

## Starters

### **Shrimp & Grits**

red flint grits, spicy tasso sauce  
\$12

### **Fried Green Olives**

goat cheese–jalapeno stuffing  
\$6

### **Poutine**

duck confit, curd cheese,  
hand–cut fries, peppercorn gravy  
\$11

### **Fried Chicken Thighs**

buttermilk dipping sauce  
\$7

### **Empanadas**

masa crust, queso fresco & anaheim pepper filling,  
cactus salsa  
\$6/2 \$8/3

### **Baby Spinach & Arugula Salad**

sweet potato, toasted pecans,  
apple & cider vinaigrette  
\$8

### **The “Wedge”**

iceberg lettuce, point Reyes blue cheese,  
bacon, egg and cherry tomatoes  
\$9

### **Mesclun Greens**

strawberries, fennel, shaved beet,  
grilled lemon vinaigrette  
\$8

### **Bowl of Soup**

\$6

## Deep Dish Pizza

### **The Fairway**

five cheeses, tomato sauce, basil  
9” \$16/14” \$23

### **The Mulligan**

bell peppers, sweet onions, kabocha squash & roasted  
garlic, mozzarella, fontina & parmesan cheeses,  
tomato sauce  
9” \$18/14” \$27

### **The Water Hazard**

manila clams, shrimp & smoked trout, sunchoke,  
mascarpone & asiago cheeses, arugula,  
pickled red onion  
9” \$19/14” \$29

### **The Links**

chicken merguez & fennel pork sausages, pepperoni  
strips, crimini mushrooms, mozzarella and  
tomato sauce  
9” \$20 /14” \$30

### **Out Of Bounds**

oyster & shiitake mushrooms, ramps, stinging nettles,  
goat cheese and fresh herb–flecked white sauce  
9” \$18 /14” \$29

### **The Caddy Shack**

applewood smoked bacon, jalapeno pepper, broccoli,  
leeks,  
ricotta cheese, mozzarella and tomato sauce  
9” \$19 /14” \$29

## Sides \$6

### **French Fries/Sweet Fries**

**Grilled Asparagus, Basil–Lemon Butter**  
**Buttermilk Whipped Potatoes**  
**Mac & Cheese**  
**Cannellini Beans with Parmesan**

*UP Hot Sauce by request*

## Sandwiches

### **The UP Burger**

organic beef patty, melted onions, zesty tomato pesto  
sharp cheddar cheese, fries and pickles  
\$14

### **Chicken Meatball Sourdough Hero**

pepper and onion relish,  
smoked mozzarella cheese,  
tomato sauce, green salad  
\$13

### **Griddled Cheese Sandwich**

jack & cheddar cheeses, thin sliced red onion,  
creamy tomato soup  
\$11

## Entrees

### **Ribs & Beans**

slow–roasted baby back ribs,  
heirloom cannellini beans,  
mustard bbq sauce, lacinato kale  
\$18

### **Jambalaya**

free range chicken, delta crayfish tails, andouille  
sausage, spicy creole tomato & pepper sauce,  
scallion rice, lemon  
\$21

### **Grilled Scottish Salmon**

green garlic salsa verde,  
pan fried noodles with asparagus and leeks  
\$24

### **Braised Artichokes**

mushroom & english pea filling,  
warm quinoa salad, spiced carrot puree  
\$16

We are proud to support local, organic farming 🌱 Bread available on request

A gratuity of 18% will be added to parties of 6 or more/corkage \$14