

At Putt Street Social, we believe the best experiences are shared –  
a menu built around connection,  
crafted for gathering, grazing, and enjoying together.

## PUTT-PUTT PLATES

small plates | shareables

### Calamari 17

breaded | flash fried | peppers | herbs | lemon aioli

### Nona's Meatballs 17

Wagyu beef | parmesan | soaked bread | herbs | Pomodoro

### Pommes Frites 11

fresh cut | tallow fried | shaved Manchego  
herbs | lemon aioli

### Octopus 19

charred lemon | garlic herb compound butter

### Crispy Havarti Baton 14

delicate crisp pastry | spiced honey | pistachio | focaccia

### Smoked Gouda Fries 13

fresh cut | tallow fried | chive  
peppered bacon

### Bread Service 6

scratch made focaccia | scratch made pita  
infused EVOO + vinegar

### Chef's Plate 32

assorted cheeses | pickled accoutrements  
crackers + savory crusts | marinated olives  
oiled Marcona almonds | dried fruits  
crudites | grapes | honey

## DIVOTS & DIPS

with scratch made focaccia or pita

### Marinated Olives 8

Mediterranean mélange | EVOO | chili flakes  
herbs | garlic

### Chili Fromage Blanc 9

red wine vinegar | Valbreso | Calabrian chili  
EVOO

### Whipped Ricotta & Pistachio Pesto 9

house made Ricotta | lemon | Pistachio pesto

### Putt Street Peppers 8

pickled Fresno + Hungarian peppers | garlic | EVOO

### Hummus 9

confit garlic | garbanzo | EVOO | tahini  
lemon | za'atar | seasonal crudites

### Bagna Cauda 9

confit white anchovy, garlic, shallot | EVOO  
seasonal crudites

### Cucumber Dill 7

labneh | garlic | lemon | EVOO

### Giardiniera 6

pickled vegetables | vinegar | EVOO | herbs | garlic

## ON THE GREEN

salads

+ chicken 6   + shrimp 13   + salmon 15   +filet 19

### Caesar 9

romaine | kale | shaved parmesan | crouton |  
Frikka | roasted garlic Caesar

### Market Salad 10

shaved romaine | mint | dill | green onion  
lemon herb vinaigrette | Valbreso

### Fried Herb Goat Cheese 12

baby Arugula | herb fried goat cheese  
pickled red onion | dried cherries | candied pecan | carrot  
honey lemon thyme vinaigrette

GF GLUTEN FREE | V VEGAN

*the back 9*

## GRILLED SKEWERS

titanium skewered and marinated | rice Pilaf  
Caesar or Market Herb salad + pita 9

\* Filet beef 31

Chicken 21

\* Lamb loin 33

\* Pork tenderloin 24

U10 Shrimp 26

## SIGNATURE COURSES

designed to be enjoyed individually or shared. Each dish stands on its own –  
no sides, no set structure – so you can build your table, your way.

### LAND

#### Shanked It 29

off the bone slow braised lamb shank | charred carrot  
confit shallot | lamb jus | creamy mascarpone polenta

#### \* Steak & Frites Au Poivre 38

grilled filet skewer | fresh cut fries | house seasoning  
au poivre sauce

#### Chicken Francese 19

egg-battered pan-seared chicken breast  
lemon | white wine | chicken stock | herbs | butter

### PASTA

#### Wagyu Beef Bolognese 24

scratch-made egg pappardelle | carrot | beef stock | tomato  
lemon Ricotta | citrus herbed crumb

#### Lamb Ragù 27

Wagyu beef + lamb | tomato | red wine | aromatic spiced |  
bucatini | herbs | finished with egg yolk béchamel

#### Gnocchi ala Vodka 16

scratch-made cheese gnocchi | garlic | shallot |  
tomato vodka cream | Parmigiano Reggiano | herbs

#### Risotto al Bosco 23

arborio | seasonal mushroom | garden stock  
butter | Parmigiano Reggiano | chive

### SEA

#### \* Scottish Salmon 28

seared | soubise puree | mustard frill

#### Shrimp Fromage 32

U10 shrimp | EVOO | garlic | Pomodoro  
anise liqueur | Valbreso | focaccia

#### Wild Caught Swordfish 36

blistered tomato | confit garlic | shallot  
EVOO | white balsamic | herbs

## THE CADDIES

side dishes | shareable

Basmati Rice Pilaf 5

Fresh Cut Fries 5

Haricot Vert 7

Mascarpone Polenta 6

Smoked Gouda Mac & Cheese 9

citrus herbed crumb

Lemon Yukon Potatoes 7

Creamed Spinach Orzo 8

Broccoli Bagna Cauda 9

## GRIP & GRUB

handhelds served with Italian potato salad

#### Chicken Caesar Pita 17

marinated grilled breast | romaine + kale  
parmesan | roasted garlic Caesar

#### \* Pork Tenderloin Pita 16

fresh cut fries | mustard  
gruyere | pita

#### Chicken Focaccia 19

marinated grilled breast | sundried tomato aioli  
pistachio pesto | havarti | romaine | tomato

#### \* the "Gimme" Burger 20

wagyu blend | peppered bacon | gruyere  
shredded romaine | aioli | Amish bun

#### \* P.S.S. Burger 21

chef's creation of the day

## THE SWEET SPOT

desserts

#### Tiramisu 11

lady finger | marsala zabaione | mascarpone  
espresso | coffee liqueur | cacao | shaved chocolate

#### Gelato 8

assorted Italian favorites

#### Creme Brulé 9

Madagascar vanilla bean | egg yolk  
torched sugar

We take great strides to ensure proper handling of ingredients and foods that contain potential allergens.  
However, with foods containing allergens being prepared in our kitchen, there is the possibility for cross-contamination.  
The following major food allergens are used as ingredients in our facility: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

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