

SHAREABLE	ENTREES
<b>FRESH BAKED YEAST ROLLS</b> 8 Served with Cane Syrup Butter	<b>FISH &amp; CHIPS</b> 32 Locally Caught Red Fish, Curry Cucumber & Onion Salad, Malt Vinegar Tartar Sauce
<b>CRISPY ONION RINGS</b> (VG) 13 With Hot Honey & Pecorino Romano	<b>1/2 ROAST CHICKEN</b> (GF) 36 Calabrian Chili, Pickled Carrots, Thyme, Logan Turnpike Cheddar Grits
<b>FRIED BRUSSELS SPROUTS</b> 12 With Smoked Pork Belly & Maple Vinaigrette	<b>PORK 'SCHWEINE' SCHNITZEL</b> 36 with Lemon Butter, Yukon Gold Mashed Potatos & Sweet n Sour Red Cabbage
<b>JALAPEÑO POPPER EGG ROLLS</b> 16 Grilled Chicken, Cilantro, Onion, Roasted Garlic, Bacon, Cheddar-Jack & Goat Cheese	<b>FISH &amp; GRITS</b> (GF) 39 Grilled Local Snapper with Creamy Logan Turnpike Grits & Collards
<b>NACHOS</b> (GF) 15 Corn Tortilla Chips, Cheddar-Jack Cheese, Green Chili Cheese Sauce. Served with Pickled Pico de Gallo, Pickled Carrots, Pickled Onions, Tomatoes, Jalapeño & Cilantro	<b>STEAK FRITES*</b> (GF) 42 Grilled Angus Bistro Filet, Garlic Herb Butter, Frites, Aioli
<b>CHOICE OF:</b> Chicken Tinga +\$9, Blackened Shrimp +\$11 or Barbacoa +\$13	<b>8 OUNCE BEEF TENDERLOIN*</b> (GF) 49 with Blue Cheese & Bacon Potato Gratin, Baby Green Beans
<b>TWICE FRIED FRENCHED WINGS</b> (GF) 19 Crudit�, Blue Cheese Dressing or Dilly Buttermilk Dressing	<b>CHEFS BUTCHER BOARD FEATURE*</b> MKT
<b>FLAVORS:</b> Mild, Medium, Hot Buffalo, Green Chili Lime, Orange Tamarind or Thai Peanut Sauce (N)	<b>WHOLE GRILLED MAITAKE MUSHROOM</b> (GF) (VG) 29 Goat Cheese, Chimichurri, Yukon Gold Mashed Potatoes
<b>HORSERADISH FRIED SHRIMP</b> 17 Smoked Tomato Tartar Sauce	
<b>BARCUTERIE</b> 22 with Grilled Bauernwurst, Weisswurst, Jumbo Soft Pretzel, House Made Pickles & Spicy Mustard	
<b>TUNA POKE WITH FRESH WATERMELON* ‡</b> 20 Fresh Cilantro, Avocado & Lime Ponzu	
<b>SMOKED GROUPEL DIP</b> (GF) 17 with Dilled Potato Chips, House Pickled Jalapeños, Pickles	
	<b>SANDWICHES</b>
	<b>FRENCH DIP</b> 24 Grilled Shaved Ribeye, Aged Provolone, Horseradish Sour Cream & Au Jus
	<b>DRY AGED CHOP HOUSE BURGER*</b> 25 Cheddar, Crispy Bacon, Tomato, Lettuce, Horseradish Cream, Signature Steak Sauce
	*** ALL SANDWICHES SERVED WITH FRIES ***
	<b>SIDES</b>
<b>SOUP &amp; SALAD</b>	<b>POMMES FRITES</b> (VG) (GF) 9 Malt Aioli, Homemade Ketchup
<b>FRENCH ONION SOUP</b> 12 Brandy, Thyme, Sourdough, Gruyere	<b>CRISPY ONION RINGS</b> (VG) 10 House Made Hot Honey
<b>SILVER QUEEN CORN CHOWDER</b> (VG) 12 Red Potatoes, Sweet Onion, Golden Sherry	<b>BLUE CHEESE &amp; BACON POTATO GRATIN</b> (GF) 11
<b>BRUNSWICK STEW</b> 13 Pork, Chicken, Corn, Lima Beans, Potato	<b>MACARONI &amp; CHEESE</b> (VG) 10 Aged Cheddar, Garlic Breadcrumbs
<b>WALDORF</b> (VG) (GF) (N) 14 Apple, Baby Kale, Goat Cheese, Candied Walnuts, Dried Cranberries, Cider Vinaigrette	<b>CRISPY BRUSSEL SPROUTS</b> 11 Smoked Pork Belly, Smoked Maple Vinagrette
<b>LITTLE GEM CAESAR</b> 14 Parmesan, Garlic Breadcrumbs	<b>LOGAN TURNPIKE GRITS</b> (GF) 9 with Tilimook Cheddar
<b>TRADITIONAL WEDGE*</b> (GF) 15 Buttermilk Blue Cheese Dressing, Crispy Bacon, Chives, Tomato, Crispy Potatoes	<b>CUCUMBER &amp; ONION</b> (VG) (GF) 8 Curry Dressing
<b>ADD PROTEIN:</b> Grilled or Fried Chicken +\$9, Grilled or Fried Shrimp +\$14, Add Red Fish +\$24, Steak Skewers +\$14	<b>BABY GREEN BEANS</b> (VG) 8 with Herb Butter



COCKTAILS		BEER	
<b>THREE POINTER</b>	25	<b>BEER COCKTAILS</b>	
SIMPLE & CLASSIC. THREE INGREDIENTS, NOTHING BUT NET! Olive Oil Washed Kettle One Vodka, sidecar of Jack Rudy Olive Brine, & 3 Blue Cheese Stuffed Olives		<b>GRAPEFRUIT SHANDY</b>	12
		Funky Buddha Floridian Wheat Beer, Fresh Squeezed Ruby-Red Grapefruit	
<b>ARMY &amp; NAVY <sup>(N)</sup></b>	13	<b>MICHELADA</b>	12
A STORIED TRADITION OF RIVALRY, YET A HARMONIOUS MARRIAGE OF ALMOND AND BRIGHT ACIDITY. Ford's Dry Gin, Lemon Juice, Almond Syrup & a Dash Angostura		Odd Pelican Raro Mexican Lager, Savory "I Love Michelada" Mix, Tajin Rim	
<b>MASERATI</b>	14	<b>BEER-TINI</b>	12
SLEEK AND SPORTY WITH A POWERFUL PUNCH OF ZEST AND LUXURIOUS "NECTAR OF THE GODS" FINISH Ford's Gin, Campari, Ruby-Red Grapefruit Juice & a float of Vietti Moscato di Asti		"King of Beers" BUDWEISER Pilsner, served with blue cheese olives and olive brine sidecar	
<b>HONEY DEUCE</b>	13	.....	
THE REFRESHING AND ICONIC CLASSIC FROM THE U.S. OPEN, REIMAGINED WITH SLOW AGED SUGARCANE Flor de Caña Rum, Lemon & Crème de Framboise		<b>ON TAP</b>	
<b>MULLIGAN</b>	15	<b>Budweiser</b> , American Lager, St. Louis, Missouri	6
MASTERING THE GREENS WITH BRIGHT, REFINED AND SUPPLE FLAVORS GRACED WITH A TOUCH OF SPICE. Jalapeño Infused Cimarron Blanco, Ancho Reyes Verde, Avocado & Lime Juice		<b>Miller Lite</b> , American Lager, Milwaukee, Wisconsin	4.2% 6
<b>TRIPLE CROWN</b>	15	<b>Pabst Blue Ribbon</b> , American Lite Lager, Milwaukee, Wisconsin	4.7% 6
QUINTESSENTIAL, JUST LIKE THE HORSE, THE RIDER AND THE BIDDER, IT ONLY TAKES THREE PARTS TO BRING OUT THE SOUTHERN CHARM Woodford Bourbon, Lemon Bitters & Mint Leaves		<b>Michelob Ultra</b> , American Lager, St. Louis, Missouri	4.2% 6
<b>CATCHER &amp; THE "RYE" OLD FASHIONED</b>	18	<b>Yuengling</b> , American Lager, Pottsville, Pennsylvania	4.7% 6
BUILD IT AND THEY WILL COME! QUALITY INGREDIENTS AND PRECISE TECHNIQUE, A REINTERPRETATION OF A CLASSIC HITTER Michter's Rye, Buffalo Trace Bourbon, Demerara, Angostura & Orange Bitters		<b>Stella Artois</b> , Lager, Leuven, Belgium	5% 9
		<b>St Micheals</b> , Coastie, Blonde Ale, Navarre, Florida	5% 9
		<b>Odd Pelican</b> , Pelicano Raro, Mexican Lager, Freeport, Florida	4.7% 10
		<b>3rd Planet</b> , Dank Side of the Moon, New England Style Hazy IPA	7.5% 10
		<b>Grayton 30A</b> , IPA, Santa Rosa Beach, Florida	5.6% 8
		<b>Fairhope</b> , I Drink Therefore I Amber, Amber, Fairhope, Alabama	5.9% 9
		<b>Left Hand</b> , Kentucky Bourbon Barrel Ale, Irish Red Ale, Longmont, CO	8.2% 12
		<b>Funky Buddha</b> , Floridian, Oakland Park, Florida	5.2% 8
		<b>4 Trim Tab Brewing Co.</b> , Paradise Now, Raspberry Berliner Weisse	5.2% 9
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		<b>BOTTLES &amp; CANS</b>	
		<b>CLASSICS</b>	
		<b>Coors Banquet (Bottle)</b> , Golden, Colorado	5% 6
		<b>Coors Light (Bottle)</b> , Golden, Colorado	4.2% 6
		<b>High Life Pony (Bottle)</b> , Milwaukee, Wisconsin	4.6% 3
		<b>Guinness (Can with Nitrogen)</b> , Dublin, Ireland	4.2% 10
		<b>Bud Lite (Bottle)</b> , Milwaukee, Wisconsin	4.2% 6
		<b>Modelo Especial (Bottle)</b> , Mexico City	4.4% 7
		<b>CRAFT</b>	
		<b>Orval (Bottle)</b> , Trappist Ale, Belgium	6.9% 19
		<b>Delirium Tremens (Bottle)</b> , Belgian Strong Pale Ale, Belgium	8.5% 21
		<b>Oyster City Hooter Brown (Can)</b> , Brown Ale, Apalachicola, Florida	8.4% 10
		<b>Victoria (Bottle)</b> , Vienna-Style Mexican Lager, Mexico	4% 7
		<b>DuClaw Brewing Co. Sweet Baby Jesus! (Can)</b> , Chocolate Peanut Butter Porter, Ewing, New Jersey	6.5% 6
		<b>N/A</b>	
		<b>Athletic - Free Wave, Hazy IPA</b> , Milford, Connecticut	.05% 6
		<b>Abita Root Beer</b> , Covington, Louisiana	.0% 5
		<b>Stella NA, Belgium</b>	.0% 5

CIDERS / SELTZERS			
<b>Birdie Cocktails (Can)</b> , Citrus Seltzer, Santa Rosa Beach, Florida	5.9%		12
<b>Birdie Cocktails (Can)</b> , Transfusion, Grape & Ginger Seltzer, Santa Rosa Beach, Florida	5.9%		12
<b>Saint Spritz (Can)</b> , Hugo, Elderflower Spritz	5%		12
<b>Saint Spritz (Can)</b> , Amalfi Coast, Citrus Spritz	5%		12
<b>Aval Gold Apple Cider (Can)</b> , Golden Apple Cider, Brittany, France	6%		10

WINES BY THE GLASS					
WINE / VARIETAL	VINTAGE	PRODUCER	APPELLATION	GLASS	BOTTLE
<b>SPARKLING/CHAMPAGNE</b>					
Prosecco	NV	Paladin	Veneto, Italy	12	40
Cava	NV	Mercat	Penedes, Spain	15	50
Rosé	NV	June's Sparkling Rose	Traisental, Austria	20	60
<b>WHITES/ROSÉ</b>					
Pinot Grigio	2023	Dalia	Delle Venezie, Italy	12	40
Rosé	2024	Mirabeau X	Provence, France	12	40
Sauvignon Blanc	2024	Ponga	Marlborough, New Zealand	12	40
Sancerre		Rotating Selection	Sancerre, France	25	80
Roi Chardonnay	2023	Laboure-Roi	Burgundy, France	14	40
Chardonnay	2023	Failla	Sonoma Coast, California	19	65
Moscato	2023	Vietti	Asti, Italy	12	40
<b>REDS</b>					
Gamay	2023	Duboeuf- Beaujolais Villages	Beaujolais, France	12	40
Pinot Noir	2022	Dough	Central Coast, California	13	40
Pinot Noir	2022	Elk Cove	Willamette Valley, Oregon	18	60
Cabernet Sauvignon	2021	Grounded by Josh Phelps	California	12	40
Cabernet Sauvignon	2019	Miner Emily's Vineyard	Napa, California	22	75
Malbec	2023	Corazon del Sol	Chacayes, Argentina	15	50
Zinfandel Blend	2023	Venge 'Scouts Honor'	Napa, California	22	75

FROZEN DELIGHTS	
<b>JOHN DAILY 14</b>	
LIQUID COURAGE FOR BEFORE, DURING, AND AFTER THE ROUND Vodka, Lemonade, Iced Tea	
<b>PINA COLADA 12</b>	
SUMMER OLYMPICS Pineapple, Coco Lopez	
<b>STRAWBERRY DAQUIRI 12</b>	
KEEP IT BASIC OR GO OLD SCHOOL AND ENJOY A MIAMI VICE	

ZERO PROOF	
<b>ZERO HANDICAP 14</b>	
Grape Juice, Lime Juice, Gingerbeer	
<b>UNARMED &amp; NAVY 13 <sup>(N)</sup></b>	
Ritual Non-Alcoholic Gin, Almond Syrup, Lemon	
<b>CITRUS SPRITZ 10</b>	
Lyre's Non-Alcoholic Italian Orange, Wolffer Non-Alcoholic Sparkling Wine, Fresh Citrus	