



BREAKFAST MENU

SERVED
MONDAY-SATURDAY 7AM-11AM
SUNDAY 7AM-1PM

(GF) - Gluten Free Available (V) - Vegetarian Available (N) - Contains Nuts

OMELETS

Served with toast hash browns or home fries. Substitute fruit for \$1.

Three Meat (GF)	10
Bacon, sausage, and ham with choice of cheese.	
Southwest (GF)	10
Sautéed sausage, peppers & onions, with melted cheddar jack cheese, topped with diced tomatoes and served with salsa.	
Fall Root Vegetable (GF) (V)	12
Sweet potato, parsnip, butternut squash, kale, feta	
Make Your Own	
Cheese Omelet 7 Additional Toppings 1.5 each	
Toppings: Bacon, sausage, ham, tomato, onion, bell pepper, spinach, mushroom, or cheese	

PLATTERS

Substitute fruit for \$1.

Eye Opener	9
Two eggs any style, bacon, sausage or ham steak, hash browns or home fries, bread	
Back Nine	11
Two eggs any style, bacon, sausage or ham steak, hash browns or home fries, two pancakes	
The Irish	12
Two eggs any style, corned beef hash, bacon, sausage or ham steak, bread	
Eggs Benedict	12
Canadian Bacon and poached eggs topped with hollandaise sauce on a grilled english muffin, hash browns or home fries	
Sweet Potato Hash (GF)	12
Sautéed sweet potatoes, parsnips, butternut squash, and kale, 2 eggs sunny side up, bread	
Biscuits & Gravy	9
Two open faced buttermilk biscuits, housemade sausage gravy, hash browns or home fries	
French Toast	8
Thick texas toast dipped in salted caramel whiskey egg batter, powdered sugar, maple syrup	

HAND HELD

Breakfast Sandwich	9
English muffin or croissant with choice of meat with egg and cheese.	
Breakfast Burrito (GF)	10
12" tortilla rolled with scrambled egg, crumbled bacon and sausage, pepper, onion, hash browns and cheese, grilled and served with salsa.	
Avocado Toast	9
Mashed avocado, diced tomato and shaved red onion on rustic sourdough.	
Smoked Salmon & Cream Cheese Bagel	10

A LA CARTE

Breakfast Parfait	9	Breakfast Meats	4
Layers of granola, vanilla yogurt and seasonal berries.		3 bacon slices, 2 sausage (links or patties), or 1 ham steak.	
Breads	2	Croissant or Bagel	3
White, wheat, rye, sourdough, English muffin, biscuit or bagel.		Gluten-Free Toast Available	
Oatmeal	5	Two Pancakes	5.50
Served with brown sugar, walnuts & dried cranberries.		Single Pancake	3
One Egg	2	Add to Pancakes: Each Topping	1.50
Fruit Cup or Cheese Grits	3	Blueberries, strawberries, pecans, walnuts or chocolate chips.	

BREAKFAST DRINKS 2.75

COFFEE	COLD BREW COFFEE	JUICE	LEMONADE
SWEET TEA	UNSWEET TEA	MILK	CHOCOLATE MILK
COKE	DIET COKE	SPRITE	COKE ZERO
DR. PEPPER	ROOT BEER	MELLOW YELLOW	

Gratuity may be included for parties of 8 or more. Reservations only accepted for parties of 8 or more. TOGOORDERS: 931-484-3741
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.



ALL DAY MENU

SERVED

Monday-Sunday 11am-9pm

(GF) - Gluten Free Available (V) - Vegetarian Available (N) - Contains Nuts

** Not Available Until 1pm on Sundays

FIRST TEE

Wings (GF)	6 for 10	12 for 19
Mild, Buffalo, BBQ, or Naked		
Deviled Eggs		11
Topped with candied bacon		
Putt Putt Shrimp (GF)		15
Crispy shrimp, cucumber, signature spicy cream sauce		
Smokey Fall Crostini (V)		13
Toasted chibata slices, acorn squash puree, bleu cheese crumbles, fresh sage		
Prosciutto Wrapped Pears		15
Marinated pears, prosciutto, bleu cheese and sage infused honey		
Fig and Mascarpone Fried Puffs (V)		12
Fried Seafood Duo		15
Salmon croquettes, fried oysters, remoulade sauce		

GREENS & SOUPS

Add grilled or fried chicken (8), shrimp (10), salmon (12)

Garden Salad	Lite 6	Hearty 9
Mixed greens, tomatoes, cucumbers, shredded jack cheese, croutons, choice of dressing		
Caesar Salad	Lite 6	Hearty 9
Romaine, parmesan cheese, croutons, caesar dressing		
Strawberry Salad (GF) (N)	Lite 12	Hearty 16
Mixed greens, grilled chicken, candied pecans, strawberries, bleu cheese crumbles, raspberry vinaigrette dressing		
Waldorf Salad (GF) (V) (N)		15
Romaine lettuce, apples, candied pecans, grapes, raisins, celery, yogurt, balsamic vinaigrette dressing		
Power Drive Bowl (GF) (V)		16
Quinoa, root vegetable medley, toasted pepitas, fresh thyme, red onion		
1/2 Sandwich & Soup Combo		10
Choice of a whole grilled cheese, or 1/2 of BLT, tuna or chicken salad, or deli turkey with a cup of soup		
Soup de Jour or French Onion	Cup 6	Bowl 9

Dressings:

Ranch, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Italian, 1000 Island, Raspberry Vinaigrette

SANDWICHES

Served with choice of one side item

Stonehenge Burger	15
8 oz. Fresh ground chuck, lettuce, tomato, onion, pickle, choice of cheese	
Substitute Vegetable Burger	16
Smoked Salmon BLT	17
Bacon, lettuce, tomato, smoked salmon, toasted sourdough	
Country Club Sandwich	17
Choice of bread, turkey, ham, bacon, lettuce, tomato, swiss cheese, mayonnaise.	
Chicken Sandwich	15
Grilled, Fried, or Nashville Hot chicken breast, tomato, pickles, red onion, lettuce	
Fairfield Reuben Sandwich **	16
Corned beef brisket, grilled sauerkraut, 1000 Island, swiss cheese, grilled rye.	
Fall Turkey Sandwich (N)	14
Shaved turkey, raspberry cream cheese, toasted pecans, provolone cheese, wheat bread	
Philly Melt **	18
Shaved ribeye, swiss cheese, peppers and onions, rye bread	

ALL DAY ENTREES

General TSO Chicken **	19
Served with broccoli and jasmine rice with sesame seed, green onion	
Fish 'n Chips	20
Breaded atlantic cod, fries, house-made slaw, tartar sauce, lemon	
Grilled Quesadilla ** (GF)	14
Seasoned chicken, sautéed onions and peppers, cheddar jack cheese, salsa, sour cream	
<i>The following are served with choice of side</i>	
Meatloaf	14
Topped with tomato sauce	

Sides:		3
French Fries	Onion Rings	Tater Tots
Sweet Potato Fries	Broccoli	Cole Slaw
House Chips	Braised Collard Greens	
Available with Upcharge: Side Salad Caesar Salad Cup of Soup		

All Sandwiches and Hearty Salads can be made as a wrap (GF available). Additional charge may apply.

Gratuity may be included for parties of 8 or more. Reservations only accepted for parties of 8 or more. TOGOORDERS 931-484-3741

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.



DINNER MENU

SERVED

Monday-Sunday 4pm-9pm

(GF) - Gluten Free Available (V) - Vegetarian Available (N) - Contains Nuts

DINNER ENTREES

The following are served with choice of side salad or soup de jour

Bolognese 30

Cavatappi noodles, filet tips, bolognese sauce

Argentinian Shrimp Mostaccioli 26

Argentinian red shrimp, cremini mushrooms, kale, mostaccioli noodles, white wine cream sauce

Vegan Pumpkin Bucatini (V) 24

Bucatini noodles, cherry tomatoes, spinach, humus and pumpkin puree sauce

The following are served with choice of two sides and side salad or soup de jour

Lemon Basil Barramundi 30

Garlic breadcrumb crumble, lemon basil cream sauce

Grilled Salmon (GF) 27

Caper relish

Smoked Bleu Cheese Filet (GF) 32

6oz Angus prime filet, smoked bleu cheese topping

N.Y. Strip (GF) 30

12oz Angus N.Y. strip, garlic thyme confit

Peppercorn Sirloin (GF) 25

10oz Angus Sirloin, peppercorn butter

Chicken Parmesan 26

Fried chicken breast, tomato sauce, mozzarella cheese

Apple Jack Pork Chop (GF) 28

Apple brined 10 oz bone in pork chop, apple chutney

Prime Rib Special (GF)

Fri. & Sat Only - while supplies last

8oz 32 12oz 38

SIDES:

French Fries
Onion Rings
Sweet Potato Fries
House Chips

Crispy Asian Brussels Sprouts
Garlic Tri-Colored Carrots
Braised Collard Greens
Baked Potato

Tater Tots
Steamed Broccoli
Cole Slaw
Rice

Gratuities may be included for parties of 8 or more. Reservations only accepted for parties of 8 or more. TO GO ORDERS: 931-484-3741

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.



DESSERT MENU

Turtle Pecan Sundae (GF) (N) 10

Double scoop of butter pecan ice cream,
dark chocolate drizzle, caramel drizzle,
candied pecans

Apple Blossom 12

Baked apple tart, scoop of vanilla ice
cream, caramel drizzle

Caramel Apple Cheesecake 14

Caramel cheesecake, baked apples, salted
caramel drizzle

Pumpkin Spice Cupcake 10

Served with a scoop of vanilla ice cream,
caramel drizzle

Flourless Chocolate Torte (GF) 12

Served with whipped cream, fresh
strawberries, chocolate sauce

(GF) Gluten Free

(N) Contains Nuts

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.