

NINETY|THREE

BAR BITES

Charcuterie Board 19

Chef selection of imported meats and cheeses, olives, grapes, strawberries, whole grain mustard, fig jam and artisanal crackers

**Gluten free without the artisanal crackers*

Bang-Bang Shrimp **GF** 16

Crispy jumbo shrimp tossed in our house made bang-bang sauce, served on a bed of lettuce, finished with fresh chives

Founders Burger 14

Local ground beef patty, topped with lettuce, tomato and crispy onion rings, finished with a Korean BBQ sauce, served on a toasted brioche bun with shoestring French fries

**Gluten-free bun available for +2.50*

"93" Sliders 12

Three brioche sliders topped with lettuce, tomato, onions, caramelized mushrooms and Swiss cheese, finished with a bourbon glaze drizzle

Curry Chicken Salad Wrap 9

Our signature curry chicken salad in a grilled wrap with lettuce, tomatoes, and onions, served with a side of shoestring French fries

**Gluten free bun option available +2.50*

Honey Garlic Chipotle Wings **GF** 9

Six jumbo wings tossed in our sweet and spicy honey garlic sauce, served with celery and carrots along with your choice of ranch or bleu cheese

Truffle and Pecorino Frites **GF** 9

Shoestring French fries tossed in truffle oil and a salt blend, finished with chives and pecorino

Fawn Lake Country Club is pleased to offer a variety of gluten-free options. We have processes in place to minimize cross contamination, but we are not a gluten-free restaurant and cannot guarantee that cross contamination will never occur. Please advise your server if you are highly sensitive.

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APERITIVO

B&B By Bénédictine 1.5oz 9

One of the oldest premixed cocktails. In the 1930's during Prohibition in the United States, a barman at Club 21 in Manhattan came up with the idea of mixing brandy with Benedictine

Caperitif Lot 10 1.5oz 10.50

For decades this unique Aperitif inspired barmen all over the world. Then, in the 1930's, the company that made it disappeared, and with it the product as well as the recipe. Subsequently, mixologists and bartenders from all over the world referred to the defunct Caperitif as the “ghost ingredient.” Fast forward almost 100 years to when Adi Badenhorst finally revived this ghost ingredient with the launch of the new Caperitif

Grand Marnier 1.5oz 9

A liqueur made with centuries-old traditions. The nobility of Cognac and the exoticism of bitter orange essence that comprises it offers an unrivaled aroma and flavor that are both powerful and complex

Barboursville Vineyards Phileo

Glass 14

A truly beautiful and friendly dessert wine, with a brightly refreshing sweetness indebted to a carefully preserved fruit acidity, for a clean and disarmingly elegant finish