



*Golden Horseshoe
Golf Club*

COLONIAL WILLIAMSBURG

Starters

Brisket Chili 9 (GF)

Cheddar Cheese, Sour Cream, Warm Corn Bread

Smoked Crab and Spinach Dip 16

Toasted Naan & Assorted Crackers

Smoked Wings (4) 9/ (6) 12 (GF)

Buttermilk Ranch or Bleu Cheese

Choose Flavor – Sweet Tomato Barbecue, Jerk Spiced, Lemon Buffalo, or Old Bay

House-Made Pimento Cheese 13 (GF)

Assorted Crackers, Seasonal Crudité

Brisket Burnt Ends 15 (GF)

Golden Horseshoe Signature Barbecue Sauce, Scallions

Salads

The Gold Club Salad 14 (VEG, GF)

Garden Greens, Cucumber, Heirloom Tomatoes, Hard Boiled Egg, Smoked Gouda, Bacon
Bleu Cheese, or Buttermilk Ranch

Autumn Apple & Brussels Sprout Salad 14 (VEG, GF)

Dried Cranberries, Toasted Almonds, White Cheddar Cheese, Roasted Shallot and Citrus Vinaigrette

Caesar Salad Featuring Smoked Tomato Caesar Dressing 12 (VEG)

Chopped Romaine, Heirloom Tomato, Parmesan, Cornbread Croutons

Salad Enhancements

Portabella Mushroom 5 | BBQ Chicken, Pulled Pork, or Smoked Turkey 8 | Brisket 10 | Seared Salmon 14

Sandwiches

Selections Come with Choice of Side.

Substitute Gluten Free Bread or Bun for 2

The Golden Horseshoe Smash Burger 17 (GF)

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)*

Pimento Grilled Cheese 14 (VEG)

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

Enhancements

Add Bacon 3 Add Grilled Tomato 1 Add BBQ Pork 4

Texas Style Brisket 19 (GF)

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

Pulled Pork or Smoked Chicken Sandwich 16 (GF)

Finished with Coleslaw, and Served on a Toasted Brioche Roll

Portabella Stack 16 (V/VEG)

Smoked Portabella Mushroom, Roasted Red Pepper, Goat Cheese, Grilled Romaine

Local Virginia Oak BBQ Plates

All Plates are Served with Two Sides, Sauce of Choice, Boar's Head Pickle, Roll
All Meats are Brined and/or Hand-rubbed with Chef's Select Spices, and Slow Smoked on
Property with an Offset Smoker using Local Kiln Dried Virginia Oak
All Proteins and Sauces are Gluten Free

Smoked Chicken- Spice-Rubbed Natural Chicken, Slow Smoked, and Pulled

Pulled Pork- Pulled Spice-Rubbed and Slow Smoked Pork Shoulder

Smoked Turkey- House Seasoning, Slow Smoked, and Sliced

Texas Style Brisket- USDA Prime Brisket, Hand Rubbed - \$5 Supplement

Two Meat Plate 20

Three Meat Plate 25

The Horseshoe Platter 29

Includes Chicken, Pork, Turkey, and USDA Prime Brisket

Sauce

North Carolina Vinegar Select Vinegars, Spices, and Chili Flakes (V)

Golden Horseshoe Signature BBQ Tomato, Molasses, and Scallion (V)

South Carolina Mustard Based Sauce with Select Spices

Golden Horseshoe Classics

Selections Come with Choice of Side.
Substitute Gluten Free Bread or Bun for 2

Chicken Niblick 18 (GF)

Marinated and Grilled Chicken, Bacon, Cheddar Cheese, Lettuce, Tomato
Herb Aioli, Brioche Roll

Club Sandwich 18 | Junior 16 (GF)

House Smoked Turkey, Honey Ham, Thick-cut Bacon, Swiss Cheese, Lettuce, Tomato, and Mayonnaise

Sides 5

Choose Four for 14

Coleslaw (GF/VEG)

Loaded Potato Salad Cheddar, Sour Cream, Bacon, Green Onion (GF)

Cucumber Salad English Cucumber, Red Onion, Red Pepper, Thyme and Vidalia Onion Dressing (GF/V)

Seasonal Crudité Buttermilk Ranch, or Blue Cheese Dressing (GF/VEG)

Seasonal Fruit (GF/V)

Onion Rings (GF)(VEG)

French Fries (V)

Collard Greens Smoked Turkey, Caramelized Onion (GF)

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

Herb Macaroni and Cheese Boursin Cheese, Cheddar, Smoked Gouda (VEG)

Desserts

Ice Cream Sundae 8 (GF)

Fudge, Caramel, Whipped Cream, Sprinkles, Cherry
Add Double Chocolate Brownie 2

Seasonal Cobbler 8

Banana Pudding 9

Nilla Wafers, Whipped Cream

GF- Gluten Free VEG- Vegetarian V- Vegan

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