

# GRAB-N-GO

## MENU

Pulled Pork Sandwich, \$9  
Virginia Oak House-smoked Pulled Pork Clubhouse Potato Bun, Condiments

Cheddar Burger, \$9  
7-Hills Brisket Burger, Cheddar Cheese Clubhouse Potato Bun, Condiments

Smoked Chicken Salad Sandwich, \$9  
House-smoked Chicken, Lettuce, Tomato, Onion Country White, Condiments

Hot Dog, \$6  
All Beef Frankfurter, Bun, Condiments

Chicken Caesar Wrap, \$8  
Romaine Lettuce, Parmesan Cheese, Smoked Chicken, Caesar Dressing

Peanut Butter & Jelly Sandwich, \$5  
Creamy Peanut Butter, Grape Jelly, Country White

House Pickle Plate, \$11  
Assorted Pickled Farmer's Vegetables, Pimento Cheese Crackers



Tax added to all orders. Gratuity is not included. Consuming raw or undercooked meat, fish, shellfish, eggs or poultry can increase your risk of food-borne illness.  
Pricing subject to change. Orders must be placed and picked up by the guest via the Golden Horseshoe Clubhouse Grill.

# GOLD CLUB

## KIDS MENU

All Children's Lunches are \$9 served with a side of fries, fruit or baked potato salad.

Swingin' Cheeseburger

Grilled Cheese Sammie

BBQ Chicken and BBQ Pork Slider

Birdie Chicken Tenders

Gold Club Hot Dog



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# GOLDEN SMOKE

## MENU

### APPETIZERS

Smoked Chicken Wings, \$14  
House Smoked Whole Wings, Ranch or  
Bleu Cheese Dressing (GF)

Potato Skins, \$12  
Pimento Cheese, Pulled Pork, Charred  
Scallions, Buttermilk Ranch (GF)

Pickle Plate, \$11  
Assorted Pickled Garden Vegetables,  
Pimento Cheese, Crackers (VEG/GF)

### SALADS

Chef Salad, \$14  
Chopped Romaine, Charred Scallion,  
Heirloom Tomato, Egg, Gouda, Chopped  
Chicken, Pulled Pork, Dressing Choice  
(GF)

Caesar Salad, \$9  
Romaine Lettuce, Parmesan Cheese,  
Cornbread Croutons, Smoked Tomato  
Caesar Dressing (VEG) Add Smoked  
Chicken, \$3

### SAUCES

Sweet Tomato BBQ  
Tomato, Molasses, Scallion (GF/V)

Spicy Vinegar BBQ  
Vinegars, Spices, Chili Flake (GF/V)

Par-Fect Sauce  
Creamy BBQ, Honey, Mustard

### VIRGINIA OAK SMOKED BBQ PLATES

All chicken, pork and beef brisket are  
house brined or hand rubbed with Chef  
Megan's select spices and slow smoked  
with local Virginia oak

BBQ Plates come with two sides,  
assorted pickles and white bread

Two Meat Plate, \$16  
Pulled Pork & Smoked Chicken

Three Meat Plate, \$19  
Pulled Pork, Smoked Chicken & Texas  
Style Brisket

Four Meat Plate, \$22  
Pulled Pork, Smoked Chicken, Texas  
Style Brisket & Smoked Chicken Wings

### SIDES

Baked Beans, \$2.50  
Burnt Ends, Pepper, Onion GF

Jicama Slaw, \$2  
Pear, Cilantro, Lime (VEG/GF)

Baked Potato Salad, \$2  
Dijonaise, Gouda, Scallions GF

Collard Greens, \$2  
Onions, Spices (GF)

Hominy and Cheese, \$2.50  
Bacon, Poblano (GF)

Fresh Seasonal Fruit, \$3

### SANDWICHES

Sandwiches come with a choice of side

Pulled Pork BBQ, \$11  
Potato Roll and Jicama Slaw

Texas Style Brisket, \$14  
Chopped Brisket, Potato Roll

BBQ Slider Trio, \$12  
Pulled Pork, Chopped Brisket, Smoked  
Chicken, Pickles

Grilled Cheese, \$12  
Pimento Cheese (VEG)  
Add Bacon 2  
Add Grilled Tomato 1  
Add Pork BBQ 2

Southern Burger & Fries, \$15  
7 Hills Brisket Burger\*  
Pimento Cheese, Pulled Pork, Lettuce,  
Tomato, Onion

Slaw Dog & Fries, \$12  
Bacon Wrapped All-Beef Hotdog,  
Beans, Jicama Slaw

### DESSERT

Ice-Cream Sundae, \$6  
Choice of Ice-Cream, fudge, Caramel,  
Whipped Cream, Sprinkles, Cherry (VEG/  
GF)

Seasonal Cobbler, \$7  
Seasonal Fruit, Streusel Topping (VEG/  
GF) Add Ala Mode 1



\*Items indicated are cooked to order, consuming raw or undercooked beef increase your risk of foodborne illness, especially if you have certain medical conditions. Pricing subject to change.  
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