

Fairways

AT GLC

Lunch Menu

Lowcountry Lunch Baskets

Caddie's Choice Chicken Tenders (3) ~ \$16

Handbreaded, crispy, and full of flavor! Served with seasoned waffle fries or sweet potato fries. Choice of dipping sauce: Old Bay Ranch, Peach Bourbon BBQ, Carolina Gold BBQ, or Comeback Sauce.

Lowcountry Birdies (5) ~ \$16

A birdie worth celebrating! Jumbo, wings, slow-smoked over pecan wood & flash-fried. Tossed in your choice of sauce: Fairways Hot, Carolina Gold BBQ, Peach Bourbon BBQ, or Blackened Dry Rub. Served with seasoned waffle fries or sweet potato fries.

Handheld Provisions

Smoked Chicken Salad Croissant or Wrap ~ \$16

Smoked chicken salad, lettuce, tomato, and pickle on a croissant or wrap.

Magnolia's Pimento Smash Burger ~ \$16

Two juicy, quarter pound beef patties smashed with grilled onions, layered with creamy pimento cheese & drizzled with comeback sauce on a toasted brioche bun. Served with crisp lettuce, ripe tomato, and tangy pickles.

President's Cup Classic Smash Burger ~ \$16

Two fresh ¼ lb beef patties smashed with grilled onions, Topped with crispy bacon & sharp cheddar on a toasted brioche bun. Served with crisp lettuce, ripe tomato, and tangy pickles.

Peach Bourbon BBQ Pulled Pork Sandwich ~ \$15

Pork, slow-smoked over pecan wood, pulled and tossed in house-made peach bourbon BBQ sauce. Topped with pickled red onions, smoked gouda & bright arugula.

Po Boy Sandwich ~ Catfish \$20 | Shrimp \$18

Fried or Blackened and topped with crisp iceberg lettuce, sliced tomato, pickles, and comeback sauce.

Cobbler Wrap ~ \$18

Garlic herb tortilla filled with whipped pimento cheese, deviled egg mouse, mixed greens, fresh dill & chives, drizzled with Fairways signature Old Bay ranch. Choice of crispy hand breaded fried chicken bites, or marinated grilled chicken chunks.

Smoked Ham and Cheese Sandwich ~ \$16

House smoked hot ham and cheese served with a cup of our tomato, okra, pimento bisque soup

The Clucker ~ \$16

Chicken sandwich with lettuce, tomato, pickle, and Old Bay ranch. Served grilled or fried.

-Fairway's hot + \$1

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

Sides

Fairways Waffle Fries
Red Whipped Potatoes
Cornbread
Cheesy Grits
Red beans & Rice

+ \$1.50
Mac & cheese
Collard Greens w/Burnt Ends
Sweet Potato Waffle Fries
Side Salad

Fairways

AT GLC

Lunch Menu

Porch Swing Starters

Lowcountry Pearls*

half dozen or dozen

~ Fresh-shucked oysters, ice-cold beauties served on the half shell with lemon and sherry mignonette. ~ \$14 | \$25

~ Briny oysters chargrilled over open flame with old bay butter. ~ \$16 | \$28

Charleston Pimento Cheese Dip ~ \$13

A creamy Southern classic! Sharp cheddar, diced pimentos and spices come together for a perfect dip. Served with toast points, celery and carrots.

Southern Smoked Salmon Dip ~ \$17

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

Harbor House Hot Crab Dip ~\$18

Creamy, cheesy, and packed with crab! Finished with cornbread crumbles, dill and chives. Served piping hot with garlic herb chips, celery and carrots.

Fried Fisherman's Platter ~ \$22

Shrimp, oysters and calamari fried in Old Bay cornmeal breading and served with creamy cocktail.

Southern Greens

The Wedge ~ \$18

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

The Coastal Caesar ~ \$20

Romaine lettuce, shaved parmesan, cornbread croutons and blackened shrimp tossed in a creamy Caesar dressing.

The Grazer ~ \$20

Mixed greens, diced grilled chicken, goat cheese, candied pecans, pickled red onions, fresh dill and chives tossed with blackberry vinaigrette.

The Dandy ~ \$20

Mixed greens, grilled chicken, charred okra, crispy onions, egg, fresh dill and chive tossed with apple cider vinaigrette.

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 ~ \$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, crispy crust, perfectly formed into bite-sized "golf balls." Drizzled with comeback sauce and sprinkled with chives Clubhouse.

Coastal Clam Strips ~ \$13

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