

# WESCOTT BAR & GRILL

## SMASH BURGERS

*All burgers are a blend of chuck brisket and short rib 4 oz. smash patties. Served on a grilled bun with smash sauce, lettuce, tomato, onion, house pickles. Sub GF bun \$1.50*

Single \$10.95 Double \$13.95 Triple \$16.95

Add:

American, cheddar, provolone, or pepperjack \$1

Grilled onions or jalapeno \$1

Bacon or chili \$1.50

*Served with house fries or slaw. Sub sweet potato fries or side salad \$2.99*

## YARD BIRD

### Chicken Quesadilla

Grilled chicken, shredded cheddar, onion, jalapeno, served with salsa and sour cream \$13.95

### Classic Crispy Chicken

Buttermilk fried chicken breast, mayo, house pickles, on a grilled bun \$13.95

### Grilled Chicken

Marinated grilled chicken breast, bacon, provolone, mayo, lettuce, tomato, red onion, house pickles, grilled bun \$15.95

### Chicken Salad Wrap

White meat chicken, red grapes, celery, onion, tarragon, lettuce, tomato, herb tortilla \$13.95

*Served with house fries or slaw. Sub sweet potato fries or side salad \$2.99*

## BREAKFAST

*Served Monday-Friday 9:30-11:00 Saturday-Sunday 9:00-11:00*

### Classic Breakfast

Two eggs, homefries, toast, choice of bacon, ham, or sausage patties \$11.95

### Breakfast Sandwich

Grilled English muffin, fried egg, American cheese, bacon, ham, or sausage \$6.95

### Buttermilk Pancake Stack

3 pancakes, choice of bacon, ham, or sausage patties \$12.95

### Sides

Homefries \$4.50

Single Egg \$1.50

Toast (2) \$3.50

Bacon, ham, or sausage patties \$3.99

## SLAMMIN SAMMIES

*Served with house fries or slaw. Sub sweet potato fries or side salad \$2.99*

### BLT

Apple-wood smoked bacon, iceberg, vine ripe tomato, mayo, toasted sourdough or honey wheat bread \$12.50

### Club

Triple decker, turkey, ham, bacon, lettuce, tomato, cheddar, mayo on toasted bread \$15.95

### Chili Cheese Dogs

(2) All beef hot dogs, house made chili, cheddar cheese, diced onion \$11.95

### Adult Grilled Cheese

Provolone, pepperjack, cheddar, sliced tomato, bacon, on grilled sourdough \$13.95

## SEAFOOD PLATTER

### Fried Shrimp

Hand-breaded shrimp fried to a golden brown with house cut fries and slaw \$15.95

## IN THE ROUGH

### Large House Salad

Crisp iceberg, shredded cheddar, cucumbers, tomatoes, croutons, red onion \$9.95

### Chef Salad

Chopped iceberg, shaved turkey, ham, tomatoes, cheddar cheese, bacon, cucumbers, hard-boiled egg, croutons \$15.95

*Ranch, Balsamic vinaigrette, Italian*

## BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite, Ginger ale, Lemonade, Sweet Tea, Unsweet Tea \$3.50

Hot Chocolate, Hot Tea \$3.50

Coastal Coffee Roasters Carolina Morning Blend \$4.00

Orange juice, Cranberry juice, Grapefruit juice \$4.00

## SIDES

House Cut Fries \$4.99

Sweet Potato Fries \$5.99

Cole Slaw \$3.99

Side House Salad \$4.99

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## ADULT LIBATIONS

Ask your server or bartender about our craft draft selections

- Budweiser \$4
- Bud Light \$4
- Coors Light \$4
- Michelob Ultra \$4
- Miller Lite \$4
- Modelo \$4
- PBR (16oz) \$4
- Yuengling \$4
- White Claw Hard Seltzer \$5
- Guinness (16oz) \$6.25
- Corona Premier \$4
- Allagash White \$6.25
- Wicked Weed Pernicious IPA \$6.25
- Wild Leap Chance IPA \$6.25
- Bell's Two-Hearted Ale (16oz) \$7.25
- Heineken Non-Alcoholic \$5
- High Noon Seltzer \$7.50

## HOUSE WINE

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Merlot,  
Pinot Noir, Moscato \$7 glass / \$25 bottle

Wycliff Brut Champagne \$6 glass / \$22 bottle

## SIGNATURE COCKTAILS

### Transfusion

Titos, Barstool transfusion mix \$11.50

### Margarita

Espolon, Cointreau, fresh lime juice, simple syrup \$10

### Old Fashion

Clover rye whiskey, sugar, bitters, orange, cherry \$12

### Tequila Sunrise

Patron, orange juice, grenadine \$11

### Bay Breeze

Malibu, cranberry, pineapple \$8

### Classic Cosmo

Titos, Cointreau, cranberry, lime \$9

### Dark N' Stormy

Goslings Black Seal Rum, fresh lime juice, Barrett's ginger beer \$8

### Moscow Mule

Titos, Barrett's ginger beer, fresh lime juice \$8

### Hazelnut Mimosa

Frangelico, orange juice, Wycliff brut \$10

### Amen Corner

Hendriks, pineapple juice, lemon juice, grenadine \$9

### Espresso Martini

Titos, Espresso, Kahlua \$12

### Vamoosa

Titos, orange juice, Wycliff champagne \$10

## WESCOTT GOLF CLUB EVENTS & CATERING

Wescott specializes in private events for your business, church, family, and friends. Our tented patio is ideal for weddings, golf outings, or large events with live entertainment. The clubhouse is perfect for groups up to 150 or less. The wrap-around porch and tented patio lets us accommodate up to 350 guests.

The Clubhouse's expansive wrap-around porch provides guests with beautiful views of the lush golf course. With the additional available space under the 6,400 square foot tent-configured outdoor patio, the events staff has the flexibility to provide an outside venue for any event.

Please contact, Jason Boutin, to set up a personalized tour and for our full catering options.

Jason Boutin

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