

Tee House Social

KITCHEN + BAR + EVENTS

Social Starters

THE SOCIAL BOARD

\$38

Soft pretzels, wings, balsamic brussels, Italian meats & cheese, queso, Carolina mustard and pickles. Perfect for sharing.

TEE HOUSE SMOKED WINGS

\$16

Slow smoked, finished hot. Choice of house-made sauce: Carolina mustard BBQ, Tee House red BBQ, or Alabama white BBQ (Fan Favorite). Served with fries.

BALSAMIC BACON BRUSSELS **\$13**

Crispy brussels sprouts, smoked bacon, balsamic glaze, and parmesan.

GARLIC GOLD FETA

\$14

Marinated feta, olives, balsamic roasted tomatoes, pepperoncini relish. roasted garlic oil, and lemon zest. Served with toasted baguette and focaccia.

PRETZEL & QUESO

\$13

Pretzel duo, queso and Carolina mustard BBQ.

MARYLAND STYLE CRAB DIP **\$18**

Lump crab, old bay, and creamy cheese blend served with baguette, and crackers. Served warm.

Salads

ADD CHICKEN + \$6 ADD STEAK + \$11

TEE HOUSE SALAD

\$10

Lettuce, cucumber, cherry tomatoes, house made croutons, red onion and cheddar cheese.

GREEK SALAD

\$15

Romaine, cucumber, tomato, kalamata olives, red onion, artichoke, feta, and Greek vinaigrette.

CAESAR SALAD

\$11

Romaine, parmesan, croutons and caesar dressing.

AHI TUNA POKE SALAD

\$18

Ahi tuna, mango, avocado, cucumber, edamame, mixed greens, sesame, scallions topped with a sesame ginger vinaigrette.

Dressings: Ranch, white French, Greek vinaigrette, sesame ginger vinaigrette and Caesar.

Turn any salad into a wrap for \$4 more. Served with your choice of side.

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House Plates

PINEAPPLE CHIPOTLE

\$28

PORK CHOP

Thick-cut bone-in pork, pineapple chipotle chutney, roasted garlic mashed potatoes, and broccolini.

STEAK FEATURE

MARKET PRICE

Ask your server for details.

SWEET CHILI GLAZED SALMON

\$23

Sweet chili glazed salmon, charred corn and black bean succotash with roasted garlic mashed potatoes.

GRILLED LEMON GARLIC

\$22

CHICKEN PASTA

Chargrilled chicken, lemon garlic butter, parmesan, and herbs, served with toasted garlic baguette.

Handhelds

ALL HANDHELDS SERVED WITH CHIPS, UPGRADE SIDE FOR AN ADDITIONAL CHARGE. GF BUN +\$2

GREAT TRAIL BURGER

\$15

1/3 lb beef patty, cheddar, lettuce, tomato, onion, Social sauce, on toasted brioche.

BAJA FISH TACOS

\$18

2 sauteed fish tacos, topped with fresh pico de gallo, citrus slaw, and spicy mayo.

HOUSE SMOKED PULLED

\$14

PORK SANDWICH

Alabama white BBQ and citrus slaw, served on a brioche bun.

NASHVILLE HOT CHICKEN

\$15

SANDWICH

Crispy chicken, Nashville hot sauce, dill pickles, and shaved slaw. Served on a brioche bun.

CUBAN

\$18

Crispy mojo pork, smoked ham, Swiss, pickles, yellow mustard, on authentic Cuban bread.

HOT HONEY CHICKEN FLATBREAD

\$16

Grilled chicken, cheddar, dill pickles, shaved slaw, and crispy onions with a hot honey drizzle.

GARLIC PARMESAN VEGGIE

\$15

FLATBREAD

Garlic oil, artichoke, balsamic tomatoes, provolone, feta, and parmesan cheeses. Add chicken or bacon for \$3.

Sides

FRENCH FRIES

\$5

TRUFFLE FRIES

\$8

ROASTED GARLIC MASHED POTATO

\$5

CHIPS

\$3

SIDE SALAD

\$6

BROCCOLINI

\$5

BALSAMIC BACON BRUSSELS

\$7

FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, SOYBEAN, WHEAT, PEANUTS, TREE NUTS, FISH, AND SHELLFISH.

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES. CONSUMER ADVISORY: EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, PREGNANT WOMEN, OLDER ADULTS AND THOSE WHO HAVE CERTAIN MEDICAL CONDITIONS ARE AT GREATER RISK.