

DIPS

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

HUMMUS   5.00

Chickpea Mash, Roasted Garlic,
Tahini, Lemon, Toasted Sumac

SPICY AVOCADO   6.50

Avocado Mash, Roasted
Garlic, Yellowbird

ROASTED EGGPLANT   5.50

Tahini, Lemon, Parsley, Capers,
Roasted Red Onion

HOUSE GUEST

Ask about our Seasonal Feature

WRAPS or GREENS

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

UNLEAVENED  11.25

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

FARMSTAND   11.75

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

CLUBHOUSE  11.75

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

HAVANA  12.50

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

SEASIDE  11.75

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

SOUTHWESTERN  13.50

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

DEEP SOUTH  11.75

Bourbon-Glazed Pulled Pork,
Chopped Horseradish Pickle, Shaved Kale,
Pickled Onion, Ranch

WEEKENDER  13.50

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

EPIC  11.75

Grilled Chicken, Arugula, Pico de
Gallo, Feta, Kalamata Olive, Cucumber
Dill, Balsamic Vinaigrette

WEST COAST  13.75

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

HOUSE GUEST

Ask about our Seasonal Feature

COMPLEMENTS

Hot

HOPPIN' JUAN  4.00

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

GRILLED SWEET CORN   4.00

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

CHIPS  2.50

DAILY HOUSE-MADE SOUP

Cup 4.00 | Bowl 6.00

HOUSE GUEST

Ask about our Seasonal Feature

Cold

FRESH FRUIT   4.00

Seasonal Selection

BROCCOLI SLAW   4.00

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

HOUSE SALAD   4.00

Seasonal Selection,
Balsamic Vinaigrette

QUINOA & FARRO SALAD  4.00

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

DRINKS

SOFT DRINKS, ICED TEA 2.50

COFFEE, COLD BREW, HOT TEA 2.50

BEER A.Q.

WINE ON TAP A.Q.

SWEETS

ICE CREAM SANDWICH  4.50

POPSICLE   3.25

HOUSE-MADE TRAIL MIX   3.00

COOKIE  2.00

Kiddos

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

LIBERTY 6.75

Shaved Cheddar

Grilled Cheese

WYNNE 6.75

Peanut Butter,
Sliced Strawberries

CHICKEN LITTLE 6.75

Tenders (fried or grilled)

Ranch or Honey Mustard

DELANEY 6.75

Pepperoni, Mozzarella,

Pizza Sauce

RUTH 6.75

Chicken, Shaved Cheddar,
Sour Cream



Good morning sunshine

WRAPS or HASH

Served wrapped or on potato hash;
accompanied by fresh fruit

DAGWOOD  9.25

Pepper Bacon, Egg, Potato,
Arugula, Shaved Cheddar

MARKET OFFER  9.25

Veggie Sausage, Egg,
Garden Sprouts, Tomato,
Avocado Mash

EARLY BIRD  9.25

Turkey Sausage, Egg White,
Spinach, Arugula, Swiss

BORDER TOWN  9.25

Mexican Chorizo, Egg,
Cotija, Avocado Mash

HOUSE GUEST

Ask about our Seasonal Feature

À LA CARTE

STEEL-CUT OATMEAL  7.50

Berries, Chia Mix

SPLIT GRAPEFRUIT BRÛLÉE   7.50

Blackberries

FRESH SEASONAL FRUIT   4.00

SUPER MUESLI  7.50

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

AÇAÍ BOWL   8.25

Açaí, Strawberries, Banana,
Agave, Granola, Peanut Butter,
Almond Milk, Chia Mix

QUINOA PORRIDGE   7.50

Smoked Pecans, Almond
Milk, Strawberries

HOUSE GRANOLA   6.25

Greek Yogurt, Berries, Agave

A.M. Kiddos

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

MINI DAGWOOD 5.75

Bacon, Egg, Potato,
Shaved Cheddar

BABY BIRD 5.75

Turkey Sausage, Egg,
Shaved Cheddar