

WOLF LAUREL

Starters

Mushroom Hand Pie 8

Black Pepper-Thyme crust, Mushroom Ragout, Sherry Gravy, Sage Oil

Chicken Wings 9

Tandoori Chicken Wings, Naan, Tomato Chutney, Mint Sauce, Cilantro

Rosemary-Parmesan Fries 7

Idaho Strings, Rosemary, Parmesan, Fermented Ketchup

Soup

Clubhouse Seafood Chowder Cup 4 Bowl 6

Daily Soup Cup 4 Bowl 6

Salads

Southern Caesar 6

Romaine, Cornbread Croutons, Asiago, True South Caesar Dressing, Charred Lemon

Iceberg 10-Iron 8

Iceberg, Tommy Toe, Pickled Ramps, Pork Belly Bacon, Blue Cheese Dressing

Clubhouse Salad 7

Mixed Greens, Candied Brussels, Grilled Carrots, Pickled Onions, Tommy Toe, Beets,
White Balsamic Vinaigrette

May 2-May 20, 2017

DINNER MENU

Big Plates

Brass Town Bavette 20

Local Skirt Steak, Fingerling Potato Hash, Mushrooms, Tomato Gratin, Blistered Beans

Citrus Cured Chicken 17

Roast Chicken, Braised Curry Chickpeas, Candied Brussels, Rice and Lemon-Herb Compound Butter

Mountain Top Saltimbocca 17

Duroc Pork, Shaved Country Ham, Sharp Cheese, Sage Gravy, Herb Pasta, Citrus Asparagus

Shrimp and Hominy 17

White Shrimp, Ramp Greens, Pork Confit, Roast Corn, Tomato, Grit Cake and Thyme Jus

Crispy Salmon 19

Skin up Salmon, Kale, Grilled Carrots, Potato Herb Mashed Potato, Tomato Confit

Beer Batter Cod 13

North Atlantic Cod, Malt Vinegar Fries, Creamy Chow, Charred Lemon

Vegetable Garbure 14

Thyme Double Jus, Cabbage, Asparagus, Ramps, Kale, Carrots, Roast Beets, Mushrooms, Hominy, Rice and Sage Crostini

As a team, we continue to develop and create with fresh local ingredients. Enjoy our fresh catch of the day, desserts, and other tasty treats as we grow -

Ethan

May 2-May 20, 2017