

DINNER

Governor's Club Members and Guest of the Villas and Homes of Kiawah Island Golf Resort enjoy preferred pricing on dine-in meals at all Villa Resort Restaurants including; Clubhouses, The Nest, Night Heron Pools and Cantina. Meals must be charged to the member or guest amenity card.

STARTERS

- SMOKED CHICKEN QUESADILLA** **18**
House-Smoked Chicken · Sharp Cheddar Cheese
Sugar-Cured Jalapeños · Homemade Salsa
Herbed Sour Cream
- JUMBO HOUSE-SMOKED WINGS^{GF}** **12/half dozen**
Dry Rubbed or Tossed in Alabama White Sauce
or House Buffalo Sauce
Ranch or Blue Cheese **22/dozen**
- BBQ NACHOS^{GF}** **20**
Barbecued Pulled Pork · Sharp Cheddar Cheese
Sugar-Cured Jalapeños · Homemade Salsa
Herbed Sour Cream
- LOBSTER HUSHPUPPIES** **22**
Corn · Scallions · Chimichurri Aioli · Honey Butter
- AL PASTOR TOSTADAS** **19**
Smoked Pork Belly · Poblano Pineapple Glaze
Guacamole · Pickled Onion · Oaxaca Cheese
- SMOKED BRISKET TEXAS CHILI ~GF~** **17**
Sour Cream · Scallions · Cornbread
Sweet Honey Butter
- CRISPY BRUSSELS SPROUTS^{GF}** **15**
Apricot Chili Glaze · Peanuts · Benne Seeds
Scallions

SMOKEHOUSE PLATTERS

All platters are accompanied with House Pickles, Cornbread,
and your choice of one Signature Side

- BABY BACK RIBS ~GF~** **33/half rack**
Dry Rubbed or Mopped with our
Sorghum Chipotle Glaze
- FREE RANGE CHICKEN ~GF~** **29**
Springer Mountain Farms Half Chicken
BBQ Spiced Rubbed and Smoked
- PULLED PORK SHOULDER ~GF~** **29**
All Natural Smoked Pork Shoulder from Heritage
Farms, NC
- SMOKED BRISKET ~GF~** **36**
Prime Certified Angus Beef® Guajillo Pepper
Rubbed, Slow Smoked Overnight
- SMOKED TURKEY BREAST ~GF~** **30**
Apple Cider Brined, Slow Smoked

MAKE IT A COMBINATION

- PLATTER ~GF~** **35**
Half Portions of Two of Our House-Smoked
Meats · Choice of One Side
- PLATTER FOR 4 ~GF~** **115**
Pulled Pork · Beef Brisket · Half Chicken Smoked
Turkey · Half Rack of Ribs with a Choice of Two
Sides. NO SUBSTITUTIONS. Served Family Style.

SALADS

Add Chicken +10 · Add Shrimp* +14

- MIXED GREEN SALAD^{GF}** **18**
Whipped Feta · Roasted Tomato · Cucumbers
Tear Drop Peppers · Croutons · Lemon Vinaigrette
- ICEBERG WEDGE SALAD^{GF}** **17**
Pickled Red Onions · Cherry Tomatoes · Egg
Bacon · Blue Cheese Dressing
- ARUGULA SALAD^{GF}** **19**
Burrata · Watermelon · Radish · Pistachios
Strawberries · Basil Vinaigrette

ALEHOUSE SPECIALTIES

- SHRIMP & GRITS^{GF}** **44**
Charred Heirloom Tomatoes · House-Made Smoked
Sausage · Vidalia Onion · Pimento Cheese Grits
- PAN SEARED RIBEYE^{GF}** **52**
Grilled Ribeye · Confit Potatoes · Roasted
Mushrooms · Asparagus · Red Chimichurri
- OSPREY MELT CHEESEBURGER*^{GF}** **30**
Certified Angus Beef® · Swiss Cheese · Bacon
Caramelized Onion · Chimichurri Aioli · Sourdough
Garlic Parmesan Fries
- LOCAL CATCH^{GF}** **MKT**
Daily Preparation Using Local Ingredients
- CHARRED CAULIFLOWER^{GF}** **36**
Panang Curry · Potatoes · Squash · Peanuts
Jasmine Rice
- PAN SEARED SCALLOPS^{GF}** **46**
Blistered Shishito Pesto · Saffron Risotto
Roasted Tomatoes · Haricot Verts
- GRILLED PORK CHOP** **48**
Cheddar Cornbread Stuffing · Haricot Verts
Peach Compote

SIGNATURE SIDES

- AWARD-WINNING FOUR CHEESE MAC** **11**
- ONION RINGS** **6**
- BBQ PIT BEANS^{GF}** **9**
- CAROLINA SLAW^{GF}** **9**
- BACON-BRAISED COLLARD GREENS^{GF}** **9**
- TOMATO CUCUMBER SALAD^{GF}** **9**
- CORNBREAD, HONEY BUTTER** **4**
- SHOESTRING FRIES^{GF}** **6**
- DEVEILED EGG POTATO SALAD** **9**
- PIMENTO CHEESE GRITS** **7**

CHEF DE CUISINE · KEITH RICHARDSON

*Contains ingredients that are raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

