



APPETIZERS

WARM OLIVE SALAD

Pickled Vegetables, Warm Bread 7

KALE & ARTICHOKE DIP

Creamy Kale & Artichokes, Three Cheese Blend, Rustic Sourdough 10

CHARCUTERIE BOARD

Chefs Selection Of Meats, Cheeses, Dried Fruits, Pickled Vegetables 18

CRISPY CLUB WINGS

BBQ Spiced Chicken Wings, BBQ Sauce, Cole Slaw 16

TRUFFLE MAC & CHEESE

Macaroni Noodles, Truffled Cheese Sauce 7

SALADS

Grilled Chicken or Roasted Mushrooms + 4
Salmon or Garlic Shrimp + 7

U-CLUB WEDGE

Crisp Iceberg, Sweet Potato Fries, Roasted Tomato, Cucumber, Blue Cheese, Red Onion, Egg, Buttermilk Ranch 10

FARMER SALAD

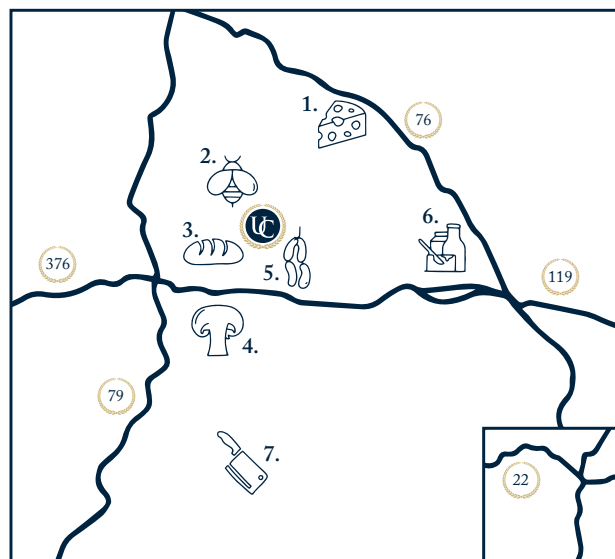
Roasted Seasonal Vegetables, Bridge City Spring Mix, Toasted Pepitas, Allegheny Gruyere, Tomato-balsamic Vinaigrette 8

CAESAR

Romaine Hearts, Uncle Joe's Asiago, Pepperoncini, Garlic Crouton, Roasted Tomato Caesar Dressing 9

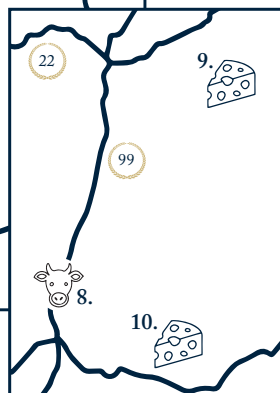
FARM TO CHEF

BY CHEF MICHAEL FOUST



OUR OFFERINGS

Please enjoy our menu featuring farm-fresh, carefully produced, local and seasonal ingredients.



OUR PURVEYORS

1. Goat Rodeo Dairy
2. Maple Valley Farms
3. Breadworks
4. P.A. Mushroom Company
5. Parma Sausage
6. Turner Dairy Farms
7. Cheplic Butcher
8. Jubilee Hilltop Ranch
9. Clover Creek Dairy
10. Hidden Hills Dairy

SOUPS

FOUR ONION SOUP

Slow-simmered Caramelized Onions, Veal Stock, Caraway Crouton, Swiss Cheese 6

CRAWFISH CHOWDER

Crawfish, Potatoes, Creole Broth, Roasted Corn, Fresh Herbs 6

SANDWICHES

Choice of Chips, Side Salad or Side Soup

THE U-CLUB

Applewood Smoked Bacon, Hen Egg, Roasted Turkey, Tomato, Lettuce, House Mayo, Toasted Sourdough 11

CLUB BURGER

8oz Jubilee Hilltop Ranch Burger, Brioche, Lettuce, Tomato, Onion, Pickles 11
Add Cheese 1.25 | Add Bacon 2.5

CROISSANT TRIO

Chilled Chicken, Apple & Tuna Salad Mini
Croissants, Lettuce, Tomato 11

BLACKENED SHRIMP PO' BOY

Arugula, Tomato, Onion, Pickles, Remoulade 12

BRISKET SANDWICH

Open Faced On Challah Bread, Carrots, Half Sour Pickles 14

MAINS

SMOKED PORK CHOP

Bone-in Pork Chop, Apple Braised Red Cabbage, Skillet Potatoes 24

FARMER'S LASAGNA

White Four-Cheese Lasagna, Spinach, Roasted Garlic Topped with Mushroom Bolognese (Vegetarian) 22

STEAK & FRITES

Grilled 12oz Strip Steak, Blue Cheese Butter, Sweet Potato Fries, Greens 32

HERB-RUBBED CHICKEN

Half Roasted Chicken, Crispy Potato Cake, Grilled Kale, Pan Jus 22

SALMON

Honey Dijon Roasted Salmon, Warm Grain Salad, Heirloom Carrots, Spinach 19



WINE

BUBBLES

La Marca Prosecco 9/37
Mionetto Prosecco Brut 8/36

WHITE + ROSE

Whitehaven Sauvignon Blanc 9/37
Raeburn Chardonnay 10/39
Solena Estate Pinot Grigio 8/36
Chateau Ste. Michelle Dry Riesling 8/36
Josh Cellars Rose of Pinot 9/37

RED

Francis Coppola Pinot Noir 10/39
Cartlidge & Browne Cabernet 10/39
14 Hands Hot to Trot Blend 7/30
Ruta 22 Malbec 8/36

BEER & CIDER

DOMESTIC

Stella Artois 7
Miller Lite 6
Yuengling 7
Hoegaarden, White Beer 7

LOCAL

Victory Brewing, Sour Monkey 8
East End, Hefeweizen 7
Hitchhiker Brewing, Hazy IPA 8
Voodoo Brewing, Good Vibes IPA 8
Arsenal, Fighting Elleck Hard Cider 8

SEASONAL

Sam Adams Winter Lager 8
Rotating Southern Tier MKT
Rotating Seasonal MKT

MEMBER NEWS

Explore and take some time to socialize, connect, and meet your fellow members!

FEBRUARY 2022

16th: Call Me Old Fashioned: Bourbon Tasting

21st: Namaste Yoga

SIGN-UP

Register or learn more about our series of programs via Monthly Newsletter.

uclub@pitt.edu

SIGNATURES

SNOW CAPPED SANGRIA

Red Wine, Fireball Whiskey, Hennessy, Strawberry Rhubarb, Cranberry, Apple, Fresh Lemon, Sugar Coated Cranberries 14

YULETIDE MULE

Don Q Crystal Rum, Fireball Whiskey, Terrace Citrus, Apple, Ginger Beer, Candied Ginger 12

GLASS FLASK OLD FASHIONED

Makers Mark, Knob Creek Rye, and Whisper of Jameson, Pure Cane, Angostura Aromatic and Orange Bitters, Served in a Glass Flask 14

WINTER CHAI TEA MARTINI

Vanilla Vodka, Kahlua, Chai Tea, Milk, Cacao Powder Rim 14

JARAD'S WHISKEY FLIGHT

Bulliet Rye, Knob Creek Rye, Woodford I 13
Rotating Flight Available | MP

CLASSICS

DIRTY MARTINI

Boyd & Blair Vodka or Bombay Sapphire, Dry Vermouth, Olive Juice, Blue Cheese Stuffed Olives 12

MANHATTAN

Bulleit Bourbon, Sweet Vermouth, Angostura Bitters, Orange Bitters, Maraschino Cherry 13

NEGRONI

Roku Gin, Campari, Vermouth, Orange 12

SPECTACULAR TONIC

Hendrick's Gin, Q Spectacular Tonic, Citrus, Lemon Twist 11

CLUB MARGARITA

Corazon Blanco and Reposado Tequila, Fresh Lime, Hibiscus Salt Rim, Lime 11
- Choice of Spirit Float -
Grand Marnier, Vida Mezcal, Spicy Ancho Reyes