

BOONE'S

DINNER

Small Bites

HOUSE PIMENTO CHEESE FRITTERS red pepper jam	13
AGUACHILE shrimp, blood orange, cranberry caviar, cilantro, apple, pasilla chili	13
HOUSE PRETZEL BITES Irish stout beer cheese, whole grain mustard	12
SHISHITO PEPPERS tamari glaze, toasted Georgia peanuts	12
FRIED BRUSSEL SPROUTS apples, bacon, bleu cheese, cider gastrique	12
CORNMEAL FRIED OKRA pickled banana peppers, ranch	12
GA GROWN SLIDERS house cucumber and jalapeno pickles, cheddar	12
PUMPKIN HUMMUS pumpkin seed tuile, pumpkin seed oil, naan	11
HOUSE SMOKED CHICKEN WINGS choice of BBQ, hot, or lemon pepper	15
SPINACH ARTICHOKE DIP spinach, artichoke, parmesan, mozzarella, cream cheese, pita	13
DEVEILED EGGS house made bacon jam, chives	8
BOONE'S FLATBREAD Jamaican curry chicken, mozzarella, whipped ricotta, lemon yogurt, smoked tomato gel, pickled scotch bonnet habanero relish	14
ARTICHOKE HEARTS Served Lemon Pepper Aioli	12
POTATO SKINS bacon sunflower crumble, black garlic cream, cheddar, green onion	12

Handhelds

LAMB BURGER Tzatziki, House made mint jelly, tomato, pickled red onion, mustard greens	20
CLASSIC BURGER* lettuce, tomato, local cheddar, Duke's mayo, fries	19
MAPLE LEAF FARMS* DUCK BURGER Berkwood bacon, bleu cheese, smoked blueberries, whole grain mustard	20
IMPOSSIBLE PATTY MELT cabbage slaw, pesto, tomato, lettuce, vegan mozzarella	15

Salads & Soups

*Add to any salad: jumbo gulf shrimp, salmon
filet, Springer Mountain chicken*
12

SPINACH SALAD 14

golden beets, Marcona almond, goat
cheese, pickled carrot, pomegranate
vinaigrette

BABY KALE SALAD 14

pickled banana pepper, pancetta,
parsnips, pistachio, burnt onion
vinaigrette

ARUGULA SALAD 14

feta, pickled ginger, fall spiced
pecans, pomegranate, blood orange
vinaigrette

CAESAR SALAD 14

Romaine, crouton, anchovy,
parmesan

CREAM OF MUSHROOM 12

cremini, shitake powder, fried
shallot, green onion

POTATO & LEEK 12

Crispy Prosciutto, Green Onion



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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Entrees

SMOKED DUCK CAPPELLETTI	28	SESAME CRUSTED COBIA	34
shiitake mushroom, pickled green garlic, pistachio, parmesan foam		celeriac, apple, toasted farro, celeriac cream, marjoram oil	
SMOKED HALF CHICKEN	28	DRY AGED DUCK BREAST	40
carnival cauliflower, sweet potato puree, burnt honey		butternut squash, couscous, confit fennel, apricot & red wine reduction	
PORK SHOULDER	28	SCALLOPS AND PORK BELLY	45
jalapeno and sweet potato cornbread, collards, apple butter glaze		purple kale, cannellini beans, truffle beurre blanc	
MUSHROOM RISOTTO	29	SALMON EN CROUTE	29
cremini, maitake, shiitake, porcini, parmesan, green onion		spinach, mushroom duxelles, cauliflower puree, broccolini, tarragon oil	
UMESHU BRAISED SHORT RIBS	42	HANGER STEAK & FRITES	36
parsnip puree, sunchoke, red wine glazed carrots		sauce au poivre, hasselback potato	

Junior Golfers

children 12 and under

CHEESEBURGER SLIDERS	11	CAVATAPPI & CHEESE	9
fries		cheddar and parmesan noodles	
GRILLED CHEESE	10	CHICKEN TENDERS	10
fries		fries	
ROMAINE SALAD	6	QUARTER POUND HOT DOG	10
tomato, crouton, house made ranch add: chicken tenders \$7, gulf shrimp \$9		fries	

Dessert

TURTLE	8	GELATO	4	SEASONAL	8	SORBET	4
CHEESECAKE		chocolate or vanilla		COBBLER		triple berry	
dark chocolate, brownie, pecan, caramel							



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