

# CRAFT

## KITCHEN & BAR

### CRAFT-ED SHARE PLATES

Meant for sharing ... or not!



#### SMALL BITES

- |                                                                                |                                                                                     |
|--------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>DEVILED EGGS</b> GF 12                                                      | <b>MAC &amp; CHEESE SKILLET</b> 14                                                  |
| Bacon Strip, Candied Jalapeño<br>Espelette Pepper                              | Cavatappi Pasta<br>Sharp Cheddar Cheese Sauce<br>Chef's Seasonally Inspired Mix-Ins |
| <b>SLOW-SMOKED<br/>PULLED PORK SLIDERS</b> 13                                  | <b>WATERMELON &amp; STRAWBERRY</b> GF 13                                            |
| Bradford Farms Cabbage Slaw<br>Sweet Heat BBQ Sauce<br>Hawaiian Slider Buns    | Zucchini-Mint Purée<br>Crumbled Feta, Hot Honey<br>Toasted Pistachios, Basil        |
| <b>CRISPY PORK BELLY</b> GF 15                                                 | <b>LUMP CRAB CAKE</b> 22                                                            |
| Carrot & Ginger Purée<br>Toasted Pumpkin Seeds, Chili Oil<br>Pickled Red Onion | Crabmeat Hollandaise<br>Spicy Red Pepper Coulis<br>Pickled Green Tomato Relish      |
| <b>CHICKEN CURRY HAND PIES</b> 19                                              | <b>ASPARAGUS FRIES</b> V 12                                                         |
| Fresh Herb Sauce<br>House-Made Pickles, Crumbled Feta                          | Tempura-Fried Asparagus Spears<br>Lemon-Tarragon Aioli                              |

#### GRAZING BOARD

Chef's Selection of  
Local Meats, Cheeses, Crackers  
22



#### DIPS & SPREADS

- |                                                                                  |
|----------------------------------------------------------------------------------|
| <b>BUTTERY PRETZEL ROLLS</b> 11                                                  |
| Chef's Selection of Flavored Butters                                             |
| <b>BABA GHANOUSH</b> V GFA 12                                                    |
| Eggplant, Pepita Gremolata<br>Sourdough Bread                                    |
| <b>ARTICHOKE &amp; CRAB DIP</b> GFA 18                                           |
| Artichoke Hearts<br>Sliced Radish, Parmesan Cheese<br>Fresh Herbs, Ritz Crackers |
| <b>WARMED GOAT CHEESE</b> V GFA 15                                               |
| Candied Walnuts, Grape Molasses<br>Flatbread Crackers                            |

### SOUP & SALAD



#### SOUP OF THE DAY 6/9

**PARMESAN KALE SALAD**  
Marinated Tuscan Kale  
Parmesan Cheese, Toasted Focaccia Crumble  
Creamy Anchovy-Peppercorn Dressing  
12

**GRILLED PEACH &  
COMPRESSED WATERMELON SALAD** GF 15

Baby Spinach, Heirloom Tomatoes  
Baby Mozzarella Cheese, Basil  
Crispy Prosciutto, Grape Molasses

**LITTLE GEM LETTUCE  
& APPLE SALAD** V GF 14

Gorgonzola Cheese, Candied Pecans  
Meyer Lemon Dressing



#### PROTEIN ADDITIONS

Grilled Chicken	7	Sautéed Local Shrimp	12
*Pan-Seared Scottish Salmon	11	Marinated Crispy Tofu	6

GF GLUTEN-FREE V VEGETARIAN V VEGAN GFA GLUTEN-FREE AVAILABLE

While we take dietary preferences and restrictions very seriously, cross-contact with other ingredients may occur.

Regrettably, we cannot guarantee the complete absence of allergens.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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### ENTRÉES

*Seasonally Inspired Hearty Plates*

<b>PAN-SEARED HALIBUT</b> <sup>GF</sup>	<b>42</b>
Blushed Summer Squash Purée Bradford Farms Corn & Butter Bean Succotash Lemon-Dill Beurre Blanc, Beet Chip, Microgreens	
<b>KANSAS-STYLED SMOKED HALF CHICKEN</b> <sup>GFA</sup>	<b>25</b>
Slow-Smoked Half Chicken, House-Made Pickles Bacon-Braised Butter Beans Honey-Butter Cornbread	
<b>FISHERMAN'S STEW</b> <sup>GFA</sup>	<b>26</b>
Shrimp, Halibut, Mussels, Seafood Stock Heirloom Tomatoes, Grilled Sourdough Bread	
<b>GRILLED 6 OZ FILET MIGNON</b> <sup>GFA</sup>	<b>40</b>
Parmesan Duchess Potatoes Summer Vegetable Medley, Choron Sauce, Chives	

<b>WILD MUSHROOM PAPPARDELLE</b>	<b>28</b>
Mushroom Sugo, Pappardelle Black Garlic Cream, Pecorino, Fresh Herbs	
<b>CHICKEN SCHNITZEL</b>	<b>28</b>
Pretzel Crust, Potato Purée Green Cabbage, Bacon, Mustard Butter	
<b>PULLED PORK PLATTER</b> <sup>GFA</sup>	<b>21</b>
Slow-Smoked Pork Shoulder, House-Made Pickles Sharp Cheddar Mac, Braised Bradford Farms Collards Tangy Eastern North Carolina Vinegar Sauce Honey-Butter Cornbread	
<b>GRILLED BONE-IN PORK CHOP</b>	<b>26</b>
Hoppin' John, Field Peas Ginger-Peach Chutney, Pot Liquor, Fresh Herbs	

### HAND-CRAFTED SPECIALTIES



**PORK BELLY BAO BUNS**  
Honey-Soy Pork Belly  
Charred Scallion Sriracha  
Pickled Cucumbers & Carrots  
**19**

**AVOCADO LOBSTER ROLL**  
Fresh Lobster Salad  
Bibb Lettuce  
Lime-Avocado Crema  
Scallions  
Toasted Split-Top Bun  
House Fries  
**30**

**MUSHROOM FLATBREAD**  
Foraged Mushrooms  
Truffle Cream, Bacon  
Arugula, Grated Pecorino  
Pickled Fresno  
**15**

### BURGER BOARDS

*Served on Chef Johan's Handcrafted Sesame Brioche Bun  
with a House-Brined Pickle Spear & Hand-Cut Fries*

#### HOUSE-BLEND BURGERS

*Chuck, Brisket & Short Rib*

*House-Blend Burgers Served with Bibb Lettuce, Sliced Tomato & Shaved Red Onion*

**\*THE HOUSE BURGER** <sup>GFA</sup>  
Candied Bacon Jam  
Blue Cheese  
Garlic Aioli  
**18**

**\*MUSHROOM & SWISS** <sup>GFA</sup>  
Swiss Cheese, Crispy Onions  
French Onion Aioli  
Balsamic & Thyme-Roasted Mushrooms  
**18**

**\*PICKLED PEPPER JACK** <sup>GFA</sup>  
Calabrian Jam  
Chipotle Aioli, Bacon  
Pickled Fresno Chiles  
**20**



#### OTHER BURGERS

*Each One Unique*

**\*THE CRAFT SMASH** <sup>GFA</sup>  
Two Griddled Patties  
Caramelized Onions  
Cooper® American Cheese  
House-Made Pickles, Burger Sauce  
**15**

**SOUTHERN-FRIED CHICKEN**  
Crispy Chicken Thigh  
Pimento Cheese  
Purple Cabbage Slaw  
Bang-Bang Sauce  
**16**

**BEET & BLACK BEAN BURGER** <sup>GFA V</sup>  
Goat Cheese Spread, Arugula  
Pickled Red Onion  
Beet Mayo  
**14**

# CRAFT

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### WINES

*Unique Finds!*



#### ROSÉS

**GÉRARD BERTRAND CÔTE DES ROSÉS**  
LANGUEDOC, FRANCE  
Fresh & full-bodied.  
Floral notes & hints of  
grapefruit & citrus.

14/38

**STOLLER FAMILY ESTATE,**  
PINOT NOIR ROSÉ  
WILLAMETTE VALLEY, OR  
Crisp & bright.  
Juicy citrus, white tea & strawberry.

14/38

**AGENAIS ROSÉ**  
LOT-ET-GARONNE, FRANCE  
Elegant & crisp.  
Notes of orange blossom & lime leaf  
with punchy acidity.

10.5/29



#### WHITES

**FOUR GRACES PINOT GRIS**  
WILLAMETTE VALLEY, OR  
Medium-bodied  
with layers of tropical fruits.  
Aromas of ripe pear,  
crisp apple & floral notes.

14/38

**FREY VINEYARDS ORANGE BEARD**  
ORANGE WINE, NORTH COAST, CA  
Notes of orange blossom & fresh  
herbs with lots of  
bright acidity & palate-pleasing  
texture.

14/38

**DOMAINE GUENEAU SANCERRE**  
LES TERRES BLANCHES, LOIRE, FRANCE  
Restrained elegance  
with balanced acidity & minerality.  
Citrus, green apple & savory herbs.

68



#### REDS

**CARICATURE**  
OLD VINE ZINFANDEL, CA  
Bursting with  
juicy dark berries & a touch of spice.

10.5/29

**THE LANGUAGE OF YES**  
“CUVÉE SINSO”, CENTRAL COAST, CA  
Cinsault & Syrah.  
Balanced red & blue fruits  
with hints of floral & spice.  
Pleasingly complex.

18/49

**689 CELLARS RED BLEND, CA**  
Zinfandel, Cabernet Sauvignon  
Merlot & Syrah.  
Balanced layers of ripe berries,  
soft tannins & rich spice.

10.5/29

**CHÂTEAU CRU GODARD**  
CÔTES DE BORDEAUX, FRANCE  
Velvety with  
red currant & stewed strawberry.  
Structured & well balanced.

14/38

**CLOS LES FARGES CHIROUBLES**  
BEAUJOLAIS, BURGUNDY, FRANCE  
“Fruit, glorious fruit!” Light-bodied.  
Vibrant & fresh.  
Juicy red fruit with intense aromatics.

49

### IMPORTED EXCLUSIVELY FOR THE LANDINGS GOLF & ATHLETIC CLUB

**PATRIZIA CENCIONI ROSSO DI MONTALCINO (RED), ITALY**

18/49

### MEMBER FAVORITES



#### WHITES

**MASO CANALI PINOT GRIGIO**  
TRENTINO, ITALY

14/38

**SONOMA-CUTRER CHARDONNAY**  
SONOMA COUNTY, CA

14/38

**STONELEIGH SAUVIGNON BLANC**  
MARLBOROUGH, NEW ZEALAND

10.5/29

#### SPARKLING

**FANTINEL PROSECCO, ITALY**

10.5/38

#### REDS

**MADELENNA CABERNET SAUVIGNON**  
PASO ROBLES, CA

14/38

**AUSTIN HOPE CABERNET SAUVIGNON (1L)**  
PASO ROBLES, CA

20/72

**R. STUART BIG FIRE PINOT NOIR**  
WILLAMETTE VALLEY, OR

14/38

**QUILT CABERNET SAUVIGNON**  
NAPA VALLEY, CA

18/49

#### OUR PRIVATE LABELS

**ALL LANDINGS PRIVATE-LABEL WINES**

8.5/24

# CRAFT

## KITCHEN & BAR

### COCKTAILS

*Made with TLGAC Private Label Spirits  
Unless Otherwise Specified*

#### CLASSICS

<b>AVIATION</b> Gin, Crème de Violette, Maraschino Liqueur	15	<b>MINT JULEP</b> Buffalo Trace Bourbon, Simple Syrup, Mint	12
<b>MOSCOW MULE</b> Vodka, Lime Juice, Ginger Beer	10	<b>HEMINGWAY DAIQUIRI</b> Bacardi Rum, Lime, Grapefruit Juice Maraschino Liqueur	15
<b>VESPER</b> Gin, Vodka, Lillet Blanc	15	<b>PENICILLIN</b> Dewar's Scotch, Lemon Juice, Honey-Ginger Syrup	13
<b>BEE'S KNEES</b> Tanqueray Gin, Lemon Juice, Honey Syrup	14	<b>NEW YORK SOUR</b> Bourbon, Lemon Juice, Simple Syrup Red Wine Floater	12
<b>SINGAPORE SWING</b> Gin, Grand Marnier, Maraschino Liqueur Pineapple Juice, Lime Juice, Bitters	13		



#### BEER COCKTAILS

**BLACK GOLD**  
Guinness & Landings Lager  
6.5

**JEALOUS MOON**  
Amaro, Fernet-Branca  
Lemon, Bitters, Pale Ale  
14

#### WINE COCKTAILS

**CHANDON GARDEN SPRITZ**  
Ready to drink  
A perfect balance between  
sweetness & bitterness  
14

**FRENCH 75**  
Gin, Lemon Juice  
Simple Syrup, Prosecco  
13

**HUGO SPRITZ**  
St-Germain, Tito's Vodka, Prosecco



#### SIGNATURE SIPS

 <b>CRAFTED OLD FASHIONED</b> Bourbon, Apple Cider Walnut Bitters, Cinnamon Simple Syrup	15
 <b>BIRD WATCHER</b> Grey Goose Berry Rouge Vodka Chambord Liqueur, Lemon Juice, Simple Syrup	14
 <b>APEROL SIDECAR</b> Aperol, Cognac, Lemon Juice, Simple Syrup	14
 <b>CUCUMBER COLLINS</b> Hendrick's Gin, Lemon Juice Club Soda, Rhoot Man Cucumber Shrub	15
 <b>THE COASTER</b> Mezcal, Sweet & Dry Vermouth, Campari, Bitters	16
 <b>CADILLAC MARGARITA</b> Herradura Silver Tequila Citrus, Agave, Grand Marnier Floater	18
 <b>CRAFTED ESPRESSO MARTINI</b> Smirnoff Vanilla Vodka, Kahlúa, Crème de Cacao, Espresso	14

#### ZERO-PROOF

<b>ODDBIRD BLANC DE BLANCS</b> Green Apple, Mango Ripe Pear & Meyer Lemon	14	<b>WATERMELON FIZZ</b> Fresh Watermelon Juice, Mint Lime Juice, Sprite, Tajín Rim	7
<b>FIRESIDE</b> Rhoot Man Fig & Vanilla Shrub Earl Grey Tea, Soda	7	<b>THE BIG APPLE</b> ISH Spirits Caribbean Spiced Rum Apple Juice, Fresh Ginger, Soda	7
<b>DONKEY KICK</b> Rhoot Man Honey Ginger Peppercorn Shrub Ginger Beer, Lime Juice	7	<b>PRESUMED INNOCENT</b> Bloody Mary Mix, Worcestershire, Olive Juice Horseradish, Pilsner, Old Bay® Salt Rim	7
<b>BOTANICAL BREEZE</b> Fresh Cucumber, Basil Seedlip Garden, Lime Juice, Soda	7		