SOUPS & SALADS

- chicken • local shrimp • salmon • brisket • tavern steak

SOUP OF THE DAY 6.50 | BOWL 9
FRASER’S SMOKED BRISKET CHILI CUP 6.50 | BOWL 11
chili cheese • sour cream • crackers
MARNIATED STEAK SALAD 26
chimichurri marinated tavern steak • field greens • pepper jack • roasted corn and black bean sauté • heirloom tomato • ancho ranch • blue tortilla crisp
FRASER’S SALAD SM 11 | LG 16
Vertical Roots lettuce • strawberries • grapes • candied peanuts • goat cheese • balsamic vinaigrette

CHICKEN FRIED MAC AND CHEESE 12
four cheese mac and cheese • battered and fried golden brown • southwest ranch

WINGS
POUND 13 | TWO BOWLS 20
Buffalo • Kysen barbecue • dry rub • bourbon barbecue sauce • Jamaican jerk sauce • teryaki sauce • Fraser’s barbecue sauce

SHRIMP HUSHPUDDIES 13
trinity • Cajun remoulade
FRASER’S BBQ SLIDERS
PULLED PORK 10 | BRISKET 13
coleslaw • Fraser’s barbecue sauce

FLAT LEAFED RIB PLATE 26
spared ribs • brisket • pulled pork • half pound brisket • pound pulled pork 20

FRASER’S FRIED CHICKEN 24
Springer Mountain Farms lemon herb brined chicken breast • buttermilk whipped potatoes • sautéed green beans • roasted chicken gravy

POWDERED PORK 22
half pound brisket • pulled pork • po’ boy • fresh pasta • grilled baguette

GRILLED SALMON AND BEET SALAD 24
Vertical Roots lettuce • Fuji apples • beets • goat cheese • beurre blanc • green onion • goat cheese • buttermilk and herb dressing

CAESAR SALAD SM 7 | LG 13
chopped heart romaine • housemade creamy Caesar dressing • crouton crumbles • Parmesan

ENTREES

WAGYU CAST IRON
CHOPPED STEAK 30
crunchy Benton’s bacon • buttermilk whipped potatoes • sautéed 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
buttermilk whipped potatoes • sautéed broccoli • lemon beurre blanc

TAVEN STEAK 28
marinated steak • peppercorn cream sauce • tavern fries

ROASTED TOMATO
LOCAL SHRIMP SCAMPI 27
white wine and butter • garlic • arugula • slow-roasted tomatoes • asparagus • fresh pasta • grilled baguette

FRASER’S FRIED CHICKEN 24
Springer Mountain Farms lemon herb brined chicken breast • buttermilk whipped potatoes • sautéed green beans • roasted chicken gravy

PAN ROASTED MARKET FISH MXT
“chef’s inspiration” • local and sustainable seafood and produce • please ask server for details

SIDES

7 EACH
COLESLAW
SAUTEED GREEN BEANS
SAUTEED COLLARD GREENS
BUTTERMILK WHIPPED POTATOES
FRENCH FRIES
MAC N CHEESE • 2

CRAFT BURGERS

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

FRASER’S BURGER • 16.95
American cheese • shaved lettuce • tomato • onion • house pickles

LOWCOUNTRY BURGER • 17.95
house made pimento cheese • crispy collard greens • fried four cheese

KOREAN BARBECUE BURGER • 18.95
gochujang • cherry barbecue • mixed greens • pickled purple cabbage • chili garlic mayo

CAROLINA CLASSIC • 19.95
house brisket • sharp cheddar • creamy coleslaw • Fraser’s barbecue sauce • fried jalapenos • crispy onions • bacon

HULA IN ONE BURGER • 19.95
caramelized pineapple • smoked pork • teriyaki • cilantro • ginger aioli

DEFENDING CHAMPION BURGER 19.95
hand-pattled ground short rib, brisket and chuck • applewood smoked bacon • Pimento cheese • garlic herb aioli

Custom designed by Matt Fitzpatrick, the 2023 RBC Heritage Champion. $1 from every burger sold will go to a charity supported by the Heritage Classic Foundation.
SIGNATURE COCKTAILS

FRASER’S OLD FASHIONED 15
Woodford Reserve bourbon • house made simple syrup • Angostura bitters • orange peel

AÑEJO OLD FASHIONED -16
Lunazul Añejo • Monin agave • Peychaud’s and Fee Brothers Orange bitters • orange peel

BLACK FOREST RUM OLD FASHIONED 16
Bacardi Reserva 8-year aged rum • house made Demerara syrup • Fee Brothers Aztec chocolate and cherry bitters • Amarena cherry

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

PEACH BELLINI 14
La Marca prosecco • house made peach infusion

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
Ily espresso • Grey Goose • Licor 43

FEATURED WINE OF THE MONTH

BLUE CRAB CHARDONNAY, SEA PINES RESORT PRIVATE LABEL, CA 12 | 46
Handcrafted by Rob Mondavi Jr. exclusively for The Sea Pines Resort.

BLUE CRAB RED BLEND, SEA PINES RESORT PRIVATE LABEL, CA 12 | 46
Handcrafted by Rob Mondavi Jr. exclusively for The Sea Pines Resort.

WHITE WINES

PROSECCO, LA MARCA, DOC, VENETO, ITALY 11 | 42
Aromas of citrus and honeysuckle blossoms with a crisp, clean palate

PINOT GRIGIO, ECCO DOMANI, DELLE VENEZIE, ITALY, IGT 9 | 33
Light citrus and delicate floral aromas, tropical fruit flavors and a crisp, refreshing finish

PINOT GRIGIO, SEA PINES PRIVATE LABEL, NORTH COAST, CA 11 | 42
Fresh, clean fragrance followed by crisp, refreshing flavor with hints of citrus

CHARDONNAY, WILLIAM HILL, CENTRAL COAST, CA 13 | 54
Crisp Asian and green pear aromas meet with jasmine on the very floral nose of this bottling

CHARDONNAY, KENDALL-JACKSON, VINTNER’S RESERVE, CA 11 | 42
Crisp grape with its delicate flavors of pear, apple, and a hint of cream

LA JOLIE FLEUR ROSE, PROVENCE, FRANCE 11.50 | 44
Flavors of fresh watermelon, cherry, subtle citrus, peach, lavender, and Mediterranean herbs

SPARKLING, CAMPO VIEJO CAVA BRUT RESERVA, SPAIN 10.50 | 40
Pleasant, fine and powerful aromas of fruit with hints of yeast

SAUVIGNON BLANC, WHITEHAVEN MARLBOROUGH, NZ 14 | 54
Stunningly aromatic tropical fruits and bright citrus notes

RED WINES

PINOT NOI, MEIOMI, SONOMA COAST, CA 15 | 58
Rich cherry flavor is complemented by notes of cedar, raspberry and strawberry

PINOT NOIR, FIRESTEED, DUNDEE, OREGON 11 | 44
Bright and lively Bing cherry flavors and silky textures followed by hints of cranberry and eucalyptus

MALBEC, CRIOS DE SUSANA BALBO, ARGENTINA 9.50 | 36
Juicy tannins and balanced acidity complement perfectly with ripe fruit flavors, while a subtle hint of oak adds complexity

MERLOT, CLOS DU BOIS, MODESTO, CA 9 | 32
Black cherry, plum, mocha and spice mingled with aromas of toasty oak

CABERNET SAUVIGNON, SEA PINES PRIVATE LABEL, PASO ROBLES, CA 12 | 48
Bold aromatics of blackberry with a lush palate and dry finish

CABERNET SAUVIGNON, HESS SELECT, NORTH COAST, CA 14 | 54
Richness, intense characters with jammy dark fruit, soft entry of ripe plum and raspberry

PINOTAGE AND SHIRAZ, RIB SHACK RED, WESTERN CAPE, SOUTH AFRICA 9 | 34
Dark berry flavor with smoky spice

SANGIOVESE, SASSOREGALE, TUSCANY, ITALY 11 | 44
Morello cherries, wild berries and moderate spiciness