

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 | assorted peppers | herbs | lemon aioli

Nona's Meatballs 17

Wagyu beef | parmesan | soaked bread | herbs | Pomodoro

GF Pommies Frites 11

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

GF Octopus 19

charred lemon | garlic herb compound butter

Crispy Havarti Baton 14

delicate crisp pastry | sambal honey | pistachio | focaccia

GF 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 | marinated olives
mixed nuts + dried fruits
crudités | grapes | honey

DIVOTS & DIPS

choice: scratch made focaccia or pita
+ seasonal crudités 6

V GF Marinated Olives 8

Mediterranean mélange | EVOO | chili flakes
herbs | garlic

GF Chili Fromage Blanc 9

red wine vinegar | Valbreso | Calabrian chili
EVOO

GF Whipped Ricotta & Pistachio Pesto 9

house made Ricotta | lemon | Pistachio pesto

V GF Putt Street Peppers 9

pickled Fresno + banana chilis | garlic | EVOO

V GF Hummus 9

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

GF Bagna Cauda 9

confit white anchovy, garlic, shallot | EVOO
seasonal crudites

GF Cucumber Dill 7

labneh | garlic | lemon | EVOO

V GF Giardiniera 6

pickled vegetables | vinegar | EVOO | herbs | garlic

ON THE GREEN

salads

+ chicken 8 + shrimp 14 + salmon 15 +filet 17

Caesar 10

romaine | kale | Parmigiano Reggiano | crouton
Frikka | confit garlic Caesar

GF Market Salad 11

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

Fried Herb Goat Cheese 13

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

GF GLUTEN FREE | V VEGAN

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.

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

GF Shanked It 29

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

* Steak & Frites Au Poivre 38

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

Chicken Francese 19

egg-battered pan-seared chicken cutlets
lemon beurre blanc | black pepper | herbs

Risotto al Bosco 23

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

VEGAN OPTION

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

SEA

* Scottish Salmon 28

seared | soubise puree | mustard frill

GF Shrimp Fromage 32

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

GF Wild Caught Swordfish 36

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

THE CADDIES

side dishes | shareable

Basmati Rice Pilaf 5

GF Fresh Cut Fries 6

GF Haricot Vert 7

GF Mascarpone Polenta 6

Smoked Gouda Mac & Cheese 9

citrus herbed crumb

V GF Lemon Yukon Potatoes 7

Creamed Spinach Orzo 8

Broccolini Bagna Cauda 9

GRIP & GRUB

handhelds served with Italian Potato Salad or Fresh Cut fries

Chicken Caesar Pita 17

marinated grilled breast | romaine + kale
Parmigiano Reggiano | confit garlic Caesar

* Pork Tenderloin Pita 16

gruyere | fresh cut fries
mustard | pita

Chicken Focaccia 19

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

* the "Gimme" Burger 18

wagyu blend | shredded romaine
heirloom tomato | American cheese

* P.S.S. Burger 20

wagyu blend | peppered bacongruyere
shredded romaine | garlic mayo

THE SWEET SPOT

desserts

Tiramisu 12

Espresso-soaked ladyfingers | Marsala Zabaione
mascarpone | coffee liqueur | cacao

Gelato 9

Villa Dolce
assorted Italian favorites

GF Creme Brulé 10

Madagascar vanilla bean | egg yolk
torched sugar

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