

AUDUBON CLUBHOUSE

by Dickie Brennan & Co.

Brunch

STARTERS

SHRIMP REMOULADE ~ 16

Gulf shrimp, fried green tomato slices, boiled egg

MANCHEGO FRIES ~ 10

green goddess dressing

CAESAR SALAD ~ 12

romaine hearts, Parmesan, croutons, Caesar dressing

TUNA TARTARE ~ 17

*avocado, radish, green goddess dressing,
potato chip crumb*

SOUP DU JOUR ~ 11

AVOCADO TOAST ~ 12

*chili crunch mayo, furikake, soft cooked egg,
toasted brioche*

FRIED OYSTERS ROCKEFELLER ~ 19

*Gulf fried oysters, creamed spinach, lemon aioli,
crumbled house bacon*

CRABMEAT AU GRATIN ~ MKT

lump blue crab, gruyère, toasted crostinis

FRIED DEVEILED EGGS ~ 10

candied andouille

ENTRÉES

CLUBHOUSE BURGER ~ 18

*6 oz Coastal Plains beef, gruyère, caramelized onion mayo,
crispy onion straws, house pickles, french fries*

1898 CLUB SANDWICH ~ 18

*turkey, bacon, lettuce, tomato, mayo,
Dijon, avocado, potato chips*

CHICKEN & WAFFLE SANDWICH ~ 20

*crispy chicken thigh, fried egg, bacon,
chili crunch mayo, waffle, maple syrup*

FRIED OYSTER SANDWICH ~ 22

*Crystal buffalo hot sauce, crumbled bleu cheese,
apple & cabbage slaw, potato chips*

LOW COUNTRY SHRIMP & GRITS ~ 23

*Gulf shrimp, tomato white wine sauce, basil,
seasonal vegetables, stone-ground grits*

BREAKFAST PLATE ~ 16

scrambled eggs, grits, bacon, English muffin

CRAB CAKE BENEDICT ~ 28

lump crab cakes, poached eggs, English muffin, hollandaise

SEARED TUNA QUINOA ~ 25

*chili roasted carrots, arugula,
peanut butter & ginger vinaigrette*

GRILLED CHICKEN COBB SALAD ~ 23

*bibb, spiced pecans, crumbled bleu cheese, avocado,
chopped egg, candied andouille, green goddess dressing*

STEAK & EGGS ~ 33

*petit hanger steak, scrambled eggs, grits,
grilled tomato, hollandaise*

ADD ONS:

GRILLED CHICKEN ~ 8

HANGER STEAK ~ 14

FRIED OYSTERS ~ 13

SEARED TUNA ~ 13

GRILLED SHRIMP ~ 12

SIDES

PETITE SALADE ~ 8

FRENCH FRIES ~ 7

VEGETABLE DU JOUR ~ 8

GRITS ~ 7

ask your server about our vegan options

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COCKTAILS

BLUE HERON ~ 12

tequila blanco, Blue Curaçao, lime,
smoked jalapeno liqueur, mint simple syrup

ODYSSEY ~ 12

Cathead Satsuma Mandarin vodka,
Italicus Rossolio di Bergamotto, cranberry blanc

DUE SOUTH ~ 13

Maker's Mark bourbon, Nardini Amaro,
Bitter Queen sarsaparilla bitters

AZALEA ~ 10

vodka, pineapple, lemon, pomegranate molasses

LADY DAY ~ 12

Wheatley vodka, Chambord, blueberry liqueur, lemon
juice, soda

ROSSO SPRITZ ~ 13

Alfredo Bertolani Lambrusco Dolce,
Mommenpop blood orange aperitif

BACK NINE ~ 10

tequila blanco, guava, coconut, lime

BLOODY MARY ~ 10

MIMOSA ~ 8

BEERS

ABITA AMBER ~ 6

BUD LITE ~ 5

COORS LITE ~ 5

COMMOTION APA ~ 6

HEINEKEN ~ 6

HIGH NOON ~ 5

HOLY ROLLER IPA ~ 6

JUCIFER IPA ~ 6

MILLER LITE ~ 5

STELLA ~ 6

KIDS MENU

FRIED CHICKEN TENDERS ~ 9

potato chips

GRILLED CHEESE ~ 7

potato chips (add turkey + 2)

BUTTER NOODLES ~ 7

WAFFLE ~ 7

DESSERTS

BROWNIE À LA MODE ~ 9

KEY LIME PIE ~ 8

SWEET POTATO DOBERGE CAKE ~ 10

ICE CREAM & SORBET ~ 7