# ARCADIA BLUFFS South Course

# **Starter**

### **Crispy Brussels Sprouts - \$15**

Brussels Sprouts, Brown Butter, Roasted Garlic, House Bacon, Parmesan Cheese

#### **Pretzel Bites - \$15**

Salted Pretzel Bites, Beer Cheese

#### **Brisket Poutine - \$14**

House Smoked Shredded Brisket, Cheese Curds, Gravy, French Fries

#### **Coconut Shrimp - \$16**

Coconut Crusted Shrimp, Sweet Thai Dipping Sauce

#### Smoked Wings - \$18

House Smoked Wings, Dry Rub, Buffalo, Carolina Fire, House BBQ, orJerk Rub

#### **Chicken Tacos - \$12**

3 House Smoked Chicken Tacos, Cilantro, Cotija Cheese, Cumin Crema

# Soup & Salad

#### Arcadian Orchard Salad - \$21

Spring Mix, Grilled Chicken, Sliced Apple, Dried Cherry, Red Onion, Candied Pecan, Roasted Sweet Potato, Cherry Tomato, Crumbled Goat Cheese, Smoked White Balsamic Vinaigrette

# French Onion Soup Cup \$6 / Bowl \$10

## Blackened Salmon Caesar - \$22

Chopped Romaine, Blackened Salmon, Crouton, Parmesan Cheese, Caesar Dressing

# Wedge Salad Half Size \$9 / Full Size \$18

Iceberg Lettuce, Tomato, House Bacon, Pickled Onion, Gorgonzola Cheese, Bleu Cheese Dressing

# **Sandwich**

#### South Course Smash Burger - \$16

Two All Beef Smash Patties, Smoked Cheddar Cheese, Smoked Garlic Aioli, Lettuce, Tomato, Red Onion, Toasted Brioche Bun

#### **Pulled Pork Sandwich - \$15**

8oz of House Smoked Pulled Pork, Toasted Brioche Bun

### Chipotle Chicken Melt - \$14

Grilled Chicken Breast, Swiss Cheese, Chipotle Aioli, Onion, Tomato, Toasted Brioche Bun

# Olive Burger - \$16

Two All Beef Smash Patties, Swiss Cheese, Olive Spread, Garlic Aioli, Lettuce, Tomato, Red Onion, Toasted Brioche Bun



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# **Entrée**

# Smoked Chicken Pot Pie - \$16

Smoked Shredded Chicken Thigh, Carrot, Onion, Celery, Corn, Green Bean, Gravy, Flaky Pie Shell

# Pulled Pork Platter - \$18

House Smoked Pulled Pork, Mac & Cheese, Coleslaw

## **Beer Battered Cod - \$22**

Four Pieces of Beer Battered Cod, Seasoned Fries, Coleslaw, Tartar Sauce

## Chicken & Waffles - \$23

Fried Chicken Thigh, Sugar Pearl Waffle, Sunset Mashed Potatoes, Bourbon Maple Pecan Sauce

# **Butternut Squash Ravioli - \$18**

Squash Ravioli, Sage Brown Butter, Amaretti Cookie

# Brisket Platter - \$22

#### Starts at 4 pm

House Smoked Sliced Brisket, White Cheddar Mashed Potatoes, Green Beans

## Salmon - \$28

Maple Glazed Salmon, Sunset Mashed Potatoes, Southern Vinegar Braised Greens

# **Apple Pork Chop - \$24**

Grilled Apple Cider Marinated Pork Chop, Sunset Mashed Potatoes, Brussels Sprouts, House Apple Butter

