
THE CHATTOOGA CLUB

BRUNCH MENU

STARTERS & SALADS

Creamy White Corn Chowder
Fresh Herbs

Chattooga's Cobb Salad
*Chiffonade of Romaine, Diced Tomatoes, Boiled Eggs, Applewood Smoked Bacon, Haas Avocado, Bleu Cheese, Chili Aioli, Crisp Potato Nest
Grilled Organic Chicken Breast*

Early Summer Greens Salad
*Seedless Cucumbers, Sweet Little Tomatoes, Purple Ninja Radish, Candied Walnuts, Local Goat Cheese
Mayhaw Vinaigrette
Member's Protein Choice*

Seared Tuna Nicoise Salad
*Chilled Sushi Grade Tuna, Mixed Salad Greens, Haricot Verts, New Potatoes, Kalamata Olives
Diced Tomatoes, Balsamic Vinaigrette*

Fried Oyster Caesar Salad
Romaine Hearts, Roasted Garlic Dressing, Parmesan Coated Croutons, White Anchovy Fillets

Summertime Tomato Carpaccio & Burrata
Prosciutto Ham, Fine Diced Shallots, Capers, Micro Basil Greens

Specialty Sandwiches & Brunch Entrees

Eggs Chattooga
*Delicately Poached Eggs, Choice of Canadian Bacon, Cold Smoked Salmon or Prime Beef Tenderloin
Medallions, Lemon Tabasco Hollandaise, Caviar*

High Country Breakfast
*Any Style Eggs, Stone Ground Yellow Grits or Early Golden
Potatoes, Applewood Smoked Bacon or Sausage Links*

Avocado Toast & Eggs
*Chef Benjamin's Butter Toasted Country Baguette, Micro Salad, Shaved Purple Ninja Radish
Tomato Confit*

Chef Benjamin's Blueberry Pancakes
Applewood Smoked Bacon or Sausage Links

Grilled Chicken Quesadilla
*Lightly Blackened Organic Chicken, Sauteed Bell Peppers & Onions, Roasted Tomato Salsa
Lime Crema, Fresh Guacamole*

Grilled Turkey Rachel
*Thin Sliced Smoked Turkey, Red Wine Vinaigrette Cole Slaw, Special Sauce, Gruyere Cheese
Toasted Rye Bread, Pomme Frits*

Ground Short Rib & Chuck Burger
*Carmelized Vidalia Onion, Smoked Bacon, Buttermilk Bleu Cheese, Artison Lettuce
Heirloom Tomatos, Pomme Frits*

Sautéed Market Fish Selection
*Sauteéd or Grilled
Cheesy Stone Ground Grits, Chef's Inspirational Vegetables, Lemon & Caper Beurre Blanc*

