

APPETIZERS

Buffalo Chicken Dip

Corn tortilla chips.
\$13

Chicken Wings

Sauce: Mild, Medium or Hot Buffalo, BBQ, Sweet Chili, Black Garlic Teriyaki.
Choice of ranch or blue cheese dressing.
Full \$15 | Half \$8

Hushpuppies

Apple butter.
\$8

Calamari

Citrus butter, gochujang marinade, cherry peppers, scallions, remoulade.
\$15

Fried Cauliflower

Chipotle-lime aioli, everything seasoning.
\$12

Fried Mozzarella (4)

Marinara sauce.
\$11

French Onion Dip

House chips, celery & carrots.
\$7

** Some of our menu items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

SOUP DU JOUR

Cup \$4 | Bowl \$6

SALADS

Dressings: Blue Cheese, Balsamic Vinaigrette, Ranch, Honey Mustard, Italian, Thousand Island,
Seasonal Dressing: Apple-Cinnamon Vinaigrette.

Mixed Greens*

Carrot, cucumber, sliced onion, grape tomatoes, croutons.
Choice of dressing.
Full \$10 | Half \$7

Caesar*

Romaine lettuce, shaved parmesan, capers, croutons.
Caesar dressing.
Full \$10 | Half \$7

BCC Cobb Salad

Romaine, chicken, bacon, blue cheese, egg, avocado, tomatoes, red onions.
Choice of dressing.
Full \$14 | Half \$10

Grilled Apple and Pom*

Mixed greens, grilled apples, dried pomegranate seeds, bacon, feta cheese, carrots, onions.
Apple-cinnamon vinaigrette.
\$14

**Add Grilled Chicken \$5*

**Add Grilled Salmon (7oz.) \$8*

**Add Grilled Shrimp or Blackened Shrimp \$6*

**Add Steak (6oz) \$8*

SANDWICHES AND WRAPS

Served with choice of French fries, sweet potato fries, house-made chips, tater tots, onion rings, soup of day, or small salad.

The Classic Hogan

Shredded chicken, three cheese blend,
BBQ sauce, flour tortilla.
\$12

Pastrami Reuben

Sauerkraut, Swiss cheese, Thousand Island dressing,
grilled rye.
\$14

TBG

Turkey, Bacon, Gouda,
lettuce, tomatoes, onions, chipotle aioli,
toasted sourdough.
\$13

Philly Wit

Shaved steak, fried onions, provolone cheese,
Amoroso's roll.
\$14

Orange Grilled Chicken

Provolone, smashed avocado,
crispy prosciutto, mayo, pretzel bun.
\$13

Chicken Caesar Wrap

Grilled and shredded chicken, Romaine lettuce,
parmesan cheese, capers, Caesar dressing,
wheat or flour wrap.
\$12

Falafel Wrap

Falafel, feta cheese, lettuce, tomatoes, onions, cucumbers,
red curry crema, wheat or flour wrap. (Vegetarian)
\$12

Chicken Salad Sandwich

Shredded chicken, onions, celery,
lettuce, tomatoes, peppercorn aioli, wheat bread.
\$11

BURGERS

All Burgers are eight-ounce angus beef served with choice of French fries, sweet potato fries, house-made chips, tater tots, onion rings, soup of day, or small salad.

Classic BCC Burger*

Lettuce, tomato, Vidalia onion, dill pickles, mayo,
toasted potato bun.
\$13

BBQ Burger*

Pulled brisket, bacon, cheddar cheese, lettuce,
tomatoes, pickles, onion rings,
toasted potato bun.
\$14

Goat Cheese Burger*

Goat cheese, cherry peppers, balsamic glaze,
toasted potato bun.
\$14

Beyond Burger™ available

TACOS

Served with choice of French fries, sweet potato fries, house-made chips, tater tots, onion rings, soup of day, or small salad.

Gochujang Chicken Tacos

Three cheese blend, diced tomatoes, crispy wontons.
\$12

Shaved Steak Tacos

Pepper-jack cheese, green chilies, grilled onions.
\$12

Mahi Tacos*

Pickled jalapeno slaw, smoked paprika aioli.
\$13

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ENTRÉES

Comes with choice of soup or salad.

Seared Salmon*

Buttery rice, roasted cauliflower,
apple cider reduction.

\$26

Grilled Flank Steak (8 oz)*

Chipotle marinade, root vegetable and potato hash, Espagnole.

\$26

Bacon Wrapped Filet (6 oz)*

Applewood bacon, garlic-parmesan frites,
grilled asparagus, veal demi-glace.

\$32

Winter Vegetable Gumbo*

Butternut squash, okra, tomatoes, onions,
white rice. *(vegetarian)*

\$19

**Add Grilled Chicken \$5 / *Add Grilled Shrimp \$6*

Airline Chicken

Brined with autumn spices,
caramelized shallot & sweet potato mash, broccolini,
green apple & walnut chutney.

\$23

Mahi Mahi

“En papillote” baked with citrus-fennel butter,
stoneground grits, sautéed broccoli.

\$23

Seasonal Vegetable Ravioli

Seasonal vegetable filled pasta,
roasted tomato vodka sauce. *(vegetarian)*

\$20

**Add Grilled Chicken \$5 / *Add Grilled Shrimp \$6*

Temperatures

Rare (red, cool center)

Medium Rare (red, warm center)

Medium (pink, hot center)

Medium Well (dull pink center)

Well (gray center)

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DESSERTS

Chocolate Peanut Butter Cake

Chocolate later cake with peanut butter frosting,
chocolate and peanut butter drizzle and chocolate chips.

\$9

Orange Sunshine Cake

Layered orange cake, vanilla icing, orange icing swirl,
and white chocolate chips.

\$9

Sweet Georgia Coconut Cream Bombe

Rich vanilla cake with a coconut cream filling,
topped with coconut shavings.

\$9

Chocolate Chip Brownie Sundae

Warm chocolate chip brownie served with vanilla ice cream and chocolate sauce.

\$7

Flourless Chocolate Torte

Rich chocolate torte served with whipped cream.

\$7



BLACKSBURG
COUNTRY CLUB