

## 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

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

**WINGS**  
**POUND 13 | TWO POUNDS 20**  
Buffalo • Korean barbecue • dry  
rub • bourbon barbecue sauce • Jamaican  
jerk sauce • teryaki 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

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

## SOUPS &amp; 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**  
hand-pattied ground short rib, brisket and  
chuck • applewood smoked bacon •  
Emmental 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.



## 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

**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 • 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

## 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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Fresh  
on the Menu

## 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**

Illy espresso • Grey Goose • Licor 43

## 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
<b>PROSECCO, LA MARCA, DOC, VENETO, ITALY</b> Aromas of citrus and honeysuckle blossoms with a crisp, clean palate	11	42
<b>PINOT GRIGIO, ECCO DOMANI, DELLE VENEZIE, ITALY, IGT</b> Light citrus and delicate floral aromas, tropical fruit flavors and a crisp, refreshing finish	9	33
<b>PINOT GRIGIO, SEA PINES PRIVATE LABEL, NORTH COAST, CA</b> Fresh, clean fragrance followed by crisp, refreshing flavor with hints of citrus	11	42
<b>CHARDONNAY, WILLIAM HILL, CENTRAL COAST, CA</b> Crisp Asian and green pear aromas meet with jasmine on the very floral nose of this bottling	11	42
<b>CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CA</b> Crisp grape with its delicate flavors of pear, apple, and a hint of cream	13	54
<b>LA JOLIE FLEUR ROSÉ PROVENCE, FRANCE</b> Flavors of fresh watermelon, cherry, subtle citrus, peach, lavender, and Mediterranean herbs	11.50	44
<b>SPARKLING, CAMPO VIEJO CAVA BRUT RESERVA, SPAIN</b> Pleasant, fine and powerful aromas of fruit with hints of yeast	10.50	40
<b>SAUVIGNON BLANC, WHITEHAVEN MARLBOROUGH, NZ</b> Stunningly aromatic tropical fruits and bright citrus notes	14	54

## RED WINES

	Glass	Bottle
<b>PINOT NOIR, MEIOMI, SONOMA COAST, CA</b> Rich cherry flavor is complemented by notes of cedar, raspberry and strawberry	15	58
<b>PINOT NOIR, FIRESTEED, DUNDEE, OREGON</b> Bright and lively Bing cherry flavors and silky textures followed by hints of cranberry and eucalyptus	11	44
<b>MALBEC, CRIOS DE SUSANA BALBO, ARGENTINA</b> Juicy tannins and balanced acidity complement perfectly with ripe fruit flavors, while a subtle hint of oak adds complexity	9.50	36
<b>MERLOT, CLOS DU BOIS, MODESTO, CA</b> Black cherry, plum, mocha and spice mingled with aromas of toasty oak	9	32
<b>CABERNET SAUVIGNON, SEA PINES PRIVATE LABEL, PASO ROBLES, CA</b> Bold aromatics of blackberry with a lush palate and dry finish	12	46
<b>CABERNET SAUVIGNON, HESS SELECT, NORTH COAST, CA</b> Richness, intense characters with jammy dark fruit, soft entry of ripe plum and raspberry	14	54
<b>PINOTAGE AND SHIRAZ, RIB SHACK RED, WESTERN CAPE, SOUTH AFRICA</b> Dark berry flavor with smoky spice	9	34
<b>SANGIOVESE, SASSOREGALE, TUSCANY, ITALY</b> 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