

APPETIZERS

GRAND BAVARIAN PRETZEL 13 **VT**

tavern queso • grain mustard sauce • sea salt

THE THREE AMIGOS 12 **GF** **VT**

salsa roja • tavern queso • house guacamole • tortilla chips

BUFFALO CAULIFLOWER 12

tempura battered cauliflower • Frank's Red Hot Sauce • blue cheese crumbles • housemade ranch

CRISPY BRUSSELS SPROUTS 13 **GF**

bacon • pepper jelly • benne seeds

DEVILED EGGS 9 **GF**

bacon • barbecue seasoned pork rinds • bacon jam and chives

PORK BELLY BURNT ENDS 14

choice of sauce: tangy bourbon barbecue • teriyaki • jerk • Korean barbecue

WINGS**POUND 13 | TWO POUNDS 20**

Buffalo • Korean barbecue • dry rub • bourbon barbecue sauce • Jamaican jerk sauce • teriyaki sauce • Fraser's barbecue sauce

SHRIMP HUSHPUPPIES 13

trinity • Cajun remoulade

FRASER'S BBQ SLIDERS**PULLED PORK 10 | BRISKET 13**

coleslaw • Fraser's barbecue sauce

SOUPS & SALADS

+ chicken 8 | local shrimp 13 | salmon 14 | brisket 10 | tavern steak 12

SOUP OF THE DAY 6.50 | BOWL 9**FRASER'S SMOKED BRISKET CHILI****CUP 6.50 | BOWL 11** **GF**

cheddar cheese • sour cream • scallion • crackers

MARINATED STEAK SALAD 26

chimichurri marinated tavern steak • field greens • pepper jack • roasted corn and black bean salsa • heirloom tomato • ancho ranch • blue tortilla crisp

FRASER'S SALAD SM 11 | LG 16 **GF** **VT**

Vertical Roots lettuce • strawberries • grapes • candied pecans • goat cheese • balsamic vinaigrette

GRILLED SALMON AND BEET**SALAD 24** **GF**

Vertical Roots lettuce • Fuji apples • walnuts • goat cheese • burnt honey vinaigrette

FRIED CHICKEN BLT SALAD 23

Springer Mountain Farms brined and crispy fried chicken breast • chopped romaine • Benton's bacon • heirloom tomato • shaved onion • goat cheese • buttermilk and herb dressing

CAESAR SALAD SM 7 | LG 13

chopped heart romaine • housemade creamy Caesar dressing • crouton crumbs • Parmesan



CRAFT BURGERS

Our burgers are crafted with a hand pattied blend of short rib, brisket and chuck on toasted sesame seed bun. Gluten-free bread available.

All burgers served with a pickle and choice of french fries or coleslaw.

FRASER'S BURGER* 16.95

American cheese • shaved lettuce • tomato • onion • house pickles

LOWCOUNTRY BURGER* 17.95

house made pimento cheese • crispy collards • fried four cheese mac and cheese

KOREAN**BARBECUE BURGER* 18.95**

gochujang curry barbecue • mixed greens • pickled purple cabbage • chili garlic mayo

CAROLINA CLASSIC* 19.95

house brisket chili • sharp cheddar • creamy coleslaw • Fraser's barbecue sauce • fried jalapeños • crispy onions • bacon

HULA IN ONE BURGER* 19.95

caramelized pineapple • smoked pork • teriyaki • cilantro • ginger aioli

DEFENDING CHAMPION BURGER* 19.95

custom hand pattied, house blend of short rib brisket, chuck and short rib • chargrilled on a toasted hearth baked sesame seed bun • topped with crispy applewood bacon, pepper jack, fried jalapeños and onions • finished with Old Bay aioli

Custom designed by Scottie Scheffler, the 2024 RBC Heritage Champion, \$1 from every burger sold will go to a charity supported by the Heritage Classic Foundation.

FRASER'S
SMOKEHOUSE

All meats are seasoned with our house rub and smoked fresh daily; served with cornbread, pickles and choice of two sides

HALF POUND BRISKET 27**POUND PULLED PORK 20****SPARE RIBS - HALF 24 | FULL 40**

*available after 4pm

BARBECUE COMBO 28 *pick two*

brisket • pulled pork • four chicken wings • four ribs

BARBECUE PLATTER 34 *pick three*

brisket • pulled pork • four chicken wings • four ribs

GET 'EM ALL 40

brisket • pulled pork • four chicken wings • four ribs

ENTREES

WAGYU CAST IRON**CHOPPED STEAK 30**

crispy Benton's bacon • buttermilk whipped potatoes • Lowcountry mushrooms • braised onion • sauteed garlic and collard greens • port wine demi

FISH AND CHIPS 24

beer-battered haddock • french fries • lemon • house tartar sauce • malt vinegar

PAN ROASTED ATLANTIC**SALMON 27** **GF**

buttermilk whipped potatoes • sauteed broccolini • lemon beurre blanc

TAVERN STEAK 28

marinated steak • peppercorn cream sauce • tavern fries

SEARED DIVER SCALLOP MKT

exotic wild mushrooms • Parmesan risotto • lemon bacon beurre blanc • crispy pork belly

FRASER'S FRIED CHICKEN 24

Springer Mountain Farms lemon herb brined chicken breast • buttermilk whipped potatoes • sauteed green beans • roasted chicken gravy

PAN ROASTED MARKET FISH MKT

"chef's inspiration" • local and sustainable seafood and produce • please ask server for details

ROASTED TOMATO**LOCAL SHRIMP SCAMPI 27**

white wine and butter • garlic • slow-roasted tomatoes • asparagus • fresh pasta • grilled baguette

SIDES 7 EACH

COLESLAW**SAUTEED GREEN BEANS****SAUTEED COLLARD GREENS****BUTTERMILK WHIPPED POTATOES****FRENCH FRIES****MAC N CHEESE +2**

GUIDED BY THE PRINCIPLES OF SUSTAINABILITY AND SOUTHERN SENSIBILITY

We would like to thank Sea Eagle Market for our local finfish and shellfish; GrowFood Carolina for access to their extensive and passionately grown organic heirloom produce; and Sweet Grass Dairy, Sprout Momma breads and all the South Carolina and Georgia producers who provide us with sustainable and high-quality products.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF = gluten free | **VT** = vegetarian | **VG** = vegan | **H** = healthy selection



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SIGNATURE COCKTAILS

FRASER'S OLD FASHIONED 15

Woodford Reserve bourbon • house made simple syrup • Angostura bitters • orange peel

MEZCALITA DE LA VIDA 17

Del Maguey Mezcal • Solerno Blood Orange Liqueur • organic lime and blood orange juice • jalapeño infused agave • Tajin rim

KINGSTON MAI TAI 16

Denizen Aged White Rum • Pierre Ferrand Orange Curaçao • Giffard Orgeat • lime juice • demerara • topped with Appleton Estate Signature rum

SAZERAC BLACK-TIE MANHATTAN 17

Sazerac 6-Year Rye • Carpano Antica vermouth • Angostura bitters • Amarena cherry

FLEUR DE LIS 15

Grey Goose, St. Germain • ruby red grapefruit juice • grenadine • prosecco float • lemon peel

WHITE PEACH SANGRIA 14

white wine • peach schnapps • peach puree • strawberries • topped with La Marca prosecco

THREE PUTT 15

New Amsterdam gin • Cointreau • prosecco • lime • grapefruit and rosemary garnish

BLOOD ORANGE MARGARITA 16

Cazadores reposado • Solerno blood orange liqueur • Monin agave • lime and blood orange juice • lime wedge

RASPBERRY COSMO 15

Grey Goose Le Citron • Chambord • Monin Raspberry • lime juice • lemon peel

FRASER'S PALOMA 15

Camarena blanco • fresh lime • ruby red grapefruit juice • Monin hibiscus • agave • lime wedge

BLACKBERRY BRAMBLE 16

Bombay gin • muddled blackberries • Monin blackberry • lemon juice • house made honey simple syrup • lemon peel

SPANISH ESPRESSO MARTINI 16

Café Bustelo espresso • Wheatley Vodka • Licor 43 • Demerara simple syrup

FEATURED WINE OF THE MONTH

BLUE CRAB CHARDONNAY, SEA PINES RESORT PRIVATE LABEL, CA

Handcrafted by Rob Mondavi Jr. exclusively for The Sea Pines Resort.

Glass Bottle

12 | 46

BLUE CRAB RED BLEND, SEA PINES RESORT PRIVATE LABEL, CA

Handcrafted by Rob Mondavi Jr. exclusively for The Sea Pines Resort. Rich expression of freshly picked blackberry, dark chocolate and subtle spices

12 | 46

WHITE WINES

	Glass	Bottle
PROSECCO, LA MARCA, DOC, VENETO, ITALY Aromas of citrus and honeysuckle blossoms with a crisp, clean palate	11	42
PINOT GRIGIO, ECCO DOMANI, DELLE VENEZIE, ITALY, IGT Light citrus and delicate floral aromas, tropical fruit flavors and a crisp, refreshing finish	9	33
PINOT GRIGIO, SEA PINES PRIVATE LABEL, NORTH COAST, CA Fresh, clean fragrance followed by crisp, refreshing flavor with hints of citrus	11	42
CHARDONNAY, WILLIAM HILL, CENTRAL COAST, CA Crisp Asian and green pear aromas meet with jasmine on the very floral nose of this bottling	11	42
LA JOLIE FLEUR ROSÉ PROVENCE, FRANCE Flavors of fresh watermelon, cherry, subtle citrus, peach, lavender, and Mediterranean herbs	11.50	44
SAUVIGNON BLANC, WHITEHAVEN MARLBOROUGH, NZ Stunningly aromatic tropical fruits and bright citrus notes	14	54
SAUVIGNON BLANC, THREADCOUNT BY QUILT CALIFORNIA Refreshing stone fruit, grapefruit, and tropical flower. This wine has a well-balanced mouthfeel with bright and lively acidity	12	48

RED WINES

	Glass	Bottle
PINOT NOIR, MEIOMI, SONOMA COAST, CA Rich cherry flavor is complemented by notes of cedar, raspberry and strawberry	15	58
PINOT NOIR, FIRESTEED, DUNDEE, OREGON Bright and lively Bing cherry flavors and silky textures followed by hints of cranberry and eucalyptus	11	44
MALBEC, KAIKEN RESERVE, MENDOZA ARGENTINA A rich and flavorful malbec with notes of blackberries, cassis, cherries, cloves and baking spices. Medium body with creamy tannins. Spicy, mellow finish	11	44
MERLOT, CLOS DU BOIS, MODESTO, CA Black cherry, plum, mocha and spice mingled with aromas of toasty oak	9	32
CABERNET SAUVIGNON, SEA PINES PRIVATE LABEL, PASO ROBLES, CA Bold aromatics of blackberry with a lush palate and dry finish	14	52
CABERNET SAUVIGNON, HESS SELECT, NORTH COAST, CA Richness, intense characters with jammy dark fruit, soft entry of ripe plum and raspberry	14	54
PINOTAGE AND SHIRAZ, RIB SHACK RED, WESTERN CAPE, SOUTH AFRICA Dark berry flavor with smoky spice	9	34
SANGIOVESE, SASSOREGALE, TUSCANY, ITALY Morello cherries, wild berries and moderate spiciness	11	44

**THE SEA PINES RESORT WI-FI**

Scan the QR code to the left to access The Sea Pines Resort's complimentary guest Wi-Fi. Network name: The Sea Pines Resort Password: SPRguest62