

# NINETY|THREE

## BAR BITES

### **Bang-Bang Shrimp** **GF** 16

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

### **Charcuterie Board** 19

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

*\*Gluten-Free without the artisanal crackers*

### **Curry Chicken Salad Wrap** 9

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

*\*Gluten free bun option available +2.50*

### **Founders Burger** 14

Local ground beef patty, topped with lettuce, tomato & 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*

### **Chili Honey Garlic Wings** **GF** 9

Six jumbo wings tossed in our sticky chili, honey & garlic sauce, served with celery & carrots along with your choice of ranch or bleu cheese

### **Bacon Cheeseburger Sliders** 12

Three brioche sliders topped with cheddar cheese, Applewood smoked bacon, lettuce, tomato & onions

### **Truffle & Pecorino Frites** **GF** 9

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