

## soup

### CHEF'S CHOICE SOUP

Bread and house-made butter

## starters

### SMOKED WINGS

Fried, Spicy, BBQ, or Sweet, bleu cheese, carrots and celery

### HUMMUS

Tahini, sesame, garlic, lemon, olive oil, cumin, first pressed olive oil, grilled pita

### SUMMIT ROOTS

Beet, taro root, sweet potato, onion dip

### FRIED PICKLED WATERMELON RINDS

Buttermilk dressing

### MEAT + CHEESES BOARD

Here and afar meat and cheeses, seasonal accompaniments

### MORTADELLA CORNDOGS

Sir Kensington ketchup, grain mustard and sambal aioli

### WARM PRETZELS

(Name the beer) cheese, whipped lardo

### CRISPY DUCK BACON CROSTINI

Whipped goat cheese, arugula, craisins

### PORK BELLY "BLT"

Braised pork belly, heirloom tomato chutney, basil aioli, sourdough

## salads

(Add grilled chicken, hanger steak, or salmon for an additional charge)

### BEETS 4 WAYS

Local greens, whipped goat cheese, fennel, hazelnuts, buttermilk dressing

### BABY GEM CAESAR

Parmesan-Reggiano, toasted breadcrumbs, lemon

### COBB SALAD

Prawns, crispy bacon, avocado, soft boiled egg, Maytag bleu cheese, red wine vinaigrette

### BIBB + BABY ARUGULA SALAD

Feta, citrus, local radish, avocado, cashews, sourdough crisp, Minus 8 vinaigrette

## sandwiches

(Served with fries, chips or summit root chips. Side salad for an additional charge)

### SUMMIT BURGER

Special blend, fontina, house pickle, Summit sauce, tomato, red onion, iceberg, sesame seed bun

### PRIME STEAK SANDWICH

Pickled red onion, black garlic aioli, white cheddar

### FISH TACOS A LA TALLA STYLE

Piquillo aioli, cabbage, avocado

### CUBANO

Country ham, Porchetta, Swiss cheese, house pickle, Dijon, pressed Cuban roll

### GRILLED CHICKEN SALAD

Black beans, pickled red onion, romaine, green goddess dressing, avocado, spinach tortilla

### CLUBHOUSE

Smoked turkey, crispy house bacon, thick cut tomatoes, lettuce, basil aioli

### CHARRED VEGETABLES

Grilled cabbage, hummus, fig-pistachio chutney

### GRILLED CHEESE

Boursin, aged cheddar, tomato chutney

## entrees

### TAGLIATELLE

Hand cut tagliatelle, foraged mushrooms, San Marzano tomatoes, whipped farmers cheese, local herbs

### ROASTED CAULIFLOWER

Grapes, feta, grains, harissa vinaigrette

### NY STRIP

Potato puree, seasonal Findlay Market vegetables

### ROASTED SALMON GRAIN BOWL

Heirloom carrots, local herbs, radicchio, crispy quinoa + carrot ginger vinaigrette

### ROASTED GERBER CHICKEN

Apple wood smoked, Brussels sprouts, squash, bacon fat caramel

## desserts

### ROTATING SELECTION