



BREAKFAST MENU
SERVED SATURDAY & SUNDAY

7am to 10am

Breakfast Sandwich \$8

Served on sourdough toast with fried egg, cheddar cheese, & your choice of ham, Applewood smoked bacon, or sausage

2 Egg Breakfast \$9

2 eggs, Applewood smoked bacon or sausage, house potatoes & sourdough toast
add one egg \$2

B.L.T. \$9

Thick Applewood smoked bacon stacked on sourdough toast with lettuce & tomato
add a fried egg \$2

Grits & Fruit \$9

Bowl of cheese grits with a bowl of fresh cut fruit
Add choice of breakfast meats & one scrambled egg \$5

Blueberry Waffles \$10

Fluffy Belgian Waffles, melted butter, blueberry compote, warm maple syrup
add 2 eggs \$4

Chicken & Waffles \$15

Fluffy Belgian Waffles, melted butter, warm maple syrup, (3) fried chicken tenders
add 2 eggs \$4

Beverages & Sides

Mimosa \$5

Regular Coffee, Decaf Coffee (complimentary)

Natalie's Orchid Island Florida orange juice (voted best OJ – Cooks Magazine) \$3

Applewood Smoked Bacon \$3, Sausage \$3, Fruit \$4, Biscuits \$5, Grits \$5

All Day Menu

Starters

Cheese Curds \$9

White cheddar cheese curds, fried golden w/marinara sauce

Coconut Shrimp \$12

(6) large shrimp fried crispy w/sweet Thai chili sauce

Mozzarella Sticks \$8

(6) cheese sticks fried golden w/marinara sauce

Pork or Chicken Quesadilla \$12

Crispy flour tortilla, with grilled chicken or Mojo Pork, Cheddar Jack cheese, salsa & sour cream

Buffalo Chicken Egg Rolls \$10

(4) Chicken breast tossed in buffalo sauce with shredded cabbage, won ton wrapper, ranch dipping sauce

Mini Corn Dogs \$9

(8) All beef mini hot dogs, battered in corn bread, crispy fried, yellow mustard & classic or spicy ketchup

Salads

Caesar Salad \$10

chopped romaine, creamy caesar dressing, applewood bacon, shaved parmesan, house croutons

add grilled chicken +\$6

House Salad \$6

chopped romaine, diced carrots & celery, radish, red & yellow peppers, house croutons, parmesan cheese

add grilled chicken, tuna salad, egg salad or chicken salad +\$6

Chef's Salad \$14

chopped romaine, cucumber, carrots, celery, red & yellow peppers, radish, boiled egg, ham, turkey, red onion, Provolone cheese, house croutons, choice of salad dressing

Sides

Potato Salad \$4

Pasta Salad \$4

Cole Slaw \$4

Basket of FF \$5

Basket of Onion Rings \$6

Desserts \$8

Mike's Pies – Peanut Butter & Key Lime

Baskets

Chicken Finger Basket \$10

(4) Large chicken tenders served w/choice of dipping sauce w/FF

Fried Shrimp Basket \$14

(6) jumbo shrimp fried crispy, w/choice of cocktail, remoulade or tartar sauce, w/FF

Chicken Fried Steak Finger Basket \$13

(5) breaded USDA choice steak fingers, fried crispy, house bbq mayo or A1 dipping sauce w/FF

****All items subject to 18% gratuity****

Braveheart Burgers & Dogs

Bruschetta Burger \$10

8oz Sirloin burger, bruschetta mix & melted provolone cheese served on a brioche bun w/FF

Mushroom & Swiss Burger \$12

8oz Sirloin burger, sautéed mushrooms & swiss cheese served on a brioche bun w/FF

Classic Cheddar Burger \$10

8oz Sirloin burger, melted cheddar cheese, lettuce, tomato & red onion served on a brioche bun w/FF

Brie Burger \$12

8oz Sirloin burger, melted aged brie cheese, lettuce, tomato & red onion served on a brioche bun, w/FF

The Mexican Burger \$10

8oz Sirloin burger, melted Pepper Jack cheese, tomatillo pico de gallo, served on a brioche bun, w/FF

The Black & Blue Burger \$13

8oz Sirloin burger, Cajun blackening seasoning, melted blue cheese, lettuce, tomato, onion, served on a brioche bun w/FF

Hot Dog/Twin Dogs/Slaw Dog/Twin Slaw Dogs \$6/\$10/\$7/\$12

4oz All beef hot dogs, relish & onions, cole slaw/FF

Sandwiches

The Italian Sandwich \$13

soppressata, prosciutto, genoa, provolone, sliced tomato, basil aioli, red onion, olive oil, white balsamic, sea salt, served on grilled ciabatta w/pasta salad

Short Rib Sandwich \$13

slow braised, grilled onions, melted provolone, roasted garlic aioli, served on a baguette w/potato salad

Grilled Chicken Breast Sandwich \$12

6oz Chicken breast, melted swiss cheese, lettuce, tomato & red onion served on a brioche bun w/ff

Mojo Pulled Pork Sandwich \$12 available 03/02

low & slow mojo braised pork butt, caramelized onions, cheddar cheese, toasted brioche bun, bbq mayo w/ff

Grilled Chicken Caesar Wrap \$12

Grilled chicken, shredded romaine, creamy Caesar dressing, parmesan cheese, flour wrap, w/chips

Turkey, Brie & Granny Smith Apple Sandwich \$12

sliced turkey breast, brie & granny smith apple, brown mustard, romaine lettuce, toasted sourdough w/chips

B.L.T. \$10

applewood smoked bacon, basil aioli, lettuce, sliced tomato, red onion, toasted sourdough bread w/chips

Chicken Salad Sandwich \$9

Lettuce & tomato onion, on sourdough bread w/Chips

Tuna Salad Sandwich \$9

Lettuce & tomato onion, on sourdough bread w/Chips

Egg Salad Sandwich \$8

Lettuce & tomato onion, on sourdough bread w/Chips

Turkey & Ham Club Sandwich \$13

Turkey, ham, bacon, lettuce, tomato red onion & basil aioli on toasted sourdough bread w/Chips

Bread options - wheat, sourdough, ciabatta, hoagie roll, brioche bun, flour wrap

Cheese options - cheddar, swiss, provolone, muenster, pepper jack

****All items subject to 18% gratuity****

Killearn Country Club Wine List

White & Sparkling Wines

	Bottle/Glass
Opera Prima, Sparkling Brut, Spain	\$20/\$5
Bolla, Prosecco, Sparkling Extra Dry Brut, DOC, Italy NV	\$25/\$7
Taittinger, Champagne, Cuvee Prestige Rose NV (Wine Spectator 92 pts)	\$150
JP. Chenet, Brut, Blanc de Blancs, Champagne NV, France	\$35
Castello Banfi, Rosa Regali, Sparking Red, Italy	\$30
Castello Banfi San Angelo, Pinot Grigio, Tuscany, Italy 2018	\$25/\$8
King Estate, Pinot Gris, Willamette Valley, Oregon 2018	\$45
Round Pond, Sauvignon Blanc, Rutherford, Napa Valley, California 2018	\$25/\$8
Twomey, Sauvignon Blanc, Sonoma/Napa 2016	\$40
Rose All Day, Grenache Rose, France NV	\$20/\$6
Seghesio, Chardonnay, Sonoma County, California 2018	\$45
Morgan, Un-Oaked Chardonnay, Metallico, Monterey, Ca. 2018	\$45
Beckon, Chardonnay, California 2018	\$25/\$8
Albert Bichot, Bourgogne, Vieilles Vignes de Chardonnay, France 2018	\$45
Cakebread, Chardonnay, Napa Valley, California 2018	\$75

Reds Wines

Trivento, Amado Sur, Malbec Red Blend, Mendoza, Argentina 2018	\$30/\$9
Pascual Toso, Alta Malbec, Barrancas Vineyard, Mendoza, Argentina 2015	\$75
Austin Hope Winery, Troublemaker #12, Red Blend, Central Coast, California NV	\$35/\$10
McNab Ranch Vineyard, "The McNab" Red Blend, Mendocino County, Ca. 2016	\$85
J. Lohr, Merlot, Paso Robles, California 2018	\$35
A-Z, Wine Works, Pinot Noir, Oregon, 2016	\$25/\$8
King Estate, Domaine, Pinot Noir, Willamette Valley, Oregon 2015	\$95
Morgan, Pinot Noir, Twelve Clones, Santa Lucia Highlands, California 2017	\$75
San Guido, Guidalber Red Blend, Tenuta, Toscana 2018	\$45
Castello Banfi, Chianti Superior, Tuscany, Italy 2017	\$30/\$9
Hahn, GSM (Grenache.Syrah.Mourvedre), Central Coast, California 2018	\$35
Austin Hope Winery, Liberty School, Cabernet Sauvignon, Paso Robles Ca. 2018	\$30/\$9
Steele, Red Zinfandel, Catfish Vineyard Centennial Vines, Lake County, Ca. 2016	\$45
Scarlet Vine, Cabernet Sauvignon, Maipo, Chile 2017	\$40/\$10
St. Francis, Cabernet Sauvignon, Sonoma County, California 2016	\$55
Clos Pegase, Cabernet Sauvignon, Estate Bottled, Napa Valley, California 2017	\$70
Darioush, Caravan, Cabernet Sauvignon, Napa Valley, California 2015	\$90
Adaptation, Cabernet Sauvignon, Napa Valley, California 2017	\$110
Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2015	\$125
Cade, Cabernet Sauvignon, Howell Mountain, Napa Valley, California 2017	\$175



Domestic Beer

Budweiser	\$3
Bud Light	\$3
Coors Light	\$3
Miller Light	\$3
Michelob Ultra	\$3
Yuengling	\$3
Proof Brewing, Mango Wit	\$4
Proof Brewing, Eight Five-O Pale Ale	\$4

Draft Beer

Bud Light	\$4
Proof Brewing, Eight Five-0	\$5
Proof Brewing, Featherweight	\$5
Oyster City, Dirty Blonde	\$5
Stella	\$5

Hard Seltzers

White Claw	\$5
Lime, Mango & Blackberry	

Cocktails

Russian Standard Moscow Mule	\$5
Frose, Frozen Rose Daiquiri	\$5



House Wines

White Wines, Chardonnay & Pinot Grigio \$5 a glass
Red Wines, Merlot, Cabernet Sauvignon \$5 a glass

<u>White Wine</u>	<u>Glass/Bottle</u>
Opera Prima Brut Sparkling, Spain	\$5/\$20
Mimosa	\$6
Bolla Prosecco, Italy	\$7/\$25
Rose All Day Grenache Rose, France	\$6/\$20
Round Pound Sauvignon Blanc, Rutherford	\$8/\$25
Banfi San Angelo Pinot Grigio, Italy	\$8/\$25
Beckon Chardonnay, California	\$8/\$25

<u>Red Wine</u>	<u>Glass/Bottle</u>
A – Z, Pinot Noir, Oregon	\$8/\$25
Banfi Chianti Superiore, Italy	\$9/\$30
Trivento Amado Sur Malbec, Argentina	\$9/\$30
Liberty School Cabernet Sauvignon., Ca.	\$9/\$30
Scarlet Vine Cabernet Sauvignon, Ca.	\$10/\$35
Troublemaker Red Blend, California	\$10/\$35