



# SUNDAY BRUNCH

## MEMBER'S GRILL

### SANDWICHES

#### CLASSIC REUBEN 11

Tender corn beef, sauerkraut, swiss cheese, 1000 island. Served on marble rye bread. Choice of side.

#### HICKORY NUT GAP BURGER\* 15

Grass fed local ground beef, served on a toasted brioche roll with lettuce, tomato. Choice of cheese and side.

#### GRILLED MAHI\* 16

Fresh grilled Mahi on a brioche roll with lettuce and tomato, served with a blackened aioli. Choice of side.

#### CHICKEN SALAD 11

Homemade chicken salad served on a buttery croissant with lettuce and tomato. Choice of side.

### BREAKFAST

#### EGGS TO ORDER 10

Two large eggs cooked to order, served with toast and your choice of bacon or sausage. Choice of fruit or potatoes.

#### OMELET 10

A fluffy omelet filled with cheddar cheese. Served with toast and a choice of fruit or potatoes. Choice of vegetables - add \$1. Diced ham - add \$1.

#### FRENCH TOAST 12

French toast topped with with Chantilly Cream with a side of strawberry jam and NY State maple syrup. Choice of bacon or sausage.

#### BENEDICT DU JOUR 13

A Choice of Benedict, served on an English muffin. Choice of fruit or potatoes. Topped with Hollandaise sauce.

### ENTREES

#### BABY BACK RIB\* 23

Full rack of baby back ribs made in house, served with french fries & seasonal vegetables.

#### SHRIMP & GRITS 22

5 colossal shrimp, served over goat cheese grits with andouille sausage, red peppers, red onions, and okra.

#### BROILED SALMON\* 26

Served with carolina gold rice and seasonal vegetables

### BREAD CHOICES

White, wheat, marble rye, white wrap.

### CHEESE CHOICES

American, swiss, goat cheese, cheddar, provolone.

### SIDES

#### FRENCH FRIES 8

#### CHIPS 8

#### SWEET POTATO FRIES 5

#### ONION STRAWS 7

#### FRESH FRUIT 6

A 20% gratuity charge will be added to all checks.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



## LUNCH

### MEMBER'S GRILL

## SANDWICHES

### CLASSIC REUBEN 11

Tender corn beef, sauerkraut, swiss cheese, 1000 island. Served on marble rye bread. Choice of side.

### HICKORY NUT GAP BURGER\* 15

Grass fed local ground beef, served on a toasted brioche roll with lettuce, tomato. Choice of cheese and side.

### GRILLED CHICKEN 12

Grilled chicken breast with lettuce, tomato, basil pesto. Served on a brioche roll. Choice of side.

### GRILLED CHEESE AND SOUP 10

A classic grilled cheese sandwich served with choice of cheese and bread. Served with Chef Yvonne's tomato bacon dill soup.

### CLASSIC MAINE LOBSTER ROLL MKT.

Maine lobster claw and knuckle meat. Sauteed in butter and served on a toasted bun. Choice of side.

### MARINATED GRILLED PORTOBELLO 14

A marinated and grilled portobello mushroom. Served on a brioche roll with tomato, arugula, basil pesto, and provolone cheese. Choice of side.

### TUNA SALD SANDWICH 10

Chef Yvonne's homemade tuna salad, served on choice of bread. Choice of side.

### CHICKEN SALAD CROISSANT 11

Chef Yvonne's homemade chicken salad. Served on a buttery croissant with lettuce and tomato. Choice of side.

## BREAD CHOICES

White, wheat, marble rye, white wrap.

## CHEESE CHOICES

American, swiss, goat cheese, cheddar, provolone.

## LUNCH SIDES

### FRENCH FRIES 8

### CHIPS 8

### SWEET POTATO FRIES 5

### ONION STRAWS 7

### FRESH FRUIT 6

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**SOUPS  
SALADS**

**MEMBER'S GRILL**

**SOUPS**

**TOMOATO BACON DILL 5 | 8**

Homemade tomato bacon dill soup, served with crackers.

**SOUP DU JOUR 5 | 8**

Ask your server for Chef's special of the day. Served with crackers.

**SALADS**

**ARUGULA & SPINACH SALAD 8 | 12**

Crumbled goat cheese, walnut, dried cranberries, tomato wedges, & cucumbers. Served with your choice of dressing

**CAESAR SALAD 7 | 10**

Romaine tossed with caesar dressing and topped with shaved parmesan and house made croutons.

**GARDEN SALAD 5 | 9**

Mixed greens, tomato wedges, cucumbers, & house made croutons. Served with your choice of dressing.

**ADD**

**CHICKEN 7**

**SHRIMP 10**

**SALMON 11**

**DRESSINGS**

**RANCH**

**SMOKY RANCH**

**BALSAMIC VINEGARETTE**

**RASPBERRY VINEGARETTE**

**1000 ISLAND**

**BLEU CHEESE**

**HONEY MUSTARD**

**CAESAR**

### MEMBER'S GRILL

## STARTERS

### CRABCAKES 15

Two four ounce Crabcakes served on Arugula, topped with Citrus Aioli.

### FRIED GREEN TOMATOES 12

Six fried green tomatoes, with crumbled goat cheese & smoky ranch.

### CAPRESE SALAD 11

Burrata Mozzarella, fresh tomatoes, topped with balsamic glaze & chiffonade basil.

### TRADITIONAL HUMMUS 10

A traditional greek hummus, served with pita wedges.

### ONION STRAWS 8

House made onion straws, served with ranch dressing.

### CHICKEN WINGS 9 | 15

Jumbo baked and flash fried chicken wings, tossed with your choice of sauce. Mild, Medium, Hot, BBQ, Teriyaki.

## PORK

### HICKORY NUT GAP PORK TENDERLOIN\* 25

Local oven roasted Hickory Nut Gap farm tenderloin, topped with blackberry demi sauce, served with sweet potato mash & seasonal vegetables.

### BABY BACK RIB\* 23

Full rack of baby back ribs made in house, served with french fries & seasonal vegetables.

## BIRD

### ROAST LEG QUARTERS 18

Herb roasted leg quarter, served with roasted garlic red mashed potato & seasonal vegetables.

### SEARED DUCK BREAST\* 28

8 ounce seared duck breast, brushed with teriyaki glaze, served with carolina gold rice & seasonal vegetables.

## BEEF

### ESPRESSO ENCRUSTED RIBEYE\* 28

12 ounce cut of grass fed Buckhead Beef, served with baked potato & seasonal vegetables.

### FILET MIGNON\* 40

Center cut grass fed Buckhead Beef filet, topped with blackberry glazed red onion, served with roasted garlic red mashed potato & seasonal vegetables.

## FISH

### NC TROUT 24

Served with Carolina gold rice & seasonal vegetables

### BAKED SALMON\* 26

Served with carolina gold rice and seasonal vegetables

### SHRIMP & GRITS 22

5 colossal shrimp, served over goat cheese grits with andouille sausage, red peppers, red onions, and okra.

### SEARED SEA SCALLOPS\* 28

Jumbo sea scallops, served over Farro with red peppers & red onions. Topped with lemon Beurre Blanc.

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**KIDS**

**MEMBER'S GRILL**

**ITALIAN**

**LINGUINE PASTA** 5  
Choice of marinara sauce or butter sauce, served with parmesan cheese.

**CHEESE PIZZA** 5

**PEPPERONI PIZZA** 6

**AMERICAN**

**MACARONI & CHEESE** 6  
Elbow pasta with a three cheese blend.

**GRILLED CHEESE** 6  
Served with french fries or chips.

**CHICKEN TENDERS** 7 | 9  
Served with french fries or chips.

**HAMBURGER\*** 7 | 9  
Served with french fries or chips.

**SALAD**

**CAESAR SALAD** 6  
Romaine lettuce with caesar dressing, parmesan, and house made croutons.

**HOUSE SALAD** 6  
Mixed greens, tomato, cucumber, & red onion. Served with your choice of dressing.

**DRESSINGS**

**RANCH**

**SMOKY RANCH**

**BALSAMIC VINEGARETTE**

**RASPBERRY VINEGARETTE**

**1000 ISLAND**

**BLEU CHEESE**

**HONEY MUSTARD**

**CAESAR**

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