

Fairways

AT GLC

Dinner Menu

Porch Swing Starters

Lowcountry Pearls* ~ \$14 | \$25

half dozen or dozen

Fresh-shucked oysters, ice-cold beauties served on the half shell with lemon and sherry mignonette.

-or- **\$16 | \$28**

Briny oysters chargrilled over open flame with old bay butter.

Charleston Pimento Cheese Dip ~ \$13

Sharp cheddar, diced pimentos and spices. Served with toast points, celery and carrots.

Southern Smoked Trout Dip ~ \$17

Peachwood-smoked trout served with toast points, celery and carrots.

Harbor House Hot Crab Dip ~\$18

Finished with cornbread crumbles, dill and chives. Served piping hot with garlic herb chips, celery and carrots.

Lowcountry Birdies (5) ~\$16

Jumbo wings slow-smoked and flash-fried. Your choice of sauce: Fairway's Hot, Carolina Gold BBQ, Prach Bourbon BBQ, or Blackened Dry Rub. Served with carrots and celery and Old Bay Ranch

Southern Greens

The Wedge ~ \$18

Crisp Iceberg lettuce, Pork Belly Burnt Ends, pickled green tomatoes, crispy onions; sprinkled with blue cheese crumbles and fresh chives. Served with homemade blue cheese dressing.

The Rocket ~ \$18

Bright & peppery Arugula, shaved smoked prosciutto & gouda, cornbread croutons, fresh dill and chive; served with hot bacon vinaigrette.

The Grazer ~ \$16

Mixed greens, goat cheese, candied pecans, pickled red onions, fresh dill and chives. Served with blackberry vinaigrette. **add grilled chicken + \$6**

The Dandy ~ \$16

Mixed greens, charred okra, crispy onions, soft eggs, fresh dill and chive. Served with hot bacon vinaigrette. **add blackened shrimp + \$8 or grilled chicken + \$6**

The Cobbler ~ \$18

Mixed greens, crispy hand-breaded chicken tenders, deviled egg mousse, whipped pimento cheese, fresh dill and chives. Served with Fairways signature Old Bay ranch.

Green Jacket Tomatoes (6) ~ \$12

Crispy fried pickled green tomatoes layered with pimento cheese and drizzled with comeback sauce. Southern comfort, clubhouse style!

Chargrilled Okra ~ \$8

Fresh Lowcountry okra, chargrilled to perfection; dusted with tomato bouillon

Frogmore Fries ~ \$20

Seasoned waffle fries loaded with shrimp & smoked andouille; smothered with beer cheese & sprinkled with chives.

Golf Ball Crab Cakes (4) ~ \$15

Sweet, tender crab meets golden and crispy. Drizzled with comeback sauce and sprinkled with chives.

Coastal Clam Strips ~ \$13

Golden-fried; light, crunchy and perfectly seasoned! Served with lemon, comeback sauce and coastal cocktail sauce.

Caddies Choice Chicken Tenders (4) ~ \$14

Hand-breaded and crispy with your choice of sauce: Old Bay Ranch, Peach Bourbon BBQ, Carolina Gold BBQ, or Comeback Sauce.

Kettle Comfort

She Crab Soup ~ \$8 | \$12

cup | bowl

Rich, creamy, and loaded with coastal crab flavor! Drizzled with sherry, Fairways' signature seafood bisque will transport you to the Carolina Lowcountry with each bite. **add a Golf Ball Crab Cake + \$5**

Tomato, Okra, & Pimento Bisque ~ \$7 | \$11

cup | bowl

A comforting, flavorful soup with a southern inspired twist. Ripe tomatoes, tender okra and sweet roasted pimentos simmered to perfection. Topped melted smoked gouda, cornbread croutons & fresh parsley.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

+please alert your server to any food allergies or sensitivities prior to serving

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Marshside Classics

Fried Chicken ~ \$22

classic recipe or Fairway's hot option

Three piece leg, thigh and breast hand-breaded after a twenty-four hour marinade. Dredged for the perfect crunch and fried to perfection. Served with two sides.

Smoke House Platter ~ \$20

Peachwood smoked andouille, pulled pork, and chicken served with Carolina Gold BBQ sauce, and Peach Bourbon BBQ sauce. Served with two sides

Grilled Meatloaf ~ \$20

Our house recipe is grilled and smothered in our tangy-sweet Peach BBQ glaze. Served with two sides.

Braised Short Rib ~ \$28

Braised for twenty-four hours in red-wine and finished with a velvety red wine demi sauce. Served atop red mashed potatoes or cheesy grits and choice of side.

Catfish Dinner ~ \$22

half pound filet

Dredged in seasoned cornmeal for a crisp, golden finish. Served with two sides

Low Country Shrimp Boil ~ \$25

An old time favorite. Red potato, corn, shrimp, peachwood smoked andouille sausage, and Old Bay butter.

Signature Grits

Shrimp & Grits ~ \$18

Blackened shrimp, cheesy grits, fresh dill & lemon.

Pork Belly Burnt Ends & Grits ~ \$16

Slow-smoked pork belly burnt ends served on top of cheesy southern grits green onions

Handheld Provisions

All Served with choice of side

Smoked Chicken Salad Croissant ~ \$16

Smoked chicken salad with lettuce, tomato, and pickle.

Magnolia's Pimento Smash Burger ~ \$16

Two quarter pound patties smashed with grilled onion, layered with pimento and topped with Comeback Sauce on brioche.

President's Cup Classic Smash Burger ~ \$16

Two quarter pound patties smashed with grilled onion, topped with bacon, cheddar, and served with lettuce, tomato, and pickle on brioche.

Peach Bourbon BBQ Pulled Pork

Sandwich ~ \$15

Slow smoked and tossed with our Peach Bourbon BBQ sauce. Topped with pickled red onions, smoked gouda, and arugula.

Po Boy Sandwich | Catfish ~ \$18 or

Shrimp ~ \$18 or Chicken ~ \$16

Topped with lettuce, tomato, pickles, and comeback sauce.

Cobbler Wrap ~ \$18

Pimento, deviled egg mousse, mixed greens, fresh dill and chives.

Smoked Chicken Salad Wrap ~ \$16

Smoked chicken salad, lettuce, tomato, and pickle.

Sides \$4 + \$1.50

Fairways Waffle Fries
Red Whipped Potatoes
Corn on the Cob
Cheesy Grits
Red beans & Rice

Mac & cheese
Green Beans
Collard Greens
Sweet Potato Waffle Fries

Dessert

Skillet Cookie ~ \$10

Served in a cast-iron skillet with ice cream, chocolate sauce, and whipped cream.

Pecan Pie ~ \$8

Chef's famous pecan pie. Made in house and served with whipped cream and mint.

ala mode + \$2

Hushpuppies ~ \$6

Golden cornmeal fritters topped with a brown butter sauce and vanilla whipped cream.

ala mode + \$2