

- STARTERS -

AHI TUNA NACHOS* | 16

Thin sliced ahi tuna on fresh fried wontons, served on a bed of baby kale tossed in house made peanut butter vinaigrette. Topped with wasabi aioli, eel sauce, diced mango, and sesame seeds.

JUMBO CHICKEN WINGS

6 or 12 jumbo chicken wings tossed in your choice of sauce, served with carrot and celery sticks and your choice of dressing. Choose from Chili Maple, Buffalo, or BBQ
half dozen - 10 one dozen - 18

FRESH FRIED NC OYSTERS | 17

Fresh NC oysters tossed in house made breading, deep fried and laid on a bed of arugula. Topped with remoulade and lemon twists.

SOUTHERN PIMENTO CHEESE | 15

Cheddar pimento dip, made fresh by our culinary team.
Served with fresh made pub chips.

BAKED GOAT CHEESE | 15

Fresh goat cheese served with kalamata olives, roasted red peppers, blistered cherry tomatoes, and balsamic glaze.
Served with crostinis.

LOCAL CHARCUTERIE & CHEESE | 18

Chefs choice of local meats and cheeses with accoutrements

FRIED GREEN TOMATO CAPRESE | 15

Fresh sliced and breaded green tomatoes, served with our house made pimento cheese.
Topped with basil and balsamic glaze.

BUFFALO CHICKEN DIP | 16

Our Buffalo chicken dip is made fresh in house, and served with fried wontons for dipping.

TOMATO SMOKED GOUDA

Cup - 5 - Bowl - 9 -

- SALADS -

HOUSE GARDEN SALAD | 12

Fresh mixed arcadian greens topped with cucumber slices, cherry tomatoes, and pickled onions. Served with your choice of dressing.

CAESAR SALAD | 12

Chopped baby romaine tossed in our house made caesar dressing, topped with croutons, and shredded parmesan.

QUINOA AND ARUGULA SALAD | 13

Generous portion of quinoa on a bed of peppery arugula topped with roasted sweet potato cubes and sliced apples.
Served with sweet apple cider vinaigrette.

*add: Sautéed Shrimp 13 | Grilled Chicken 9
Fried Oysters 10 | Salmon* 12*

*House-made dressings: Ranch | Bleu Cheese | Balsamic
Vinaigrette | Sweet Basil | Pomegranate Vinaigrette*

- SANDWICHES -

BRISKET BURGER* | 16

Two, four-ounce patties layered with your choice of cheese on a brioche bun with lettuce, tomato, onions, and pickles.

add bacon |2

FRIED GREEN TOMATO BLT | 15

Fresh sliced and fried green tomatoes with bacon, lettuce, and our house made pimento cheese. Served on white toast.

IMPOSSIBLE BURGER | 16

Vegan soy-based patty with onions, lettuce, tomato and pickle, served on a burger bun.

DUCK CLUB SLIDERS | 15

Three King's Hawaiian slider buns filled with duck confit, lettuce, tomato, and bacon. Finished with smoked gouda and roasted garlic aioli.

REUBEN CORNED BEEF | 16

Fresh sliced house made corned beef with sauerkraut, and thousand island dressing on toasted rye bread.

NY STRIP SANDWICH* | 16

NY Strip sliced on a baguette bun, topped with arugula, cherry tomatoes, roasted garlic aioli, and bleu cheese crumbles. Finished with a balsamic glaze drizzle.

**These menu items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

- ENTRÉES -

GRILLED BEEF TENDERLOIN* | 52

Fresh off the grill tenderloin cooked to your preferred temperature, topped with compound butter and red wine demi-glaze. Served with truffle mushroom risotto and broccolini.

GRILLED 14OZ NY STRIP* | 42

NY Strip cooked to your preferred temperature, topped with compound butter and served with fried brussel sprouts and mashed potatoes.

SHRIMP AND GRITS | 40

Fresh tail-on shrimp over cheddar grits, topped with tasso ham gravy, peppers, and onions. Finished with shaved parmesan.

CHICKEN FRICASSEE | 32

Seared chicken breast supreme in a white wine mushroom cream sauce. Served with wild rice and broccolini.

SAUTEED NC TROUT | 35

Fresh NC trout filet sauteed and topped with lemon burre blanc. Served with wild rice and broccolini.

TOMAHAWK RIBEYE* | MARKET PRICE

30 ounce dry aged bone in ribeye, cooked to your preferred temperature. Served sliced, on a cutting board, with fresh horseradish cream sauce and red wine demi-glaze. You choose the three sides to compliment this incredible cut!

GRILLED VENISON LOIN* | 52

Fresh off the grill venison loin, cooked to your choice of temperature. Topped with a local NC blackberry red wine reduction and served with fried brussel sprouts and garlic parmesan mashed potatoes.

ROASTED NC QUAIL | 42

Fresh NC quail stuffed with blueberry sausage and served with garlic parmesan mashed potatoes and roasted tricolor carrots.

ROASTED RACK OF LAMB* | 50

Roasted rack of lamb finished with a local NC blackberry red wine reduction. Served with truffle mushroom risotto and fried brussel sprouts.

VEGAN "MEATLOAF" | 35

with roasted carrots and mashed potatoes.

HOUSE MADE LOBSTER MAC AND CHEESE | 48

Creamy aromatic bechamel sauce with fresh lobster and penne pasta, topped with cheese and baked to perfection. Served with a side of broccolini.

SIDES | 6

roasted tricolored carrots
white cheddar stone ground grits
roasted garlic parmesan mashed potatoes
roasted broccolini

herb wild rice blend
truffle mushroom risotto +2
fried brussel sprouts

SPLIT PLATE FEE | 6

A gratuity of 20% will be added to parties of 6 or more •  Vegan  Contains Peanuts  Vegetarian  Contains Sesame Seeds

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