

BOONE'S

DINNER

Small Bites

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

Handhelds

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

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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