

GOLDEN SMOKE LUNCH MENU

Smokin' Starters

Loaded Tots 14

Smoked Gouda Cheese, Burnt End Beans, Scallions, Sweet Tomato BBQ Sauce and Buttermilk Ranch

Brisket and Smoked Sausage Chili 12

Cannellini Beans, Cheddar Cheese, Sour Cream, and Cornbread (GF)

Crab and Spinach Dip 18

Assorted Crackers, Warm Naan Bread (GF)

Smoked Wings 15

House Smoked Whole Wings with Buttermilk Ranch or Bleu Cheese

House-made Pimento Cheese 13

Assorted Pickled Garden Vegetables, Assorted Crackers (Veg/GF)

Pork Belly Burnt Ends 14

Local Virginia Oak BBQ Plates

All Plates are Served with 2 Sides, Sauce of Choice and Assorted Pickles

All Meats are Brined and or Hand-rubbed with Chef's Select Spices and Slow Smoked on Property with an Offset Smoker with Local Kiln Dried Virginia Oak

Smoked Chicken- Spice-rubbed Natural Chicken, Slow Smoked and Chopped

Pulled Pork- Pulled Spice-rubbed and Slow smoked Pork Shoulder

Whole Wings- Overnight Brined, Slow Smoked and Fried to a Crispy Perfection

Texas Style Brisket- USDA Choice Brisket, Hand Rubbed and Smoked with Black Pepper and Kosher Salt

Two Meat Plate 20

Three Meat Plate 24
(Double add 3 per each)

Four Meat Plate 26

Salads

The Gold Club Salad 13

Garden Greens, Scallions, Heirloom tomatoes, Egg, Smoked Gouda, Bleu Cheese or Buttermilk Ranch (VEG, GF)

Farmer's Greens Salad 14

Apples, Craisins, Roasted Butternut Squash, Candied Peanuts, Apple Cider Vinaigrette

Caesar Salad Featuring Smoked Tomato Caesar Dressing 12

Chopped Romaine, Parmesan, Cornbread Croutons, Smoked Tomato Caesar Dressing (VEG)

Salad Enhancements

BBQ Chicken 6 BBQ Pork Shoulder 6 Seared Salmon Filet 14

Sides 4 – Choose Four for 12

Baked Beans- Burnt Ends, Garden Bell Pepper, Onion (GF/S)

Jicama Slaw- Jicama, Pear, Cilantro, Lime (VEG/GF)

Pork Rinds- Freshly Fried and Tossed in Spice (GF)

Cool Cucumber Salad- English Cucumber, Red Onion, Dill, Vidalia Onion Dressing (GF/V)

Apple and Potato Salad (GF/VEG)

Collard Greens- Smoked Turkey, Caramelized Onion (GF/S)

Mac and Cheese- Cavatappi Pasta, Sharp Cheddar, Vermont Cheddar, Smoked Gouda

Garden Herb Pickled Vegetables- Southern Pickle Brine (GF/V/S)

Seasonal Fruit (GF/V/S)

Crispy Fried Tots (V)

French Fries (V)

Sauce

Spicy Vinegar- Select Vinegars, Spices and Chili Flakes (GF/V/S)

Sweet Tomato- Tomato, Molasses and Scallion (GF/V/S)

Zesty White BBQ - Creamy Blend of Mayonnaise, Cider Vinegar, Spices and Lemon (GF)

Sandwiches

All Selections come with a side of choice
Substitute Gluten Free Bread or Bun for \$2

Smoked Turkey Club Jr 16

Sourdough, House Smoked Turkey, Thick-cut Bacon, Lettuce, Tomato and Mayo

Pimento Grilled Cheese 14

Creamy House-Made Pimento Cheese, Griddled in Butter on Sourdough Bread (VEG)

Add Bacon 3, Add Grilled Tomato 1, Add BBQ Pork 4

Ryder Cup Burger 17

7 Hills Brisket Burger* with choice of American, Swiss, Cheddar or Pimento Cheeses

Lettuce, Tomato, Red Onion, and Pickle - *Substitute a Veggie Patty (no charge)*

Add Bacon 3

Add Pulled Pork 4

Add Brisket 8

Add Second Patty 5

Texas Style Brisket 19

Chopped Smoked Brisket, Dill Pickle Chips, Served on a Toasted Brioche Roll

Brisket Philly 21

Texas Style Brisket, Caramelized Onion, Provolone Cheese, Poblano on a Toasted Hoagie Roll

Pulled Pork or Smoked Chicken Sandwich 16

Finished with Jicama Slaw and Served on a Toasted Brioche Roll

Smoked Crabcake Sandwich 24

Lettuce, Tomato, Old Bay Remoulade, Toasted Brioche Roll

Add Bacon 3

Chili Cheese Dog 15

All Beef Frank, American Cheese, Smoked Brisket Chili, Pickled Red Onion

Smoked Garden Vegetable Wrap 15

Smoked Garden Vegetables and Portobello Mushroom, Vidalia Onion Dressing in a Sundried Tomato Wrap (V)

Desserts

Ice Cream Sundae 8

Fudge, Caramel, Whipped Cream, Sprinkles, Cherry

Add Double Chocolate Brownie 2 (VEG)

Warmed Seasonal Crisp 8

This Seasons Fruit, Streusel Topping

Add Ice Cream 2 (VEG/GF)

Coke or Root Beer Float 5

Vanilla Ice Cream (VEG/GF)

GF- Gluten Free

VEG- Vegetarian

V- Vegan

S- Soy Free

*Consuming undercooked Beef can increase your risk for foodborne illness, especially if you have certain medical conditions.

While a pecan tree could be used in the smoking process, this is a nut free menu. There will be production including peanut butter for sandwiches for the golf course. Allergies need to be addressed prior to ordering to ensure safety.