

STARTERS		ON THE GREENS		HANDHELDS		FLATBREADS	
11 18 19	BREADED CHICKEN WINGS (GF) Served With Crudit� & Buttermilk Ranch or Gorgonzola Dip. Your choice of sauce: Buffalo Hot (D, GF), Carolina BBQ (GF), Dry Cajun (GF), Medium (D, GF), Honey Garlic (GF), Korean BBQ (GF), 40 Creek BBQ	17	CAESAR SALAD (P, D, SF) Romaine Hearts, Creamy Caesar Dressing, Smoked Bacon, Focaccia Crouton, Grana Padano, Grilled Lemon	19	<small>GLUTEN FREE BREAD OPTION AVAILABLE UPON REQUEST</small> WHISTLE BURGER (P, D) Aged White Cheddar, Bourbon Bacon Jam, Leaf Lettuce, Beefsteak Tomato, Pickle, Roasted Garlic Aioli, Buttered Brioche Bun	18	PISTACHIO MARGARITA (N, D) 🐾 Pistachio Pesto, Stracciatella, Tri-Colour Grape Tomatoes, Maldon Salt, Olive Oil, Ripped Basil
	SNACK (4 PIECE) 26 SHARE (12 PIECE) HOUSE (8 PIECE) 50 PLATTER (24 PIECE)	16	SUMMER SALAD (GF, V, D) Mixed Greens, Pickled Cherries, Goat Cheese, Tri-Colour Radish, Spiralized Heirloom Carrots, Peach Vinaigrette	19	ROASTED MUSHROOM BURGER (D) 3yr Gouda, Roasted Mushrooms, Arugula, Porcini Aioli, Buttered Brioche Bun	18	PORK & PEACH FLATBREAD (P, D) Prosciutto, Grilled Peaches, Red Onion, Fig Balsamic, Mozzarella, Micro Arugula
	CLUB NACHOS (GF, D) Seasoned Tortilla Chips, Cheese Blend, Pico de Gallo, Black Bean Salsa, Lime Chipotle Crema, Scallion, Cilantro, Pickled Onion ADD - CHICKEN OR SHREDDED BRISKET \$8	20	NICOISE (GF, SF) Smoked Salmon, 6-Minute Egg, Grape Tomato, Green Beans, Kalamata Olives, Cucumber Curls, Yellow Potato, Dill Sprigs, Smoked Tomato Vinaigrette	19	TURKEY CLUB (P) 🐾 Smoked Turkey Breast, Smoked Bacon, Sundried Tomato Aioli, Leaf Lettuce, Beefsteak Tomato, Pickled Red Onion, Toasted White Bread	20	SMOKED MEAT FLATBREAD (P, D) Smoked Brisket, Smoked Pork Shoulder, Grilled Pineapple, Carolina BBQ, Mozzarella, Spicy Ranch, Scallions
	FRIED OYSTER MUSHROOMS (GF, VG) 🐾 Seasoned Batter, Toasted White & Black Sesame Seeds, Scallion, Vegan Ponzu Aioli, Furikake Seasoning	16	ROASTED & RAW BEET SALAD (GF, D, V) 🐾 Roasted & Raw Garden Beets, Whipped Herbed Goat Cheese, Watercress, Raspberry Beet Pur�e, Sherry & Maple Gastrique, Beet Powder ADD: SEARED SALMON \$10 CHICKEN BREAST \$8 SHRIMP (5PC) \$7 FLAT IRON STEAK (6oz) \$12	20	BRISKET SANDWICH (D) Smoked Brisket, Carolina BBQ Sauce, Buttermilk Fried Onion, Bread & Butter Pickle, Potato & Scallion Bun	ENTR�ES	
	KOREAN CHICKEN BITES (GF) Marinated Chicken Bites, Korean BBQ Sauce, Chili Crunch, Scallion, Gochujang & Ponzu Aioli, Grilled Lime	BOWL IN ONE		17	QUINOA & BLACK BEAN (VG) Quinoa & Black Bean Patty, Avocado, Pico de Gallo, Vegan Chipotle Aioli, Pickled Red Onions, Potato & Scallion Bun	22	SHRIMP + NDUJA (P, D, SF) 🐾 Rigatoni, Stracciatella, Sundried Tomato Cream, Garlic, Shallot, Basil, Olive Oil, White Wine, Crushed Chili
20	PEACH BURRATA (D, N, V) Imported Italian Burrata, Grilled Peaches, Cherries, Pistachios, Spiced Honey, House Made Focaccia	22	BLACKENED CHICKEN BOWL (GF, D) 🐾 Romaine Hearts, Pico de Gallo, Black Bean Salsa, Crispy Shallot, Cotija Cheese, Southwest Dressing, Crispy Tortilla Strip	18	BRIE & BACON (P, D) Brie, Smoked Bacon, Beefsteak Tomato, Grana Padano, Mozzarella, 3-yr Gouda, Spicy Ketchup, Sourdough	22	CAULIFLOWER STEAK (GF, V, D) Roasted Harissa Cauliflower Steak, Garlic Cauliflower Mashed, Lemon & Herb Chickpeas, Maple Tahini, Kale Chips
18	AL PASTOR TACOS (GF, P) Corn Tortilla, Smoked Pork Shoulder, Grilled Pineapple, Salsa Verde, Pickled Red Onions, Cilantro	23	TUNA POKE BOWL (GF, SF) Diced Tuna, Jasmine Rice, Pickled Cucumber, Heirloom Carrot Curls, Edamame, Avocado, Scallion, Marinated Shiitake Mushroom, Lime Sesame Vinaigrette, Gochujang & Ponzu Aioli, Furikake Seasoning	20	LOBSTER ROLL (SF, D) Shaved Radish, Chive, Celery, Granny Smith Apple, Old Bay Aioli, Grilled Lime, Celery Hearts, Buttered Brioche Bun	26	MEDITERRANEAN SALMON (GF, D) Spiced Salmon, Jasmine Rice, Mixed Olives, Zucchini, Tri-Colour Grape Tomatoes, Chickpeas, Lemon Vinaigrette, Marinated Feta, Fried Oregano Sprigs
20	SHRIMP & GRITS (GF, SF, P, D) 3 Jumbo Creole Shrimp, Bacon, Poblano Pepper, Tomato, Shallot, Celery, Creamy Parmesan Grits, Celery Hearts	24	STEAK & BLUE BOWL (GF, D) 🐾 Flat Iron Steak, Crumbled Gorgonzola, Arugula, Avocado, Grape Tomato, Red Onion, Grilled Oyster Mushroom, Chive, Gorgonzola Dressing	18	REUBEN (D) 🐾 House-Smoked Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Marble Rye <small>ALL THE ABOVE SERVED WITH HOUSE GREENS OR HOUSE CUT FRIES</small> <small>UPGRADE TO A CAESAR \$5</small>	23	BRISKET MAC & CHEESE (D) Cavatappi Noodles, Mornay, Grana Padano, Gouda, Caramelized Onion, Tater Tot Crumble, Brisket Spice, Chive
22	CHEESE & CHARCUTERIE PLATE (P, D) Cheese, Charcuterie Meat, Pickled Vegetables, Peach Compote, Pickled Cherries, Grilled House Focaccia	24	KOREAN BEEF NOODLE BOWL 🐾 Korean BBQ Beef, Chow Mein Noodle, 6-Minute Soy Egg, Pickled Cucumber & Carrot, Marinated Shiitake Mushroom, Roasted Broccoli, Red Pepper, Scallion, Toasted Sesame Seed	BREAKFAST (AVAILABLE ALL DAY)		THE CUB MENU (12 AND UNDER)	
				10	BREAKFAST SANDWICH (P, D) Smoked Bacon, Fried Egg, Bacon Jam, Aged White Cheddar, Tomato, Buttered Brioche Bun	<div>★ ★ ★ 16 FOR EACH MEAL ★ ★ ★</div> KIDS CHEESEBURGER SLIDERS (D) KIDS CHICKEN TENDER KIDS MAC & CHEESE, TATER TOT CRUMBLE (D) KIDS GRILLED CHICKEN & VEGETABLE KIDS PIZZA CHEESE OR PEPPERONI (D, P) <small>*ALL THE ABOVE ARE SERVED WITH CRUDIT�, FRIES & FOUNTAIN DRINK</small>	
						GLUTEN FRIENDLY (GF) CONTAINS PORK (P) CONTAINS NUTS (N) CONTAINS DAIRY (D)	VEGETARIAN (V) VEGAN (VG) SEAFOOD (SF) CLUB FAVOURITES 🐾