

CRAFT

KITCHEN & BAR

CRAFT-ED SHARE PLATES

Meant for sharing ... or not!

Deviled Eggs 12 **GF**

Bacon Strip, Candied Jalapeño, Espelette Pepper

Slow-Smoked Pulled Pork Sliders 13

Bradford Farms Cabbage Slaw

Sweet Heat BBQ Sauce, Brioche Slider Buns

Smashed New Potatoes 15

Citrus Crème Fraîche, Scallions

Chicken Curry Hand Pies 20

Fresh Herb Sauce, House Pickles, Feta Crumble

Smashed Pea Fritters 15

Garlic Yogurt, Salmon Roe, Dill

Mac & Cheese Skillet 15

Cavatappi Pasta, Sharp Cheddar Cheese Sauce
Chef's Seasonally Inspired Mix-Ins

Grazing Board 22 **GF**

Chef's Selection of Local Meats & Cheeses

Spiced Lamb Meatballs 15

Tomato Harissa, Whipped Feta
Marcona Almond Crumble, Micro Greens

Asparagus Fries 13 **V**

Tempura-Fried Asparagus Spears
Lemon, Tarragon Aioli, Espelette Pepper

DIPS & SPREADS

Baba Ghanoush 12 **V**

Eggplant, Pepita Gremolata
Sourdough Bread

Artichoke & Crab Dip 18

Artichoke Hearts, Sliced Radish, Parmesan
Herbs, Flatbread Crackers

Warmed Goat Cheese 15 **V**

Candied Walnuts, Balsamic Glaze
Flatbread Crackers

Buttery Pretzel Rolls 11

Chef's Selection of
Terrapin Ridge Farms Mustard Trio

SOLO PLATES

Soup of the Week 6/9

Rustic Garden Tomato Salad 15 **V**

Marinated Tomatoes, Heirloom Tomatoes
Charred Onions, Pomegranate Seeds
Focaccia Croutons
Roasted Garlic & Sherry Vinaigrette

Parmesan Kale Salad 12

Marinated Tuscan Kale
Parmesan, Toasted Focaccia Crumble
Creamy Anchovy-Peppercorn Dressing

Little Gem Lettuce & Apple Salad 14 **V GF**

Gorgonzola, Candied Pecans
Meyer Lemon Dressing

Protein Additions

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

GF Gluten Free **V** Vegan **V** Vegetarian

For our members with life-threatening food allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions 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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CHEF-CRAFTED ENTREES

Seasonally Inspired Hearty Plates

Butter-Poached Halibut 42

Carrot Verjus Purée, Sugar Snap Peas
Champagne Semolina Pasta, Fresh Herbs

Lamb Ribs 28

Slow-Smoked Ribs, Maple Harissa
House Pickles, Tomato & Cucumber Salad
French Fries, Honey Butter Cornbread

Pulled Pork Platter 21

Slow-Smoked Pork Shoulder, House Pickles
Sharp Cheddar Mac, Braised Bradford Collards
Tangy Eastern North Carolina Vinegar Sauce
Honey Butter Cornbread

Fisherman's Stew 26

Shrimp, Halibut, Mussels, Seafood Stock
Heirloom Tomatoes, Grilled Sourdough Bread

Charred Flat Iron Steak 34 GF

Smashed New Potatoes, Swiss Chard
Sauce au Poivre

Brown Butter Gnocchi 28

Sunchoke Purée, Asparagus Tips
Crispy Prosciutto, Aged Pecorino, Chive Oil

Chicken Schnitzel 28

Pretzel Crust, Potato Purée
Green Cabbage & Bacon, Mustard Butter

HAND-CRAFTED SPECIALTIES

Pork Belly Bao Buns 22

Honey-Soy Pork Belly
Charred Scallion Sriracha
Pickled Cucumbers & Carrots

Avocado Lobster Roll 30

Fresh Lobster Salad, Bibb Lettuce
Lime Avocado Crema, Scallions
Toasted Split-Top Bun
House Fries

Mushroom Toast 22 V

Brandied Foraged Mushrooms
Whipped Ricotta, Pecorino
Balsamic Glaze, Grilled Sourdough

BURGER BOARDS

Served on Chef Johan's handcrafted sesame brioche bun, with a house-brined pickle spear, & hand-cut fries.
House-Blend Burgers served with bibb lettuce, sliced tomato, & shaved red onion.

House-Blend Burgers

Chuck, Brisket, & Short Rib

Craft House Burger 18

Candied Bacon Jam
Blue Cheese, Garlic Aioli

Pickled Pepper Jack 20

Calabrian Jam, Chipotle Aioli
Bacon, Pickled Fresno Chiles

Mushroom & Swiss 18

Swiss Cheese, Crispy Onions, French Onion Aioli
Balsamic & Thyme-Roasted Mushrooms

Other Burgers

Each One Unique

The Craft Smash 15

Double 4oz Patty, Caramelized Onions
Dijonnaise, Pickles, Cooper® Sharp White

Southern-Fried Chicken 16

Crispy Chicken Thigh, Pimento Cheese
Purple Cabbage Slaw, Bang-Bang Sauce

Beet & Black Bean Burger 14 V

Goat Cheese Spread, Arugula
Pickled Red Onion, Beet Mayo

Unique Finds

Rosé

Gérard Bertrand Côte des Rosés, Languedoc, FR 14/38
Fresh and full bodied. Floral notes and hints of grapefruit and citrus.

Stoller Family Estate, Pinot Noir Rosé, Willamette Valley, OR 14/38
Crisp and bright. Juicy citrus, white tea, and strawberry.

Agenais Rosé, Lot-et-Garonne, FR 10.5/29
Elegant and crisp. Notes of orange blossom and lime leaf with punchy acidity.

Whites

Four Graces Pinot Gris, Willamette Valley, OR 14/38
Aromas of ripe pear, crisp apple and floral notes. Medium bodied with layers of tropical fruits.

Frey Vineyards Orange Beard Orange Wine, North Coast, CA 14/38
Notes of orange blossom and fresh herbs with lots of bright acidity and palate pleasing texture.

Domaine Gueneau Sancerre Les Terres Blanches, Loire, FR 68
Restrained elegance with balanced acid and minerality. Citrus, green apple and savory herbs.

Reds

Caricature Old Vine Zinfandel, CA 10.5/29
Bursting with juicy dark berries and a touch of spice.

The Language of Yes "Cuvée Sinso", Central Coast, CA 18/49
Cinsault and Syrah. Balanced red and blue fruits with hints of floral and spice. Pleasingly complex.

689 Cellars Red Blend, CA 10.5/29
Zinfandel, Cabernet Sauvignon, Merlot and Syrah. Balanced layers of ripe berries, soft tannins and rich spice.

Château Cru Godard Côtes de Bordeaux, FR 14/38
Velvety with red currant and stewed strawberry. Structured and well balanced.

Clos Les Farges Chiroubles Beaujolais, Burgundy, FR 49
"Fruit, glorious fruit." Light bodied. Vibrant and fresh. Juicy red fruit with intense aromatics.

Member Favorites

Fantinel Prosecco, IT 10.5/29

Maso Canali Pinot Grigio, Trentino, IT 14/38

Sonoma-Cutrer Chardonnay, Sonoma County, CA 14/38

Stoneleigh Sauvignon Blanc, Marlborough, NZ 10.5/29

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

Patrizia Cencioni Rosso di Montalcino, IT 18/49

All Landings' Private-Label Wines Available 8.5/24

Aviation

Gin, Crème de Violette, Maraschino Liqueur

Moscow Mule

Vodka, Lime, Ginger Beer

Vesper

Gin, Vodka, Lillet Blanc

Bees Knees

Tanqueray Gin, Lemon, Honey Syrup

Singapore Swing

Gin, Grand Marnier, Maraschino Liqueur, Pineapple
Lime, Bitters

Bird Watcher

Grey Goose Berry Rouge Vodka, Chambord Liqueur
Lemon, Simple Syrup

The Coaster

Mezcal, Sweet and Dry Vermouth, Campari, Bitters

Cucumber Collins

Hendrick's Gin, Lemon, Club Soda
Rhoot Man Cucumber Shrub

Aperol Sidecar

Aperol, Cognac, Lemon, Simple Syrup

Wine Cocktails

Chandon Garden Spritz (187mL)

Ready To Drink. A Perfect Balance Between
Sweetness & Bitterness.

French 75

Gin, Lemon, Simple Syrup, Prosecco

Hugo Spritz

St. Germain, Tito's Vodka, Prosecco

Oddbird N/A Blanc de Blancs (200mL)

Green Apple, Mango, Ripe Pear & Meyer Lemon

Fireside

Rhoot Man Fig & Vanilla Shrub
Earl Grey Tea, Soda

Donkey Kick

Rhoot Man Honey-Ginger Peppercorn Shrub
Ginger Beer, Lime

Botanical Breeze

Fresh Cucumber, Basil, Seedlip Garden, Lime, Soda

Kentucky Nightcap

Buffalo Trace Bourbon, Kahlúa, Espresso
Chocolate & Orange Bitters

Mudslide

Vodka, Kahlúa, Irish Cream

Classic

15 **Mint Julep** 12

Buffalo Trace Bourbon, Simple Syrup, Mint

10 **Hemingway Daiquiri** 15

Bacardi Rum, Lime, Grapefruit, Maraschino Liqueur

15 **Penicillin** 13

Dewar's Scotch, Lemon, Honey-Ginger Syrup

14 **New York Sour** 12

Bourbon, Lemon, Simple Syrup, Red Wine Floater

13

Craft

14 **Crafted Old Fashioned** 15

Bourbon, Apple Cider, Walnut Bitters
Cinnamon Simple Syrup

16 **Cadillac Margarita** 18

Herradura Silver Tequila, Citrus, Agave
Grand Marnier Floater

15 **Crafted Espresso Martini** 14

Smirnoff Vanilla Vodka, Kahlúa
Crème de Cacao, Espresso

14

Beer Cocktails

14 **Black Gold** 6.5

Guinness & Landings Lager

13 **Jealous Moon** 14

Amaro, Fernet-Branca, Lemon, Bitters, Pale Ale

15

Non-Alcoholic

14 **Carrot Top** 7

Carrot Juice, Fresh Ginger, Lemon, Soda
Turmeric Salt Rin

7

The Big Apple 7

Apple Juice, ISH Spirits Caribbean Spiced N/A Rum
Fresh Ginger, Soda

7

Presumed Innocent 7

Bloody Mary Mix, Worcestershire, Olive Juice
Horseradish, N/A Pilsner, Old Bay® Salt Rin

7

After Dinner

15 **Matcha Martini** 14

Vodka, Matcha, Irish Cream

13 **Amaro Ciociaro** 11

Neat