

MULLIGANS

AT
BERMUDA RUN

SMALL PLATES, BIG TASTES

Classic Shrimp Cocktail GF	13.00
<i>Old Bay court bouillon shrimp and cocktail sauce</i>	
Fried Oysters*	14.00
<i>Alabama white barbecue sauce and crisp sweet potatoes</i>	
Ahi Tuna Pizza* PF	12.00
<i>Wasabi aioli, seaweed, goat cheese and spinach chiffonade</i>	
Classic Wings*	12.00
<i>Tossed with your choice of Buffalo, BBQ or sweet chile sauce, served with ranch or blue cheese dressing</i>	
Chips & Queso	7.00
<i>Trio of crisp corn tortillas</i>	
Crab and Roasted Red Pepper Dip PF	10.00
<i>Five-grilled flatbread</i>	
Chicken & Waffles*	10.00
<i>Crispy chicken tenders, Tabasco butter and maple syrup</i>	

FROM THE FIELDS

Waldorf Chicken Salad GF PF	13.00
<i>Apple, grape, chicken salad, walnuts, mixed greens and lemon-yogurt</i>	
Caesar Salad PF	6.00 • 9.00
<i>Romaine lettuce hearts, oven-roasted tomato, focaccia croutons and shaved Parmigiano-Reggiano</i>	
BLT Salad GF PF	6.00 • 9.00
<i>Spinach, applewood bacon, heirloom tomatoes and peppercorn ranch dressing</i>	
360 Salad GF PF	6.00 • 9.00
<i>Trio of baby greens, sun-dried cranberries, spiced pecans, feta cheese and honey balsamic vinaigrette</i>	
Cellar House Salad PF	5.00 • 7.00
<i>Seasonal greens, cucumber, cherry tomatoes, red onion and croutons served with your choice of dressing</i>	
Greek Wedge GF PF	6.00 • 9.00
<i>Feta cheese, pepperoncini, red onion and grape tomatoes on iceberg wedge with toasted oregano vinaigrette</i>	

ADD ONS*

Chicken	5.00
Shrimp, Salmon or Beef	7.00

HAND FOODS

all hand foods come with your choice of side

Crab Cake Sandwich	15.00
<i>Pan-fried crab cake, slaw, lettuce, tomato, onion and tartar served on a toasted brioche bun</i>	
Chicken Gyro*	13.00
<i>Grilled chicken breast, cucumber, red onion, tomato and tzatziki sauce served on pita bread</i>	
Oyster Po'Boy	14.00
<i>Crispy oysters, lettuce, tomato and Cajun remoulade served on a toasted hoagie roll</i>	
Reuben Sandwich	12.00
<i>Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing served on grilled marble rye</i>	
Pickle-Brined Chicken Sandwich	11.00
<i>Pickle-brined fried chicken on a buttered brioche bun</i>	
Club Croissant	11.00
<i>Shaved turkey, ham, crispy bacon, tomato, lettuce and mayonnaise served on a toasted croissant</i>	
Grilled Vegetable Panini PF	11.00
<i>Grilled seasonal vegetables, hummus and mozzarella cheese with pita flatbread</i>	

MULLIGAN'S FAVORITES

Bourbon BBQ Top Sirloin* GF	25.00
<i>Roasted red potatoes and seasonal vegetables</i>	
Cajun-Spiced Salmon* GF	22.00
<i>Garlic mashed potatoes, steamed asparagus and five-pepper sauce</i>	
Low Country Shrimp & Grits GF	18.00
<i>Andouille sausage, garlic, onions, tomato and spicy cream reduction served over cheese grits</i>	
Grilled Chicken Paillard GF PF	16.00
<i>Vine-ripened tomato, red onion, kalamata olive, seasonal greens and tzatziki sauce</i>	
Pasta Bolognese	15.00
<i>Tuscan meat ragout, fresh herbs, Asiago cheese and toasted baguette</i>	
Compass Meatloaf	17.00
<i>Mashed potatoes, roasted asparagus and creamy marsala mushroom sauce</i>	

SIDES

*Club-Made French Fries 3.00 • Beer-Battered Onion Rings 3.00 • Coleslaw 3.00 • Fruit Salad 3.00
Pasta Salad 3.00 • Sweet Potato Fries 4.00*

GF Gluten Free

PF #LifeLivedWell

Nourishing the body + soul

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

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BUILD YOUR PIZZA

12.00

Sauce: Buffalo • BBQ • Marinara | Cheese: Mozzarella • Goat • Feta

Toppings: (\$1 per topping)

Pepperoni • Italian Sausage • Ham • Grilled Chicken • Bacon • Green Peppers
Onions • Black Olives • Mushrooms • Tomatoes • Spinach • Pickled Jalapeños

BUILD YOUR OWN BURGER*

11.00

Cheese: Swiss • Cheddar • American • Pepperjack • Pimento • Blue Cheese

Compliments: BBQ • Mayo • Mustard • Ketchup • Tzatziki • Lettuce • Tomato • Onion

Toppings: (\$1 per topping)

Bacon • Queso • Chili • Onion Rings • Sautéed Mushrooms • Sautéed Onions • Pickled Jalapeños • Slaw

SPARKLING AND ROSÉ WINES

	gl	brl
Lunetta Prosecco, IT 187ml	7	25
Anew Rosé, WA	8	29
Domaine Chandon Brut, CA 187ml	11	42

WHITE WINES

Kunde Sauvignon Blanc, CA	8	29
Matua Sauvignon Blanc, NZ	9	33
Sycamore Lane Pinot Grigio, CA	6	21
La Torretta Pinot Grigio, IT	7	25
Erath Pinot Gris, OR	10	37
Sycamore Lane Chardonnay, CA	6	21
Les Roucas Chardonnay, FR	7	25
Kendall Jackson VR Chardonnay, CA	9	33
Childress Riesling, NC	7	25
Villa Pozzi Moscato, IT	6	21

RED WINES

Sycamore Lane Pinot Noir, CA	6	21
Meiomi Pinot Noir, CA	10.5	39
Sokol Blosser 'Evolution' Pinot Noir, OR	12	45
Sycamore Lane Merlot, CA	6	21
Columbia Crest 'Grand Estates' Merlot, WA	9	33
Ruta 22 Malbec, ARG	7	25
Sycamore Lane Cabernet Sauvignon, CA	6	21
Montevina Cabernet Sauvignon, CA	8	29
J. Lohr Seven Oaks Cabernet Sauvignon, CA	11	35
The Federalist Zinfandel, CA	10	37

CANNED BEERS

Budweiser • Bud Light • Coors Light

Corona Extra • Michelob Ultra • Miller Lite

Stella Artois • Yuengling • Sam Adams

Bell's Two Hearted Ale • Guinness

Blue Moon • SweetWater 420 Pale Ale

NC CRAFT BEERS

Durty Bull Lager,
Durham

Lonerider Hoppy Ki Yay IPA,
Raleigh

Lonerider Shotgun Betty Hefeweizen,
Raleigh

Lonerider Sweet Josie Brown Ale,
Raleigh


New Belgium Citradelic Tangerine IPA,
Asheville


New Belgium Voodoo Ranger IPA,
Asheville

New Sarum Blood Orange Wheat,
Salisbury

DRAFT BEERS

as always \$2 domestic on tap and
ask your server what is rotating.

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