



## Passionately Crafted.

Inspired by the creativity and detail that Mr. Arnold Palmer designed into the surrounding golf course, we are proud to serve you handmade courses crafted with the freshest, regionally-sourced ingredients.

We believe in finesse, curiosity and a willingness to be bold. Our menu features both traditional Appalachian favorites and our own inspired creations that are as unexpected and flavorful as life tends to be.

Please, relax and indulge.

Bon Appétit!

### BITES

**Deviled Eggs** *gf* 7  
chef's seasonal toppings

**Maple Glazed House Smoked Bacon Brochettes** 9  
ginger apple slaw

### SHARED PLATES

**10 Smoked Jumbo Chicken Wings** 14  
naked • appalachian bbq • buffalo

**Pulled Pork Irish Nachos** 13

**Baby Back Riblets** 14

**Chef's BBQ Board** 18  
country pulled pork • signature beef brisket • pickled vegetables • local cheese

**Charcuterie Boards** 17

### SOUP & FRESH SALAD

**Smoked Tomato Bisque** *gf* 6

**Lightburn's Market Salad** sm 7 - lg 12  
mixed baby greens • heirloom tomatoes • shaved seasonal vegetables • cucumber • huckleberry citrus vinaigrette

**Herb Roasted Baby Beet Salad** sm 8 - lg 12  
mixed baby greens • goat cheese • beets  
• local honey thyme vinaigrette

**Baby Kale Caesar Salad** sm 7 - lg 12  
local petite kale • honey roasted acorn squash  
• blistered tomatoes • parmesan chip  
• toasted pumpkin seeds

add a smoked meat or grilled protein to your salad

**4 oz. country pulled pork** 8

**4 oz. signature beef brisket** 9

**6 oz. grilled chicken breast** 7

**5 grilled jumbo shrimp** 9



## ENTREES

We proudly feature Halperns' Premium 1855 Black Angus Beef. This Upper 2/3 USDA Choice is hand selected and aged for a minimum of 21 days for maximum tenderness and flavor.

"The perfect steak!"

Pittsburgh Style upon request.

**8oz. Halperns' Beef Tenderloin** *gf* 42

**14oz. Halperns' Black Angus Ribeye** *gf* 38

enhancements: mushroom bordelaise • horseradish demi • shallot compound butter

## THE SMOKER

**10oz. Signature Smoked Beef Brisket** *gf* 22  
2 sides • appalachian smokey bbq sauce

**10oz. Pulled Pork** *gf* 20  
2 sides • appalachian smokey bbq sauce

**½ Slab Baby Back Ribs** *gf* 23  
2 sides • appalachian smokey bbq sauce

## SEASONAL CHEF'S FEATURED ENTREES

**Red Deer Osso Bucco** 29  
sous vide venison shank • red wine • juniper black garlic-fig and persimmon glaze

**Pan Roasted All Natural Chicken** 25  
joyce farms airline breast • roasted shiitake jus • crispy brussels sprouts • shiitake mushrooms

**Jumbo Shrimp & Grits** 26  
crispy fried shallots • roasted red peppers • tasso & cheddar cheese grits • confit tomatoes

**4 Fresh Scallops** 30  
roasted butternut squash puree • corn relish

**WV Ramp Dusted Rainbow Trout** *gf* 24  
fresh trout • ramp flour • fried potatoes • garden herb butter • 50-degree egg

**Vegetarian Beet Risotto** *gf* 22  
creamy risotto • market fresh seasonal produce

## SANDWICHES *served with choice of side*

**Country Pulled Pork Sandwich** 13  
toasted potato bun • ginger apple coleslaw • tangy bbq sauce

**Chickpea Sliders** 13  
spiced chickpea • julienned seasonal vegetables • toasted roll • sriracha yogurt sauce

**B.L.T.** 13  
smoked bacon • lettuce • tomato • grilled red onion • toasted sourdough bread

**Fried Chicken Sandwich** 14  
• crispy fried cajun spiced chicken breast • sliced tomatoes • butter lettuce • house made pickles

## BURGERS *served with your choice of side*

**Lightburn's Cheeseburger** 16  
6oz. hand pressed angus beef  
smoked brisket patty • cheddar cheese • fried egg • bacon • toasted potato bun • lettuce • tomato • onion • house pickles

**Jalapeño Smokehouse Cheeseburger** 15  
6oz. hand pressed angus beef  
smoked brisket patty • house pickled jalapeños • jersey gold cheese • toasted potato bun • lettuce • tomato • onion • house pickles  
add bacon 2

## SIDES 4 ea

mac n' cheese  
roasted garlic mashed potatoes  
grilled asparagus  
smashed fingerling potatoes  
brussels sprouts  
ginger apple slaw  
risotto  
house fried chips & dip  
rainbow carrots  
black truffle fries  
house side salad

Executive Chef – Nevil Barr Chef de Cuisine – Travis Bevins

Warning: Consuming raw or undercooked meat, poultry, seafood, or egg increases the risk of foodborne illness. –WV Dept. of Health