

THE  
RYDER CUP  
LOUNGE

*Soups, Salads and Small Plates*

**SHRIMP COCKTAIL <sup>H</sup>**

Southern cabbage slaw, house red sauce,  
lemon and lime wedges. **15**

**LOTS OF LOX AND BAGEL**

Scottish smoked salmon and toasted bagel,  
cucumber, tomato and caper relish.  
Served with a toasted bagel and cream cheese. **14.5**

**PINEHURST BEAN SOUP**

Kettle cooked with smoked ham hocks,  
northern white beans and tomato. **5.5**

**RYDER SALAD**

Baby greens, pear, candied pecans, Stilton, dried cranberry  
and applewood-smoked bacon, tossed with citrus dressing. **9.5**  
Add grilled chicken **4**  
Add grilled shrimp **5**

**CHINESE CHICKEN SALAD <sup>H</sup>**

Napa cabbage, iceberg lettuce, citrus pickled cucumber,  
snap peas, carrots, toasted almonds and mandarin oranges  
with sweet soy vinaigrette. **13**

**COBB SALAD**

Iceberg lettuce, smoked ham, roasted turkey breast,  
tomato, avocado, blue cheese, hard-boiled egg,  
applewood-smoked bacon and garlic croutons  
with peppercorn ranch dressing. **13.5**

**BOUNTY OF SEASONAL FRUIT <sup>H</sup>**

Big bowl of seasonal fruits, served with  
orange-flavored cottage cheese and banana bread. **11.5**

*Sandwiches*

**PINEHURST BLT**

Applewood-smoked bacon, lettuce and beefsteak tomatoes  
on country white bread with basil mayonnaise.  
Served with kettle potato chips. **12.5**

**BBQ PORK SANDWICH**

Southern coleslaw, tobacco fried onions and  
cheddar cheese. Served on a house-made brioche bun.  
Served with french fries **14**

**TURKEY CLUB**

House-roasted turkey breast, applewood-smoked bacon,  
lettuce, local tomato and basil pesto mayonnaise  
on a toasted ciabatta bun. Served with kettle chips. **13.5**

**GRILLED VEGETABLE WRAP <sup>H</sup>**

Summer squash, portobello mushroom, grilled onion, roasted  
red peppers, fresh mozzarella and balsamic drizzle in a  
wrapped garlic herb tortilla. Served with kettle chips. **11.5**

**CHICKEN SALAD CROISSANT SLIDERS**

Pinehurst chicken salad, lettuce and tomato  
on toasted croissants. Served with a side house salad. **12.5**



<sup>H</sup> Healthy lifestyle inspired dish

*Be EGG-Centric*

Egg entrées are served with choice of home fries or grits,  
roasted tomato and choice of toast.

**TWO FARM FRESH EGGS YOUR WAY\***

Cooked any style and served with your choice of bacon  
or sausage and asparagus. **12**

**SUNDAY AVOCADO TOAST**

Grilled paesano bread plank, crushed avocados,  
pickled onion, two poached eggs, local greens,  
red pepper flakes and lemon. **16**

**BENEDICT\***

Two poached eggs, toasted English muffin, grilled  
Canadian bacon, asparagus and Espelette hollandaise. **13**

**BREAKFAST QUESADILLA\***

Toasted flour tortilla, scrambled farm eggs,  
maple pork sausage, hash brown potato,  
hoop cheddar cheese, cilantro lime crème,  
roasted jalapeño and tomato salsa. **13.5**

**CREATE YOUR OWN OMELET**

Choose from the following ingredients: sausage, bacon,  
ham, mushrooms, onions, peppers, spinach, tomatoes,  
cheddar and Monterey Jack cheese. **13**

**MARYLAND "CRABBY BENEDICT"\***

Two lump crab cakes and two poached eggs  
on toasted English muffins with asparagus  
and lemon hollandaise. **16**

**CORNEB BEEF HASH\***

House corned beef brisket, diced and sautéed with potato  
and onions, served with two eggs any style. **14.5**

**VERY OLD-FASHIONED  
BUTTERMILK PANCAKES**

House berry compote, pure maple syrup and whipped  
butter. Served with your choice of applewood-smoked bacon  
or link sausage. **11**

*Sides*

**MAC 'N CHEESE**

Taleggio and hoop cheese with garlic crumbs. **7.5**  
Add grilled chicken **4**

**MARKET VEGETABLES**

Chef's daily selection. **7**

*Desserts*

**BROWNIE SUNDAE**

Warm triple-chocolate brownie with vanilla, chocolate and  
caramel cone ice cream, topped with hot fudge  
and candied pecans. **10**

**SEVEN-LAYER CHOCOLATE CAKE**

Chocolate buttermilk cake, caramel and coffee mousse,  
mandarin coulis and caramel corn. **10**

**MILE-HIGH KEY LIME PIE**

Raspberry coulis, vanilla chantilly,  
candied macadamia nuts and seasonal fruit. **12**

**CARAMEL TOFFEE BREAD PUDDING**

Brioche and croissant bread pudding drizzled with caramel  
and toffee pieces, topped with hot buttered rum sauce. **10**

\*May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. All prices subject to NC sales tax. 18% service charge is added to your bill. Service staff is compensated from this amount.