLE 6.25

Tenders (fried or grilled)
Ranch or Honey Mustard

RUTH 6.25 Chicken, Shaved Cheddar, Sour Cream

GF GLUTEN-FREE

Available upon request







# WRAPS or HASH

Served wrapped or on potato hash; accompanied by fresh fruit

**DAGWOOD GF** 8.25

Pepper Bacon, Egg, Potato, Arugula, Shaved Cheddar

Portabello, Egg,
Garden Sprouts, Tomato,
Avocado Mash

EARLY BIRD @ 8.25

Turkey Sausage, Egg White, Spinach, Arugula, Swiss

BORDER TOWN 6 8.25

Mexican Chorizo, Egg, Cotija, Avocado Mash

# À LA CARTE

STEEL-CUT OATMEAL 9 6.50

Berries, Chia Mix

SPLIT GRAPEFRUIT BRÛLÉE 6 6.50

Blackberries

FRESH SEASONAL FRUIT 6 3.50

SUPER MUESLI 9 6.00

Oats, Farina, Almonds, Citrus, Chia Mix, Seasonal Fruit

AÇAÍ BOWL <sup>®</sup> <sup>™</sup> 7.75 Açaí, Strawberries, Banana, Agave, Granola, Peanut Butter,

Almond Milk, Chia Mix

QUINOA PORRIDGE 6 6.50

Smoked Pecans, Almond Milk, Strawberries

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# A.M. *Kiddos*

Served with fresh fruit and kid's drink
– 12 and under –

MINI DAGWOOD 5.25

Bacon, Egg, Potato, Shaved Cheddar BABY BIRD 5.25

Turkey Sausage, Egg, Shaved Cheddar

ASK ABOUT CATERING