



## Fall/Winter Menu

### Appetizers

**Fried Brussels 12**

Honey harissa aioli

**House Chips 10**

House chips topped with blue cheese sauce, gorgonzola crumbles, bacon, tomato and balsamic reduction

**Chicken Tenders Basket 14**

Served with fries, plum mustard sauce and house BBQ

**Pub Wings 16**

Ten jumbo wings, fried naked with choice of mild, hot, BBQ, teriyaki, honey hot, mandarin sweet chili, plum mustard, Parmesan garlic, Jamaican jerk spice, or Old Bay spice and served with celery and blue cheese

**Lemongrass Chicken Potstickers 10**

Mandarin sweet chili, teriyaki

**Pork Belly Mac & Cheese 15**

Cavatappi pasta, cheddar, mozzarella, aged gruyere, griddle seared pork belly

**Mushroom and Grilled Chorizo Flat Bread 15**

Aged gruyere, roasted garlic, arugula, pan roasted sweet onion, Columbian chorizo, turmeric sour cream

### Soups

**House Chili – bowl 8 cup 5**

Shaved cheddar, toasted baguette

**Tomato Bisque – bowl 7 cup 5**

### SIDES

house made chips • potato tots • french fries • side salad • basil mashed potatoes •  
pumpkin risotto • white bean cassoulet • sweet potato wedge fries • broccoli

### Salads

**Add Protein to Any Salad**

grilled chicken +7 grilled shrimp +9

**Caesar Salad 9**

Romaine lettuce, shaved parmesan, house made croutons

**House Salad 9**

Field greens, shoestring carrots, English cucumber, cherry tomatoes, white balsamic basil vinaigrette

**Winter Salad 13**

Maple roasted pumpkin, pomegranate seeds, candied pecans, gorgonzola, field greens, Cara orange vinaigrette

**Dressings:** Meyer lemon vinaigrette, house gorgonzola, ranch, white balsamic basil vinaigrette, Cara orange vinaigrette

### Housemade Entrees

**Grilled Chicken Breast 25**

Autumn vegetables, truffle cauliflower puree, basil mashed potatoes

**Curry Shrimp 24**

Pumpkin risotto, sauteed rainbow carrots, crispy prosciutto

**Grilled 6oz Filet 35**

White bean cassoulet, butternut squash cream, pomme frites

**Wild Mushroom Pasta 19**

Penne, shallots, arugula, white wine, fresh herbs, parmesan, touch of cream

**Sous Vide Pork Belly 25**

Apple puree, broccoli, sweet potato wedge fries



# CAFE

## *Fall/Winter Menu*

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### Sandwiches

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**Fried Chicken Sandwich 14**

Hand battered chicken thighs, Meyer lemon honey mayo, bacon chutney

**Cheesesteak 13**

Sautéed onion, American cheese, pickles, hot peppers

**Filet BLT 16**

Seared filet mignon, bacon, arugula, tomato, horseradish sauce

**Pub Burger 14**

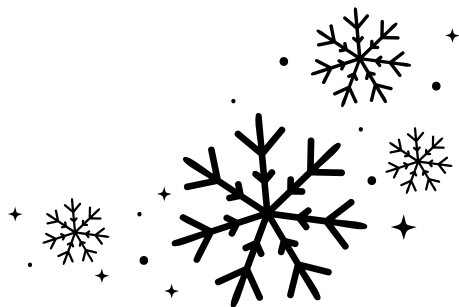
Half pound handmade burger, house ketchup, sweet mustard aioli, American cheese, pickles, lettuce, tomato, onion

**Smokey Bacon Bleu Burger 15**

Half pound handmade burger, bacon, gorgonzola, lettuce, tomato, onion, pickles, smoked tomato aioli

**Pork Patty Melt 15**

Pulled pork, sliced porchetta, braised balsamic onions, chimichurri, sourdough



## Host Your Event With Us!

Chef Rob and the event team at Olde Homestead Golf Club is here to make your special event extraordinary. Ask about our offerings including plated dinners, buffet-style service or cocktails and crafted hors d'oeuvres.

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### Kids Menu- 12 and under

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**Hot Dog, Grilled Cheese, Cheeseburger, or Chicken Tenders 7**

Served with french fries & fountain beverage or juice

### Dessert

**Warm Pearl Sugar Waffles & Ice Cream 10****Maple Crem Brulee 10**

House made chocolate biscotti

**Nesting Box Ice Cream 5**

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### Fountain Drinks

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**Bottomless Fountain Drinks 3**

Coke, Diet Coke, Sprite, Lemonade, Unsweetened Iced Tea, Ginger Ale

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### SIDES

house made chips • potato tots • french fries • side salad • basil mashed potatoes • pumpkin risotto • white bean cassoulet • sweet potato wedge fries • broccoli