



STARTERS

SNEAD'S VINEGAR CHIPS \$10

Blue Cheese Dip

CHICKEN WINGS \$18

*Choice of BBQ, Butter and Garlic or Franks Red Hot
Blue Cheese, Ranch and Celery*

DUO OF SHRIMP COCKTAIL \$24

*Jalapeños, Mustard Seeds, Sea Beans
Lemon-Sorghum Pudding, Appalachian BBQ Sauce*

CREAM OF MUSHROOM SOUP \$10

TRADITIONAL CAESAR \$16

APPALACHIAN SPRING SALAD \$17

*Mixed Greens, Watercress, Creasy Greens, Dandelion Greens, Sweet Basil
Pickled Fennel and Onions, Benne Crusted "Alligator Pear"
Peppercorn-Buttermilk Dressing*

CLUB FAVORITES

CEDAR ROASTED BAY OF FUNDY SALMON \$52

Oyster Stew, Carolina Gold Rice, Sea Beans

SNEAD'S SIGNATURE FRIED CHICKEN \$42

*Brined Chicken, Braised Collard Greens
Whipped Potatoes, Redeye Gravy*

"THE OLD WHITE" \$65

Grilled USDA Prime 8oz Prime Filet

THE SLAMMIN' SAMMY'S BURGER \$20

*8 oz Angus Beef, Toasted Brioche Bun
Vine Ripened Tomato, Crisp Iceberg Lettuce, Kosher Pickle
Aged Wisconsin Cheddar, Bacon and Onion Jam*

Choice of House-Cut French Fries, Snead's Vinegar Chips or Fresh Fruit

SIDES

SAM SNEADS' SIGNATURE
TRUFFLED LOBSTER MAC N' CHEESE \$27

Cavatappi Pasta, Black Truffle, Butter Poached Lobster

CARAMELIZED MUSHROOMS & ONIONS \$10

Topped with Fresh Herbs

LOADED BAKED POTATO \$10

Cheddar Cheese, Sour Cream, Bacon and Chives

WOOD-FIRED OVEN PIZZA

MEAT LOVER'S PIZZA \$20

Italian Sausage, Pepperoni, Bacon, Peppered Ham

CREATE YOUR OWN / CHOOSE TWO TOPPINGS \$18

*Pepperoni, Italian Sausage, Black Olives, Mozzarella, Parmesan, Mushrooms, Bacon
Green Peppers, Red Onions, Tomato*

(Additional toppings \$2 each)

*For all food and beverage service, a 20% service charge (22% for parties of 8 or more),
6% sales tax and 6.5% Historic Preservation Fee will be added to your check.*

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