

## Appetizers.

<b>Chili Cheese Tots</b>	10
Tatar tots smothered with melted cheese & house-made chili	
<b>Shanghai Egg Rolls</b>	9.5
House-made spring rolls filled with roasted pork, cabbage, carrots with Thai chili sauce	
<b>Beer Boiled Brat &amp; Fries</b>	14
Bratwurst served with stoneground mustard & crinkle cut fries	
<b>Loaded Nachos</b>	14.5
Tortilla chips topped with steak, jalapenos, onions, tomatoes, avocado, cilantro, sour cream & house-made salsa	
<b>Southern Deviled Egg Board</b>	13.5
Four Deviled eggs, house-made pimento cheese, pickled okra, house-made pickles & saltine crackers	

## Salads.

<b>Mixed Green Salad</b>	SIDE	6
Baby greens with fresh garden vegetables & choice of house-made dressing		
	ENTREE	9
<b>Wedge Salad</b>		12
Iceberg lettuce, bacon, tomatoes, bleu cheese crumbles & house-made ranch dressing		
<b>Kale Salad</b>		12.5
Kale, dried cranberries, candied pecans, shaved onions & house-made lemon honey vinaigrette		
<b>Arugula Salad</b>		12
Arugula, pickled red onions, shaved carrots, roasted corn with extra virgin olive oil		
<b>Salad Additions</b>		
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Fried Chicken Breast		6.5
Grilled Ahi Tuna		9

## Specialty Cocktails.

<b>The 1st Birdie</b>	10
Bombay Sapphire Gin, St. Germaine, lime & fresh mint	
<b>Par Paloma</b>	10
1800 Silver, lime, grapefruit juice topped with club soda & a salted rim	
<b>The Nancy Lopez</b>	8
Traditional lime or fresh seasonal fruit margarita	
<b>Tea Off</b>	10
Makers Mark, lemon, peach schnapps, & sweet tea	
<b>Sandtrap Sangria</b>	9
Red or white wine with fresh seasonal fruit	
<b>Transfusion</b>	8
Smirnoff vodka, lime, grape juice, topped with gingerale	
<b>Chardonnay Spritzer</b>	8
Chardonnay topped with club soda and an orange slice	

## Handhelds.

<b>Philly Cheese Steak</b>	14.5
Thinly sliced roast beef, provolone cheese, grilled peppers and onions stuffed in a toasted hoagie roll & served with crinkle cut fries	
<b>Clubhouse Burger</b>	14
Half pound of Black Angus ground chuck hand formed patty with cheddar cheese. Served on a fresh brioche bun with lettuce, tomato, pickle, and red onion. Served with crinkle cut fries.	
<b>Pulled Pork</b>	13.5
Pulled smoked pork smothered with house-made bbq sauce, cole slaw & served with crinkle cut fries	
<b>Buttermilk Fried Chicken &amp; Cheddar</b>	14.5
Boneless fried chicken breast topped with cheddar cheese, lettuce, tomato, mayonnaise on a toasted bun & served with crinkle cut fries	
<b>Hot Ham &amp; Swiss</b>	14
Hickory smoked ham with capicola, swiss cheese, stoneground mustard on a toasted bun & served with crinkle cut fries	
<b>Grilled Reuben</b>	14.5
Roasted corn beef, sauerkraut, swiss cheese, house-made thousand island dressing on a grilled marbled rye bread & served with crinkle cut fries	
<b>Blue Ridge Burrito</b>	13.5
Flour tortilla stuffed with steak or chicken, rice, black beans, pico de gallo, melted cheddar cheese, jalapenos & tortilla chips	
<b>Falafel Wrap</b>	13.5
Flour tortilla stuffed with falafel, romaine lettuce, feta cheese, Kalamata olives diced tomatoes served with a side of	

## Hours.

<b>Monday</b>	Bar Only, "Grab N' Go's"	11:00AM - 6:00PM
<b>Tuesday</b>	Lunch & Dinner	11:00AM - 9:00PM
<b>Wednesday</b>	Lunch & Dinner	11:00AM - 9:00PM
<b>Thursday</b>	Lunch & Dinner	11:00AM - 9:00PM
<b>Friday</b>	Lunch & Dinner	11:00AM - 9:00PM
<b>Saturday</b>	Lunch & Dinner	11:00AM - 9:00PM
<b>Sunday</b>	Lunch	11:00AM - 4:00PM
	Bar Only, "Grab N' Go's"	4:00PM - 6:00PM

FOR TO-GO ORDERS, PLEASE CALL (828) 891 - 7022 EXT 3

## Entrees.

Add mixed green salad - 3.5

<b>Seared Ahi Tuna</b>	24
Sesame seared tuna filets seared rare. Served with sautéed broccoli, steamed rice & citrus soy sauce	
<b>Fish &amp; Chips</b>	19.5
Tilapia filets dipped in local craft beer batter & fried crisp. Served with crinkle cut fries, cole slaw, lemon and house-made tartar sauce	
<b>Ribeye Steak</b>	28.5
Grilled black angus ribeye served with buttery mashed potatoes and sautéed broccoli	
<b>Mountain Trout</b>	24.5
Fresh mountain trout filet topped with preserved lemons, raisins and pine nuts. Served with new potatoes & roasted carrots	
<b>Fried Chicken Cutlet</b>	22
Fried chicken breast served with lightly sautéed green cabbage and a katsu dipping sauce	
<b>Black Bean Cakes</b>	18
House-made bean patties with fried plantains, lime rice, and pico de gallo	

## Desserts.

Add a scoop of ice cream - 4

<b>Vanilla Crème Brulee</b>	9
Rich custard topped with caramelized sugar	
<b>Flourless Chocolate Torte</b>	8
Fudgy flourless chocolate cake	
<b>Seasonal Cobbler</b>	6.5
Seasonal fruit filling with an oatmeal crumble topping	
<b>Key Lime Pie</b>	8
Tart and sweet pie	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*

## Wine.

GLASS | BOTTLE

<b>RED</b>	
<b>PINOT NOIR</b>	
BLACK BOX	6.5
MEIOMI	10   36
<b>MALBEC</b>	
DOÑA PAULA LOS CARDOS	9   34
<b>MERLOT</b>	
BLACK BOX	6.5
DELOACH	9   34
<b>CARBENET SAUVIGNON</b>	
BLACK BOX	6.5
SMITH & HOOK	12   40
J. LOHR SEVEN OAKS	10   36
<b>WHITE</b>	
<b>SWEET WHITES</b>	
WOODBRIIDGE MOSCATO	9   32
URBAN RIESLING	9.5   34
<b>PINOT GRIGIO</b>	
BLACK BOX	6.5
VILLA SANDI	9.5   34
<b>SAUVIGNON BLANC</b>	
OYSTER BAY	10   36
<b>CHARDONNAY</b>	
BLACK BOX	6.5
MATCHBOOK	10   36
<b>CHAMPAGNE</b>	
VENVE DE VERNAY SPARKLING	10

