CRAFT KITCHEN & BAR

CRAFT-ED SHARE PLATES

Meant for sharing ... or not!

DEVILED EGGS GF — 12
Bacon Strip, Candied Jalapeño
Espelette Pepper

SLOW-SMOKED PULLED PORK SLIDERS — 13
Bradford Farms Cabbage Slaw
Sweet Heat BBQ Sauce
Hawaiian Slider Buns

WHIPPED GOAT CHEESE DIP — 13
Candied Pecans, Radish
Pomegranate Seeds, Seasoned Pita Bread

BABA GHANOUSH V GFA — 12
Eggplant, Pepita Gremolata
Sourdough Bread

ARTICHOKE & BOURSIN GRATIN — 15
Pita Bread, Lavosh Bread

GRAZING BOARD GFA — 22
Chef's Selection of Local Meats
Cheeses, Crackers

HAMACHI CRUDO GF — 21
Lemon-Infused Olive Oil
Aji Amarillo, Smoked Salt
Citrus Supremes

ASPARAGUS FRIES V — 12
Tempura-Fried Asparagus Spears
Lemon-Tarragon Aioli
Espelette Pepper

CRISPY BRUSSELS GF — 14
Pancetta Lardons
Hazelnut Crumble, Cider Gastrique

MUSHROOM TOAST — 19
Brandied Foraged Mushrooms
Whipped Ricotta, Pecorino Balsamic Glaze
Grilled Sourdough Bread

LOBSTER MAC & CHEESE SKILLET — 24
Boursin Cheese Sauce, Tarragon
Toasted Breadcrumbs, Cavatappi Pasta

DUCK CONFIT CROQUETTES — 18
Blackberry Jam, Orange Marmalade

SWISS-STYLE FONDUE SKILLET
Caramelized Onion & Garlic Sourdough Bread
17

SOUP & SALADS



SOUP OF THE DAY
6/9

BUTTERNUT SQUASH SALAD V GF
Arcadian Mixed Greens
Roasted Butternut Squash
Honeycrisp Apples, Dried Cranberries
Pepitas, Chèvre, Maple Cider Vinaigrette
13

PEAR & BLUE CHEESE SALAD GF
Arugula, Bartlett Pears
Roth Buttermilk Blue Cheese
Pomegranate Seeds, Toasted Walnuts
Sherry Shallot Vinaigrette
13

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



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.

10.20.26

CRAFT KITCHEN & BAR

ENTRÉES

Seasonally Inspired Hearty Plates

PAN-SEARED HALIBUT 42
Butternut Squash Risotto
Haricots Verts, Herbed Beurre Blanc

KANSAS-STYLED SMOKED HALF CHICKEN GFA 25
Slow-Smoked Half Chicken, House-Made Pickles
Bacon-Braised Butter Beans
Honey-Butter Cornbread

CHARRED N.Y. STRIP STEAK 46
Whipped Garlic Potatoes
Sautéed Parmesan Asparagus
Caramelized Onions, Truffled Compound Butter

CHICKEN SCHNITZEL 28
Pretzel Crust, Potato Purée
Green Cabbage, Bacon, Mustard Butter

PULLED PORK PLATTER GFA 21
Slow-Smoked Pork Shoulder, House-Made Pickles
Sharp Cheddar Mac, Braised Bradford Farms Collards
Tangy Eastern North Carolina Vinegar Sauce
Honey-Butter Cornbread

BRAISED PORK OSSOBUCO 38
Smoked Cheddar Jalapeño Grits
Charred Broccolini, Pork Jus

THE GARDEN TABLE

FIRST HARVEST

RATATOUILLE & CRISPY POLENTA V
Roasted Tomatoes, Zucchini, Eggplant
Squash, Basil Oil
13

SMOKED CABBAGE V
Black Bean Hummus
Pico de Gallo & Green Salsa Verde
13

SECOND HARVEST

ROASTED CAULIFLOWER V V GF
Beet Purée, Za'atar, Pickled Shallots
Crushed Pistachios, Vegan Garlic Aioli
24

PESTO GNOCCHI V
Almond Pesto
Parmesan Cheese, Red Chili Flakes
22

BURGER BOARDS

Served on Chef Johan's Handcrafted Sesame Brioche Bun
with a House-Made Pickle Chips & 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** GFA
Candied Bacon Jam
Blue Cheese
Garlic Aioli
18

***MUSHROOM & SWISS** GFA
Swiss Cheese, Crispy Onions
French Onion Aioli
Balsamic & Thyme-Roasted Mushrooms
18

***PICKLED PEPPER JACK** GFA
Calabrian Jam
Chipotle Aioli, Bacon
Pickled Fresno Chiles
18



OTHER BURGERS

Each One Unique

***THE CRAFT SMASH** GFA
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 GFA V
Goat Cheese Spread, Arugula
Pickled Red Onion
Beet Mayo
14

CRAFT KITCHEN & BAR

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

AVIATION 15
Gin, Crème de Violette, Maraschino Liqueur

MOSCOW MULE 10
Vodka, Lime Juice, Ginger Beer

VESPER 15
Gin, Vodka, Lillet Blanc

BEE'S KNEES 14
Tanqueray Gin, Lemon Juice, Honey Syrup

SINGAPORE SWING 13
Gin, Grand Marnier, Maraschino Liqueur
Pineapple Juice, Lime Juice, Bitters

MINT JULEP 12
Buffalo Trace Bourbon, Simple Syrup, Mint

HEMINGWAY DAIQUIRI 15
Bacardi Rum, Lime, Grapefruit Juice
Maraschino Liqueur

PENICILLIN 13
Dewar's Scotch, Lemon Juice, Honey-Ginger Syrup

NEW YORK SOUR 12
Bourbon, Lemon Juice, Simple Syrup
Red Wine Floater




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



CRAFTED OLD FASHIONED 15
Bourbon, Apple Cider
Walnut Bitters, Cinnamon Simple Syrup



BIRD WATCHER 14
Grey Goose Berry Rouge Vodka
Chambord Liqueur, Lemon Juice, Simple Syrup



APEROL SIDECAR 14
Aperol, Cognac, Lemon Juice, Simple Syrup



CUCUMBER COLLINS 15
Hendrick's Gin, Lemon Juice
Club Soda, Rhoot Man Cucumber Shrub



THE COASTER 16
Mezcal, Sweet & Dry Vermouth, Campari, Bitters



CADILLAC MARGARITA 18
Herradura Silver Tequila
Citrus, Agave, Grand Marnier Floater



CRAFTED ESPRESSO MARTINI 14
Smirnoff Vanilla Vodka,
Kahlúa, Crème de Cacao, Espresso

ZERO-PROOF

ODDBIRD BLANC DE BLANCS 14
Green Apple, Mango
Ripe Pear & Meyer Lemon

FIRESIDE 7
Rhoot Man Fig & Vanilla Shrub
Earl Grey Tea, Soda

DONKEY KICK 7
Rhoot Man Honey Ginger Peppercorn Shrub
Ginger Beer, Lime Juice

BOTANICAL BREEZE 7
Fresh Cucumber, Basil
Seedlip Garden, Lime Juice, Soda

WATERMELON FIZZ 7
Fresh Watermelon Juice, Mint
Lime Juice, Sprite, Tajín Rim

THE BIG APPLE 7
ISH Spirits Caribbean Spiced Rum
Apple Juice, Fresh Ginger, Soda

PRESUMED INNOCENT 7
Bloody Mary Mix, Worcestershire, Olive Juice
Horseradish, Pilsner, Old Bay® Salt Rim