

LULLWATER LOUNGE

—** WEDNESDAYS - SATURDAYS | 5:00 PM UNTIL 9:00 PM **—

SHARABLE

<p>*CHEF'S DAILY SUSHI 18 SOY CARAMEL, PICKLED GINGER, WASABI, SPICY MAYO</p> <p>Gf THAI ENDIVE BOATS 12 DICED CHICKEN, HOISIN, PICKLED RED ONION, RADICCHIO, CARROT, BAHN MI PICKLE</p> <p>NACHOS 12 TORTILLA CHIPS, QUESO, PICO DE GALLO, JALAPEÑOS, CHEDDAR CHEESE • WITH ANCHO CHICKEN \$16; WITH BEEF SHORT RIB \$18</p> <p>BUFFALO CAULIFLOWER BITES 10 BLUE CHEESE OR RANCH</p>	<p>FISH TACOS 20 CHOICE OF FRIED OR SEARED DAILY CATCH, FLOUR TORTILLA, TACO SAUCE & SLAW, COTIJA CHEESE, LIME JUICE</p> <p>LOBSTER BISQUE 12 LOBSTER, AROMATIC CREAM • CUP \$6</p> <p>CHICKEN MEATBALLS 16 BAKED CHICKEN, CREAMY ORZO, FRIED SAGE</p> <p>FRIED GREEN TOMATO 12 TOMATO TOWER, PIMENTO CHEESE, SORGHUM GLAZE</p>	<p>CHICKEN WINGS 12 CHOICE OF: LEMON PEPPER, CAJUN, HONEY HOT, OLD BAY, GA SWEET HEAT, OR BUFFALO, CELERY AND CARROT, RANCH OR BLUE CHEESE</p> <p>Gf TROUT DIP 15 SMOKED TROUT, TORTILLA CHIPS, HERB BLENDED CREAM CHEESE</p> <p>SHRIMP BRUSCHETTA 18 HUMMUS, BALSAMIC DRIZZLE, ARUGULA WALNUT PESTO</p>
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GREENS & BOWLS

<p>Gf COBB 15 BACON, TOMATO, AVOCADO, BLUE CHEESE, EGG, HERB VINAIGRETTE • ADD GRILLED OR FRIED CHICKEN, SALMON, SHRIMP, TUNA OR STEAK</p> <p>Gf V MIXED GREENS 14 ARTISAN GREENS, HEIRLOOM TOMATO, RED ONION, RADISH, MUSHROOMS, CHAMPAGNE-DIJON DRESSING</p> <p>AVOCADO CRAB 24 MIXED GREENS, AVOCADO, WONTONS, EDAMAME, CRAB MEAT, RICE WINE VINAIGRETTE, RADICCHIO</p> <p>SHRIMP & CHARRED CORN 21 ARUGULA, CHARRED CORN, ELOTE SPICE, SHRIMP, COTIJA CHEESE, PICKLED RED ONION, CILANTRO LIME VINAIGRETTE</p> <p>Gf V ARUGULA & BEETS 14 RED & GOLD BEETS, FARRO, ARUGULA, MAPLE DRESSING</p> <p>BLUE CORN SALAD 18 BLUE CORN CRUSTED CHICKEN, MIXED GREENS, AVOCADO, JALAPEÑOS, RED ONION, CHERRY TOMATOES, CHEDDAR CHEESE, BBQ RANCH DRESSING</p> <p>Gf SOUTHERN SWEET 15 MIXED GREENS, APPLE, SUGAR SMACKED BACON, CANDIED PECANS, FETA, VANILLA OIL, BALSAMIC GLAZE</p> <p>*POKE BOWL 26 AHI TUNA, SHOYU, SESAME, SUSHI RICE, WAKAME, SPICY KEWPIE MAYO, EDAMAME, SCALLION, AVOCADO, PICKLED GINGER, CRISPY WONTON</p>

HANDHELDS

<p>*DOGWOOD DOUBLE STACK 14 2-QUARTER POUND HOUSE BLEND BURGERS, CHEDDAR, LETTUCE, HOUSE PICKLE, CHEF'S SIGNATURE SAUCE, BACON-ONION JAM, BRIOCHE BUN, CHOICE OF SIDE • SUB FOR VEGGIE BURGER</p> <p>SMOKED TURKEY PANINI 14 MOZZARELLA, TOMATO, BASIL CREAM, CIABATTA, CHOICE OF SIDE</p> <p>CLASSIC FRENCH DIP 20 SHAVED PRIME RIB, CARAMELIZED ONION, PROVOLONE, HORSEY CREAM, AU JUS, CHOICE OF SIDE</p> <p>CALIFORNIA CHICKEN WRAP 15 CHEDDAR, AVOCADO, BACON, ROMAINE, CHIPOTLE AIOLI, CHOICE OF SIDE</p>	<p>CLUBHOUSE 13 TURKEY, HAM, SWISS, BACON, LETTUCE, TOMATO, MAYO, HOUSE MADE SOURDOUGH, CHOICE OF SIDE</p> <p>SOUTHSIDE CHICKEN 15 MARINATED CHICKEN BREAST, BRIOCHE BUN, CHEF'S SIGNATURE SAUCE, CHOICE OF SIDE • ADD BACON \$1.00 OR MONTEREY JACK CHEESE FOR \$.50</p> <p>BRAISED BLT 16 BRAISED HOUSE BACON, LEAF LETTUCE, HEIRLOOM TOMATO, CHIPOTLE MAYO, CHOICE OF SIDE</p>
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ENTRÉES

<p>Gf PORK BELLY 30 BRAISED PORK BELLY, JALAPENO BACON RISOTTO, ROOT BEER REDUCTION</p> <p>Gf V MISO RAMEN 20 SPRING ONIONS, WAKAME, KOMBU, TOFU, RICE NOODLES</p> <p>BUCATINI 20 CRISP PANCETTA, ENGLISH PEAS, CAJUN CREAM, ASPARAGUS TIPS, REGGIANO</p> <p>PASTA A LA DEFICEIRA 28 SHRIMP, WHITE WINE REDUCTION, TOMATO, HERBED GARLIC CREAM, FETTUCCINE</p> <p>PEI MUSSELS 20 WHITE WINE CREAM REDUCTION, RUSTIC BAGUETTE, SHALLOT, GARLIC</p> <p>CHICKEN PICATTA 28 PARMESAN RISOTTO, LEMON CAPER SAUCE</p> <p>SALMON FLORENTINE 36 PAN SEARED SALMON, CREAMY MUSHROOM, GLAZED CARROT, SPINACH, HERB BUTTER BASMATI RICE</p>	<p>Gf PORK CHOP 38 DUROC DRY AGED PORK, CELERY ROOT PARSNIP MASH, BRUSSEL SPROUTS, APPLE SLAW</p> <p>Gf *GRILLED FILET MIGNON 48 8OZ. FILET, ROASTED FINGERLINGS, SPINACH, BABY CARROTS, GORGONZOLA CREAM</p> <p>Gf BLACKENED GRILLED SWORDFISH 32 MAQUE CHOUX, BACON, SPINACH CREAM SAUCE</p> <p>Gf *DELMONICO RIBEYE 50 16OZ. BONE-IN RIBEYE, ROASTED FINGERLINGS, SPINACH, BABY CARROTS, GORGONZOLA CREAM</p> <p>Gf V PAN ROASTED CAULIFLOWER 20 CAULIFLOWER STEAK, LOCAL MUSHROOMS, RADISHES, GRILLED TOFU PLANKS, RED PEPPER COULIS</p> <p>Gf *TODAY'S DRY AGED STEAK MKT PRICE 14OZ. CUT, ROASTED FINGERLINGS, SPINACH, BABY CARROTS, GORGONZOLA CREAM • AVAILABLE ON FRIDAYS & SATURDAYS</p>
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—** *CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE ILLNESS. **—