

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
- 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**
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

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
- SMOKED TURKEY SANDWICH** **24**
Bacon · Goat Cheese · Fig Jam
Sweet Potato Crisps · Spinach · Sourdough
- BUFFALO SHRIMP TACOS*** **24**
Local Shrimp · Blue Cheese Slaw · Pickled Celery
Grilled Tortillas

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.

