

BRUNCH BEGINNINGS

Daily or Vegetarian Soup 600 | 900
bottomless

Low Country Crab Soup 800 | 1,300
a club favorite since the '80s

Smashed Avocado Toast 1,800
cucumber, radish, tomato, rustic bread, chipotle flakes
add egg +100 • *smoked salmon* +900

Nachos Supreme 1,500 | 2,300
guacamole, jalapeños, cilantro
choose one: pork & beef chili • pulled barbecued pork

Calamari 1,500
chili, pineapple, basil, sweet chili aioli

Berkwood Hot Dog 500
chopped onion, sweet relish
add shoestring fries +300

Fully Loaded Chili-Cheese Dog 700
pork and beef chili, sour cream
add shoestring fries +300

EARLY GREENS

Citrus Sunrise Salad 2,100
avocado, orange, grapefruit, marinated feta, almonds,
mixed greens, citrus vinaigrette
choose one topping: thick-cut bacon • chicken • shrimp •
skirt steak • salmon

Crispy Caesar Salad 1,000 | 1,400
creamy anchovy dressing, shaved parmesan and
hand-torn garlic croutons

**The Essential Chinese
Chicken Salad** 1,000 | 1,400
chow mein, cilantro, cashews and hoisin-sesame dressing
vegetarian option: swap chicken for fried tofu

Show Your Salad a Little Extra Love
tofu • falafel +250 half avocado +300
thick-cut amazake-cured bacon • chicken +400
shrimp • skirt steak • salmon +900



TRADERS' BAR

BRUNCH SPECIAL

Grilled Halloumi Plate 2,400

chargrilled halloumi cheese, blistered cherry tomatoes, grilled pita, hummus,
served with fresh-cut salad with red onion and zesty greek-style vinaigrette

BENNIES

Crabby Benny Delight 2,600
chesapeake crab cake, cajun hollandaise sauce,
toasted english muffins, golden hash browns

Classic Benedict 2,600
grilled ham, hollandaise sauce, toasted English muffins,
golden hash browns

WINGIN' IT

Buffalo Burner 1,000 | 1,900
classic buffalo heat: bold, buttery and just spicy enough,
served with blue cheese dressing

Double Barrel Barbecue Wings 1,000 | 1,900
jack daniel's barbecue glaze with brown sugar, garlic
and red pepper, served with blue cheese dressing

Nashville Knockout 1,000 | 1,900
dry-fried, dunked in spicy oil, with cayenne and
paprika heat, served with ranch dressing

Cauliflower Wings 1,500
maple-chili glaze, smoked salt

END ZONE EATS

*served with a choice of green salad, potato salad, coleslaw, onion rings, shoestring fries, brew fries or cajun fries
vegetarian option: plant-based patty substitute available for any burger*

Double Smash Cheeseburger 2,000
cheddar, sticky bourbon-bacon jam, maison kayser
brioche bun

Fishin' Good 1,900
beer-battered wild hoki, american cheese, housemade
tartar sauce, coleslaw, pickles, brioche bun

Classic Beef Dip 3,000
thin-sliced roasted beef rib on a warm roll, served with
au jus and american brown mustard
add swiss cheese +250

Creole Spiced Chicken Sandwich 2,400
avocado, tomato, lettuce, social slather

The Reuben of All Reubens 2,300
corned beef, melted gruyère, sauerkraut, russian dressing
on grilled caraway rye
new york city deli-style +950

Saratoga Springs Clubhouse 1,850
white or multigrain toast

EGGS AND BEYOND

Toast of the Town 2,200
french toast topped with maple syrup, comes with bacon
and two eggs any style

Cali Burrito 2,500
steak, scrambled eggs, cheddar, potatoes, macha salsa,
avocado salsa

American Breakfast 1,500
two cage-free eggs any style, breakfast potatoes, choice of
bacon or sausage, toast

John Denver's Omelet 2,200
diced ham, cheddar, bell peppers, onions, hash browns

"Don't Mess with Texas" Omelet 2,200
chili con carne, cheddar, jalapeños, sour cream, red onion,
hash browns

Maruichi Everything Bagel 2,500
lox, cream cheese, capers, dill, red onions, lemon

IPA-Battered Jumbo Fish and Chips
one piece 1,700 | two pieces 2,250
tartar sauce, brew fries

Boosters pork sausages • hash browns +250
cherrywood bacon • toast +200

DAYBREAK DELIGHTS

Santa Maria Barbecued Chicken 3,200
marinated in garlic, lemon and santa maria-style spice rub
and slow-grilled, served with pinto beans and tangy
slaw

Grilled Summer Vegetable Wrap 1,700
eggplant caviar, zucchini, piquillo peppers, falafel,
cucumber-mint yogurt

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items). Please discuss any food allergies or dietary requirements with your server.