



## STARTERS

### POINT JUDITH CALAMARI FRA DIAVOLO • 16

LOCALLY SOURCED, LIGHTLY FRIED, SERVED WITH A SPICY FRA DIAVOLO SAUCE WITH HOUSE SAUTEED BANANA PEPPERS

### EGGPLANT ROLLATINI • 14

FRESH EGGPLANT, ROLLED WITH HERB RICOTTA, FINISHED WITH HOUSE MARINARA AND MELTED MOZZARELLA

### PAN-FRIED MOZZARELLA • 12

HAND-BREADED, GOLDEN FRIED, SERVED WITH WARM MARINARA

### BONE-IN HOUSE WINGS • 12 | BONELESS CHICKEN BITES • 14

BBQ, BUFFALO, GARLIC PARM, HOT HONEY, THAI CHILI, OR PLAIN, SERVED WITH CELERY AND BLEU CHEESE OR RANCH

### SHRIMP COCKTAIL • 16

4 JUMBO SHRIMP PERFECTLY CHILLED, HOUSE COCKTAIL SAUCE, LEMON SLICE

## SOUPS

### NEW ENGLAND CLAM CHOWDER • CUP 7 | BOWL 12

HOUSE-MADE, CREAMY NEW ENGLAND STYLE WITH TENDER CLAMS, POTATOES, AND HERBS

### CHICKEN ESCAROLE SOUP • CUP 6 | BOWL 10

HOUSE-MADE, ITALIAN BROTH WITH TENDER CHICKEN, LEAFY ESCAROLE, CARROTS, CELERY, AND DITALINI PASTA

### PASTINA AND BROTH • CUP 4 | BOWL 8

CHICKEN BROTH WITH TINY PASTINA PASTA, A WARM AND COMFORTING CLASSIC

## SALADS

### BURRATA & ARUGULA SALAD • 14

FRESH LOCAL BURRATA, ARUGULA, RIPE TOMATO, LEMON HERB VINAIGRETTE, FINISHED WITH BALSAMIC DRIZZLE

### CLASSIC WEDGE • 12

CRISP ICEBERG, BACON, TOMATO, HOUSE MADE BLEU CHEESE DRESSING

### FOLLETT'S GRILLED CAESAR • 12

GRILLED ROMAINE, HOUSE CAESAR DRESSING, CROSTINI, SHAVED PARMESAN

### WALDORF SALAD • 14

CRISP ROMAINE, APPLES, CANDIED WALNUTS, & CHEESE. FINISHED WITH HOUSE-MADE MUSTARD WALDORF DRESSING

### ADD-ONS

CHICKEN • 9 | GRILLED SHRIMP (4) • 15 | SALMON • 12 | TUNA SALAD • 6

### DRESSING SUBSTITUTIONS

HOUSE-MADE: BLEU CHEESE, CAESAR, LEMON VINAIGRETTE, AND WALDORF  
ADDITIONAL OPTIONS: RANCH, BALSAMIC, ITALIAN, CREAMY ITALIAN, AND OIL & VINEGAR

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, PARTICULARLY FOR INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS.

## BURGER BOARD

### BYO BURGER • 15

BUILD YOUR OWN ½ POUND ANGUS BURGER WITH LETTUCE, TOMATO OR RAW ONION  
ADD-ONS FOR \$1 EACH: AMERICAN, SWISS, GOUDA, PROVOLONE, OR CHEDDAR CHEESE  
\$1.50 EACH: SAUTÉED ONIONS | SAUTÉED MUSHROOMS | HICKORY SMOKED BACON

### FOLLETT'S TAVERN BURGER • 18

GRILLED ½ POUND BLACK ANGUS BURGER, HICKORY SMOKED BACON, CHEDDAR, SAUTÉED MUSHROOMS  
& SPECIAL HOUSE SAUCE ON A BRIOCHE ROLL

### THE VALLEY MAC BURGER • 18

GRILLED ½ POUND BLACK ANGUS BURGER, AMERICAN CHEESE, FRESH SHREDDED ICEBERG LETTUCE, PICKLES, RAW  
ONION & SPECIAL HOUSE SAUCE ON A BRIOCHE ROLL.

**ALL BURGERS ARE SERVED WITH A PICKLE AND YOUR CHOICE OF FRIES, FRUIT,  
HOUSE SALAD, OR COLESLAW. UPGRADE TO SWEET POTATO FRIES FOR \$3**

## ENTRÉES

### STEAK FRITES • 29

10OZ NEW YORK SIRLOIN, FINISHED WITH A CLASSIC SAUCE AU POIVRE, SERVED WITH SKIN-ON FRIES

### FILET MIGNON • 38

8OZ FILET WITH A RED WINE MUSHROOM REDUCTION, SERVED WITH SKIN-ON MASHED POTATOES & VEGETABLE MEDLEY

### GRILLED SALMON • 29

ATLANTIC SALMON, SERVED OVER CREAMY POLENTA WITH VEGETABLE MEDLEY & LEMON HERB BUTTER

### BAKED SCROD • 26

TOPPED WITH SEASONED BREAD CRUMBS & LEMON HERB BUTTER, SERVED WITH A BAKED POTATO & VEGETABLE MEDLEY

### THE PARMS

#### CHICKEN • 24 | EGGPLANT • 20 | VÉAL • 30

CRISPY PAN FRIED CUTLET OR BATTERED & FRIED EGGPLANT, TOPPED WITH  
FRESH MARINARA & MELTED MOZZARELLA, SERVED WITH PACCHERI

#### CHICKEN MILANESE • 21

CRISPY CHICKEN CUTLET TOPPED WITH ARUGULA SALAD, FETA, TOMATO & HOUSE-MADE LEMON HERB VINAIGRETTE

#### CHICKEN FRANÇAISE • 24 | VÉAL FRANÇAISE • 30

SCALOPPINE STYLE MEDALLIONS IN A HOUSE-MADE FRANCAISE SAUCE.  
SERVED WITH YOUR CHOICE OF POTATO & VEGETABLE OR PASTA

#### FOLLETT'S BOLOGNESE • 22

SLOW COOKED CLASSIC BEEF & PORK BOLOGNESE, SERVED WITH PACCHERI & FINISHED WITH A DOLLOP OF HERBED RICOTTA

#### PAPPARDELLE SHORT RIB RAGU • 29

HOUSE-BRAISED SHORT RIB, SLOW SIMMERED RAGU, WIDE PAPPARDELLE PASTA & SHAVED PARMESAN

#### CLASSIC SPAGHETTI & MEATBALLS • 18

HOUSE-MADE MEATBALLS & MARINARA, SERVED OVER CAPELLINI & FINISHED WITH SHAVED PARMESAN

## KID'S KORNER

### GRILLED CHEESE AND FRIES • 8

### CHICKEN TENDERS AND FRIES • 10

### PASTA & HOUSE-MADE MEATBALL • 10

## BEVERAGE MENU

PEPSI • 3

PEPSI ZERO • 3

GINGERALE • 3

STARRY • 3

SHIRLEY TEMPLE • 4

ROY ROGERS • 4

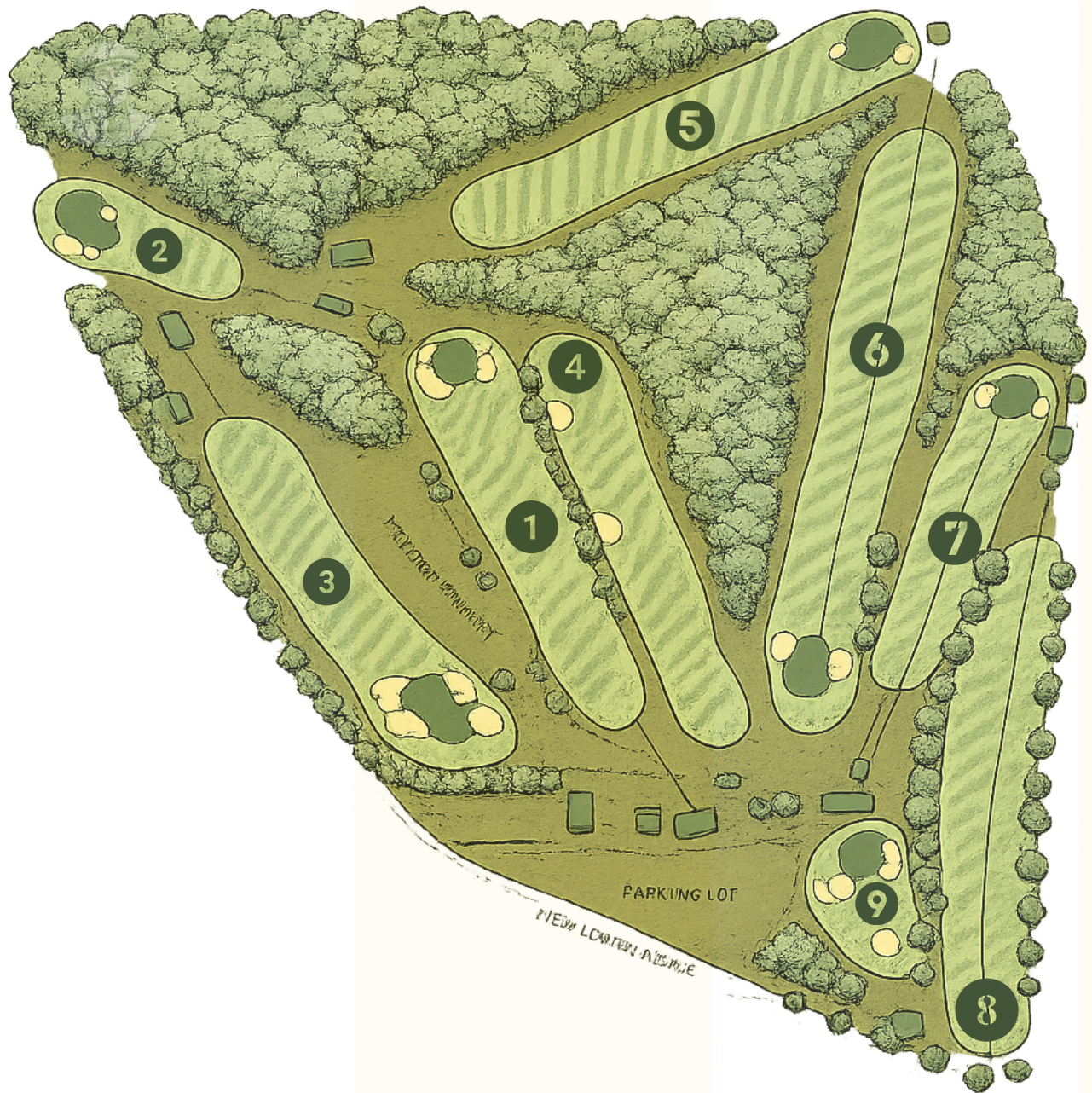
CRANBERRY JUICE • 3

ORANGE JUICE • 3

PINEAPPLE JUICE • 3

GRAPEFRUIT JUICE • 3

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
THE RISK OF FOODBORNE ILLNESS, PARTICULARLY FOR INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS.



WILFRED H. “PIPE” FOLLETT WAS A NOTED EARLY 20TH-CENTURY GOLF COURSE ARCHITECT AND A PROTÉGÉ OF DONALD ROSS. IN 1925, FOLLETT DESIGNED THE ORIGINAL NINE HOLES OF WHAT WAS THEN KNOWN AS VALLEY LEDGEMONT COUNTRY CLUB, THOUGHTFULLY SHAPING THE COURSE TO COMPLEMENT THE NATURAL LANDSCAPE RATHER THAN ALTERING IT.

HIS WORK REFLECTS THE CLASSIC PRINCIPLES OF EARLY AMERICAN GOLF ARCHITECTURE—STRATEGIC BUNKERING, SMALLER GREENS, AND A ROUTING THAT REWARDS PRECISION AND SHOT-MAKING. MANY OF THESE ORIGINAL HOLES REMAIN A DEFINING PART OF THE COURSE TODAY, PRESERVING FOLLETT’S VISION AND TIMELESS STYLE.

FOLLETT’S LEGACY AT VALLEY COUNTRY CLUB IS ONE OF UNDERSTATED DESIGN AND ENDURING PLAYABILITY, FORMING THE FOUNDATION OF THE COURSE WHILE HONORING ITS HISTORIC ROOTS.

