

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
- PORK BELLY BURNT ENDS** **19**
Smoked Pork Belly · Fried Mac & Cheese
Cheerwine BBQ Sauce · Scallions
- 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

- ST. LOUIS SPARE 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 GREENS SALAD^{GF}** **18**
Roasted Beets · Apples · Goat Cheese
Candied Walnuts · Grapefruit Vanilla Bean Vinaigrette
- ICEBERG WEDGE SALAD^{GF}** **17**
Pickled Red Onions · Cherry Tomatoes · Egg
Bacon · Blue Cheese Dressing
- BABY SPINACH SALAD^{GF}** **19**
Roasted Butternut Squash · Sheep's Milk Feta
Shaved Carrots · Pickled Raisins · Curried Cashews
Yogurt Dressing

ALEHOUSE SPECIALTIES

- SHRIMP & GRITS*^{GF}** **44**
Charred Heirloom Tomatoes · House-Made Smoked
Sausage · Vidalia Onion · Pimento Cheese Grits
- STEAK FRITES*^{GF}** **52**
14oz. Certified Angus Beef® Ribeye
Boniato Sweet Potato Fries · Clemson Blue Cheese
Brussels Sprouts · House Steak Sauce
- 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
- CURRIED CAULIFLOWER^{GF}** **36**
Coconut · Tomato · Ginger · Roasted Squash
Basmati Rice · Cashews
- SEARED SCALLOPS*^{GF}** **46**
Acorn Squash · Spinach · Crispy Parsnip
Capanota · Chive Oil

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^{GF}** **9**
- PIMENTO CHEESE GRITS^{GF}** **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.

