

BAR MENU



WARM GERMAN PRETZEL	9	Ⓥ
<i>Spinach Dip and Whole Grain Mustard</i>		
HOUSE-MADE HUMMUS	7	Ⓥ
<i>Grilled Naan Bread</i>		
ALL AMERICAN SMASH BURGER	9	
<i>American Cheese • LTO • Pickle • House Sauce</i>		
BUTTERMILK FRIED CHICKEN TENDERS	12	
<i>The UMass Sauce</i>		
BARBECUE PORK BELLY STEAMED BUNS	12	
<i>Pickled Vegetables • Char Siu</i>		
NEW ENGLAND CHEESE BOARD	18	
<i>Local Honey • Crostini Bread</i>		
NEW ENGLAND FISH AND CHIPS	17	
TAIPEI SHRIMP RAMEN	15	Ⓥ
<i>Red Curry • Coconut Milk • Kaffir Lime</i>		

Ⓥ VEGETARIAN

ⓋG VEGAN

GF GLUTEN FREE

EXECUTIVE CHEF: SCOTT HEBERT

Please inform your server if you or anyone in your party has food allergies or special dietary requirements. We are happy to make substitutions to items or create specialty items to accommodate.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Your food and beverage charges are subject to 7% meals tax and a 20% Club Charge. The Club Charge is an administrative fee that is retained by the Club and used for the Club's general expenses, including regular maintenance and restoration of the Club and other costs that are incurred. The Club Charge, and any other fee or charge added to your statement, is not a tip, gratuity or service charge and is not remitted to the Club's wait staff employees or service bartenders. No additional gratuity is required, expected, or permitted. The Club has a no tipping policy to which the staff must adhere.