

THE RYDER CUP

LOUNGE

Soups, Salads and Small Plates

LOX AND BAGEL

Smoked Scottish salmon and bagel with red onions, cream cheese, cucumber, tomato and capers. **14.5**

PINEHURST BEAN SOUP

Kettle cooked with smoked ham hocks, northern white beans and tomato. **5.5**

RYDER SALAD

available in half or full portions

Baby greens, pear, candied pecans, Stilton, dried cranberry and applewood-smoked bacon, tossed with citrus dressing. **8 / 14**

Add grilled chicken **4**

Add grilled shrimp **5**

SESAME TUNA SALAD ^H

available in half or full portions

Chilled sesame encrusted tuna (served rare), Napa cabbage, iceberg lettuce, sweet peppers, snap peas, carrots, mandarin orange and spicy cashews tossed with our soy dressing. **8 / 14**

COBB SALAD

available in half or full portions

Iceberg lettuce, smoked ham, roasted turkey breast, tomato, avocado, blue cheese, hard-boiled egg, applewood-smoked bacon and garlic croutons with peppercorn ranch dressing. **8 / 14**

BOUNTY OF SEASONAL FRUIT ^H

Sliced seasonal fruit, served with orange-flavored cottage cheese and banana bread. **11.5**

Sandwiches

SOUTHERN BRUNCH BURGER*

8-oz house blend beef patty topped with hash browns, hoop cheese, applewood-smoked bacon and an over-easy egg. Served with sweet potato fries and pecan-praline dipping sauce. **14.5**

PINEHURST BLT

Applewood-smoked bacon, lettuce and beefsteak tomatoes on country white bread with basil mayonnaise. Served with kettle potato chips. **12.5**

LOBSTER ROLL

Maine lobster salad, artesian bibb lettuce and lemon wedge on classic brioche bun. Served with Old Bay fries. **20**

TURKEY CLUB

House-roasted turkey breast, applewood-smoked bacon, lettuce, local tomato and basil pesto mayonnaise on a toasted ciabatta bun. Served with kettle chips. **13.5**

TOMATO AVOCADO MELT

Heirloom tomato, avocado, smoked pimento cheese and lettuce on grilled sunflower bread. Served with french fries. **13**

PINEHURST CHICKEN SALAD SLIDERS

Poached chicken salad with celery, onions, lettuce and tomato on two petite croissants. Served with kettle potato chips. **12**

*May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. All prices subject to NC sales tax. 18% service charge is added to your bill. Service staff is compensated from this amount.

^H Healthy lifestyle inspired dish

Be EGG-Centric

Egg entrées are served with choice of home fries or grits, roasted tomato and choice of toast. *Eggs cooked to order.

TWO FARM FRESH EGGS YOUR WAY*

Cooked any style. Served with seasonal vegetables and choice of applewood-smoked bacon or link sausage. **12**

SHRIMP, GRITS 'N EGGS*

Sautéed shrimp tossed in red-eye gravy, bell peppers, green onions, bacon and mushrooms.

Served with hoop cheese stone ground grits. **23**

BENEDICT*

Two poached eggs, toasted English muffin, grilled Canadian bacon, seasonal vegetables and Espelette hollandaise. **13**

BREAKFAST QUESADILLA*

Toasted flour tortilla, scrambled farm eggs, maple pork sausage, hash brown potato, hoop cheese, cilantro lime crème, roasted jalapeño and tomato salsa. **13.5**

CREATE YOUR OWN OMELET

Choose from the following ingredients: sausage, bacon, ham, mushrooms, onions, peppers, spinach, tomatoes, cheddar and Monterey Jack cheese. **13**

MARYLAND "CRABBY BENEDICT"*

Two lump crab cakes and two poached eggs on toasted English muffins with seasonal vegetables and lemon hollandaise. **16**

CORNED BEEF HASH*

House corned beef brisket, diced and sautéed with potato and onions. Served with two eggs any style. **14.5**

OLD-FASHIONED BUTTERMILK PANCAKES

House berry compote, pure maple syrup and whipped butter. Served with your choice of applewood-smoked bacon or link sausage. **11**

Sides

MAC 'N CHEESE

Taleggio and hoop cheese with garlic crumbs. **7.5**
Add grilled chicken **4**

ONION RINGS AND PEPPERS

Batter fried onion rings, BBQ spice and blistered shishito peppers. Served with Alabama white sauce and Buffalo sauce **9**

Desserts

BROWNIE SUNDAE

Warm triple-chocolate brownie with vanilla, chocolate and caramel cone ice cream topped with hot fudge and candied pecans. **10**

RED VELVET CAKE

Layered with cream cheese mousse, berry sauce and fresh raspberries. **10**

MILE-HIGH KEY LIME PIE

Raspberry coulis, vanilla chantilly, candied macadamia nuts and seasonal fruit. **12**

CARAMEL TOFFEE BREAD PUDDING

Vanilla ice cream and hot butter rum sauce. **10**