



The Fairway Grill

Lunch Menu

To Start

Chef's Whim Soup 9

House Potato Chips 6
House Fried Potato Chips, Dill Spice

Wings 16*
Six Local Chicken Wings,
House Made Buffalo Sauce, Celery,
Ranch

Billings Farm Cheese Plate 20
Smoked Cheddar, Reserve Cheddar, Crackers,
Embellishments

Nachos 15
Fresh Tortilla Chips, Billings Farm Cheddar,
Pico de Gallo, Pickled Red Onions, Cilantro,
Avocado Lime Crema
Add Chicken 15*

From the Garden

Garden Salad 14
Mixed Greens, Radishes,
Cucumbers, Tomatoes,
Maple Cider Vinaigrette

Cobb Salad 18*
Mixed Greens, Romaine Lettuce, Bacon,
Tomatoes, Cucumbers, Pickled Red Onions,
Avocado, Hard Boiled Egg, House Made Ranch

Caesar 15*
Romaine Lettuce, Napa Cabbage, Radishes,
Torn Croutons, Hard Boiled Egg,
Grainy Mustard Caesar Dressing

Grain Bowl 17
Farro, Sorghum, Cucumbers, Tomatoes, Feta,
Sweet Peppers, Pickled Red Onions,
Creamy Herb Dressing

Salad Additions*

Grilled Chicken 15 | Grilled Shrimp 12 | Grilled Salmon 15

Large Plates

Served with Fries, Side Salad, or Fruit

Lobster Roll MKT*
Available Friday, Saturday & Sunday Only
Maine Lobster, Herb Aioli, Celery, Chives,
Toasted Brioche Bun

Korean Fried Chicken Sandwich 22*
Buttermilk Fried Chicken Breast,
Gochujang Glaze, House Made Spicy Pickles,
Napa Cabbage Slaw, Toasted Brioche Bun

Smash Burger 21*
Double Smashed Beef Patties, Cabot Cheddar,
Caramelized Onions, Lettuce, Tomato, Herb Aioli,
Toasted Brioche Bun
Add Bacon 5

Shrimp Tacos 20*
Grilled Marinated Shrimp,
Shredded Cabbage, Radishes, Feta,
Charred Corn Salsa, Avocado Lime Crema,
Local Corn Tortillas

Turkey Club 18*
Smoked Turkey, Cabot Cheddar, Local Bacon,
Lettuce, Tomato, Herb Aioli, Toasted Ciabatta

Hot Dog 13*
Local ¼ Pound All Beef Hot Dog,
Green Tomato Relish, Toasted Brioche Bun

Please inform your server if a person in your party has a food allergy.

**Items marked with an asterisk* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

The 19th Hole

Non-Alcoholic Beverages

Soda 4

Pepsi, Diet Pepsi, Root Beer, Sierra Mist,
Dr. Pepper, Ginger Ale, Club Soda, Tonic Water

Juice 5

Cranberry, Orange, Grapefruit, Pineapple, V-8

Fresh Brews 5

Iced Tea, Lemonade, Arnold Palmer,
Coffee, Hot Tea

Saratoga Sparkling Water

Small 4
Large 8

Töst Sparkling (250ml) 8

White Tea, Cranberry, Ginger

Agua Fresca 10

Cucumber, Mint, Lemon

Green with Envy 12

Green Tea, Orange, Vanilla

Featured Cocktails

Transfusion 15

Tito’s, Grape, Lime, Ginger Ale

French 75 15

Tanqueray, Lemon, Simple Syrup, Prosecco

Mojito 15

Mint Rum, Lime, Simple Syrup, Soda

Margarita 16

Mi Campo, Ferrand Dry Curaçao, Lime, Agave

Kentucky Mule 15

Maker’s Mark, Lime, Simple Syrup, Ginger Beer

Aperol Spritz 17

Aperol, Prosecco, Soda

Beer

Draft Beers 10

Lawson’s Sip of Sunshine IPA
Upper Pass First Drop APA
River Roost Mas Verde IPA
von Trapp Helles Lager
Switchback Ale
Stella Artois

Lawson’s Little Sip Can (160z) 10

Local Craft Cider (120z) 7.50

Champlain Orchards “Farmstead” Cider

Domestic Cans (160z) 7

Budweiser, Bud Light, Coors Light,
Michelob Ultra

Imported Cans 6.50

Corona, Guinness

Non-Alcoholic 7

Athletic Club “Upside Dawn” Golden Ale

Wine & Seltzer

Wine

Sparkling, Chardonnay, Sauvignon Blanc,
Rosé, Pinot Noir, Cabernet Sauvignon

Glass 12
Bottle 48

Truly Spiked Seltzer 6

Assorted Flavors

Woodstock Country Club ~ Open Daily

Golf Shop: 7am-6pm
Golf Course: 7:30am-Dusk

Fairway Grill ~ Open Friday – Sunday

Lunch: 11am-4pm
Bar: 11am-5pm