BRUNCH BEGINNINGS

Daily or Vegetarian Soup 600 | 900 bottomless

Low Country Crab Soup 800 | 1,300 a club favorite since the '80s

Smashed Avocado Toast 1,800 cucumber, radish, tomato, rustic bread, chipotle flakes *add* egg +100 • smoked salmon +900

Nachos Supreme 1,500 | 2,300 guacamole, jalapeños, cilantro choose one: pork & beef chili • pulled barbecued pork

Calamari 1,500 chili, pineapple, basil, sweet chili aïoli

Berkwood Hot Dog 500 chopped onion, sweet relish add shoestring fries +300

Fully Loaded Chili-Cheese Dog 700 pork and beef chili, sour cream add shoestring fries +300

EARLY GREENS

Citrus Sunrise Salad 2,100 avocado, orange, grapefruit, marinated feta, almonds, mixed greens, citrus vinaigrette choose one topping: thick-cut bacon • chicken • shrimp • skirt steak • salmon

Crispy Caesar Salad 1,000 | 1,400 creamy anchovy dressing, shaved parmesan and hand-torn garlic croutons

The Essential Chinese Chicken Salad 1,000 | 1,400 chow mein, cilantro, cashews and hoisin-sesame dressing *vegetarian option:* swap chicken for fried tofu

Show Your Salad a Little Extra Love tofu • falafel +250 half avocado +300 thick-cut amazake-cured bacon • chicken +400 shrimp • skirt steak • salmon +900



Crabby Benny Delight 2,600

Classic Benedict 2.600

golden hash browns

chesapeake crab cake, cajun hollandaise sauce,

toasted english muffins, golden hash browns

BENNIES

grilled ham, hollandaise sauce, toasted English muffins,



TRADERS' BAR

Shakshuka 2,900 poached eggs, spiced tomato-pepper sauce, crumbled feta, fresh herbs



Buffalo Burner 1,000 | 1,900 classic buffalo heat: bold, buttery and just spicy enough, served with blue cheese dressing

Double Barrel Barbecue Wings 1,000 | 1,900 jack daniel's barbecue glaze with brown sugar, garlic and red pepper, served with blue cheese dressing

Nashville Knockout 1,000 | 1,900 dry-fried, dunked in spicy oil, with cayenne and paprika heat, served with ranch dressing

Cauliflower Wings 1,500 maple-chili glaze, smoked salt

END ZONE EATS

served with a choice of green salad, potato salad, coleslaw, onion rings, shoestring fries, brew fries or cajun fries vegetarian option: plant-based patty substitute available for any burger

Double Smash Cheeseburger 2,000 cheddar, sticky bourbon-bacon jam, maison kayser brioche bun

Fishin' Good 1,900 beer-battered wild hoki, american cheese, housemade tartar sauce, coleslaw, pickles, brioche bun

Classic Beef Dip 3,000 thin-sliced roasted beef rib on a warm roll, served with au jus and american brown mustard add swiss cheese +250 **Creole Spiced Chicken Sandwich** 2,400 avocado, tomato, lettuce, socal slather

The Reuben of All Reubens 2,300 corned beef, melted gruyère, sauerkraut, russian dressing on grilled caraway rye new york city deli-style +950

Saratoga Springs Clubhouse 1,850 white or multigrain toast

EGGS AND BEYOND

Toast of the Town 2,200 french toast topped with maple syrup, comes with bacon and two eggs any style

Cali Burrito 2,500 steak, scrambled eggs, cheddar, potatoes, macha salsa, avocado salsa

American Breakfast 1,500 two cage-free eggs any style, breakfast potatoes, choice of bacon or sausage, toast

John Denver's Omelet 2,200 diced ham, cheddar, bell peppers, onions, hash browns

"Don't Mess with Texas" Omelet 2,200 chili con carne, cheddar, jalapeños, sour cream, red onion, hash browns

Maruichi Everything Bagel 2,500 lox, cream cheese, capers, dill, red onions, lemon

IPA-Battered Jumbo Fish and Chips one piece 1,700 | two pieces 2,250 **fartar sauce, brew fries**

Boosters pork sausages • hash browns +250 cherrywood bacon • toast +200

DAYBREAK DELIGHTS

Santa Maria Barbecued Chicken 3,200 marinated in garlic, lemon and santa maria-style spice rub and slow-grilled, served with pinquito beans and tangy slaw

Grilled Summer Vegetable Wrap 1,700 eggplant caviar, zucchini, piquillo peppers, falafel, cucumber-mint yogurt

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items). Please discuss any food allergies or dietary requirements with your server.