

Brunch Bites

AJ's Sunday Sandwich \$13

Cracked Yolk Egg, Roast Ham, Bacon, Cheddar Cheese, White Bread

The World Golf Breakfast \$12

3 Eggs your way, Crispy Bacon, Potatoes Obrien, and Buttered Toast

Seared Steak and Eggs \$17

Potatoes Obrien, Asparagus, Red Wine Sauce

The AJ Omelet \$13

Three Eggs, Chorizo, Peppers, Jack Cheese, Potatoes Obrien

Salads

Heart of Romaine Salad \$11

Ripped Romaine, Parmesan, Focaccia, Lemon Caesar

Strawberry and Goat Cheese Salad \$12

Baby Greens, Cucumbers, Local Honey Vinaigrette, Fennel Crunch

WGV Garden Greens Salad \$10

RE Butter Greens, Cucumber, Tomato, Cheddar, and Bacon Dressing

Chicken Sesame Crunch Salad \$13

House Blended Greens, Cabbage, Garlic Chicken, Sesame Dressing

SALAD ENHANCEMENTS (CHICKEN \$5 SHRIMP \$6 SALMON \$7)

Lunch Starters

Today's Soup Kettle \$6

Crispy Jumbo Chicken Wings \$13

Honey Sriracha Glaze or Buffalo, Scallion, Celery

"Pull Apart" Pretzel \$12

Jumbo Bavarian, WGV Cheddar Cheese Sauce

Buffalo Chicken Quesadilla \$13

Pickled Celery, Sautéed Peppers, Jack Queso, Ranch Style Sour Cream

Prime Plates

WGV Prime Burger \$14

8oz Prime Chuck, Butter Lettuce, and Tomato on a Brioche Roll

Smoked Fish Toast Sandwich \$15

Butter Greens, Lemon and Scallion, Boursin Cheese

Classic Strip Loin Philly \$14

White Cheddar Fondue, Onions, Peppers, Garlic Mushrooms, Toasted Hoagie

Turkey Pimento Cheese Wrap \$13

Roasted Red Pepper, Aged Cheddar, Slow Smoked Turkey, Garlic Wrap

KB Catch BLT \$16

Blackened Catch, Pepper Bacon, Provolone, Ciabatta Roll

Our local partners harvesting for the fall season

Reparation Earth Farms, Congaree and Penn, GYO Greens, Sweet Grass Dairy, Pasture Prime Farms, Saturiwa Trading Company, Fisherman's Dock, Son and Sky Mushrooms, White Acres

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please alert your server to any allergies or dietary needs.