

LUNCH

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**
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

BURGERS & SANDWICHES

Served with your choice of one Signature Side

BARBECUE SANDWICH ^{~GF~} **21**
Our Award-Winning Pulled Pork topped with
Carolina Cole Slaw on a Potato Roll

BRISKET SANDWICH ^{~GF~} **23**
Prime Certified Angus Beef® topped with
Vegetable Chow-Chow on a Potato Roll

TRI TIP CHEESESTEAK **26**
Smoked Tri Tip · Caramelized Onion
Cheddar Sauce · Red Chimichurri · Amarosa Roll

CHERRYWOOD CHEESEBURGER* ^{~GF~} **20**
Certified Angus Beef® · Cheddar · Lettuce
Tomato & Onion on a Potato Roll

KOREAN FRIED CHICKEN ^{~GF~} **24**
Gochujang BBQ Sauce · Kimchi Slaw
B&B Pickles · Potato Bun

THAI SHRIMP WRAP **25**
Green Papaya · Peanuts · Red Onion
Mixed Greens · Lime Vinaigrette

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.

