

## STARTERS

**crispy pork belly tacos** 12

with scrambled eggs, pico de gallo, cilantro and queso fresco

**deviled eggs** 8

topped with crispy prosciutto

**calamari tossed with wasabi glaze** 9

red bean salsa, chipotle remoulade, sprouts and fresh basil oil

**dinner salad** 6

goat cheese, fire roasted peppers, red onions, mixed greens and crostini tossed in choice of: *lemon vinaigrette, creamy blue cheese, ginger soy, balsamic bacon, or bacon honey mustard dressing*

## SIDES

bacon

bacon potato hash

caesar salad

fresh fruit

shrimp mac and cheese

maple glazed brussel sprouts

creamy stone mill grits

biscuits with white gravy

5 PER SIDE

## BRUNCH

**housemade biscuit sandwich** 12

bacon, egg, ashe county cheddar cheese, arugula, vine ripe tomato and choice of side

**classic breakfast** 12

with scrambled eggs, bacon, and hash

**pork tenderloin benedict** 16

over an english muffin, poached egg, hollandaise, tomato, red wine demi glaze and choice of side

**shrimp and grits** 13

chili glazed shrimp over creamy brie grits with a kimchi slaw, siracha and spicey honey mustard

**italian omelet** 16

soppressata, salami, provolone, tomato, mushrooms, alfredo sauce served with sauteed shrimp in a sweet chili glaze

**donut bread pudding french toast** 14

with strawberry coulis, bourbon infused maple sryup, and cinnamon whip cream

**fried chicken biscuit** 14

sriracha honey glazed chicken with pepperjack cheese, caramelized apples and fresh spinach

**\*steak and eggs** 17

beef tenderloin with a duo of fried eggs, cheesy potato hash and asparagus

**classic waffle** 8

homemade waffle with maple syrup, fresh berries, and whipped cream

**\*gorgonzola burger** 16

fresh tomato, lettuce and crispy buttermilk onions served with rosemary and garlic pommes frites

**banana foster's waffles** 12

topped with caramel compound butter and maple syrup

due to our preparation and culinary methods, dishes will be delivered to the table as they are prepared. for your convenience, reservations made for parties of 8 or more will have an included gratuity of 20% added to their final bill

*\*theses items may be cooked to order. according to the government, consuming raw or undercooked meats, poultry, seafood (which also includes tuna), shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

## BEFORE NOON

### caffeine (or not)

coffee	2.5
espresso	3/4
latte/cappuccino	4
americano	3
french press	6/10
tea/soda	2

### juices

orange	3
cranberry	2.5
pom wonderful	4
pineapple	2.5
grapefruit	2.5

### fun

spicy shrub	4
the linda	5
ginger freak	4

## AFTER NOON

<b>1618 mimosa</b>	9
svodka clementine, canton ginger liquor, fresh oj and sparkling wine	

<b>pample'mosa</b>	9
beefeaters gin, st. germaine, ruby red grapefruit and sparkling wine	

<b>ossified mary</b>	8
jameson irish whiskey, guinness, lemon bitters & bloody mary mix	

<b>the day after</b>	8
tito's vodka, pickle juice, bloody mary, fresh lime, pickles and olives	

<b>lemon basil</b>	10
espolon, patron citronge, agave nector, fresh lemon & basil and soda water	

<b>the whiskey sour</b>	11
eagle rare, fresh citrus, honey	

## COLD BEERS

### LIGHT, GOLDEN AND EASY

bohemia pilsner	4
amstel light	4
pilsner urquell	4.25
ncb scrimshaw pilsner	5

### WHEAT, WHITE AND FRUIT SPICE

ncb bluestar wheat	5
coronado orange avenue wit	5
allagash belgian white	5

### MALTY, SMOOTH AND CARAMEL

sam smith nut brown ale	6.25
oskar blues old chub scotch ale	4.25
double barley abby's amber ale	4.5
duclaw dirty little freak	4

### EFFERVESCENT AND FRUITY

d 9 systema naturea	7.5
duvel belgian golden ale	9.25
doc's draft cider	5.75
rodenbach grand cru	9
wicked weed pacific most gose	4

### HOPPY, CRISP AND BITTER

ballast point grapefruit scullpin ipa	6.5
bell's two hearted ale	5.5
foot hills jade ipa	5.25
bells hopslam double ipa	8

### CHOC, DARK, RICH AND STRONG

guinness draught	5
sam smith organic chocolate stout	7.25
smutty nose baltic porter	6.5
anderson valley barney flats oatmeal stout	4.75
greenman porter	5
crown valley imperial pumpkin smash	6.25

### NC DRAFT

natty greene's wildflower wit	5.25
natty greene's old town brown	5.25
new sarum high rock red ale	5.25
gibbs hundred blind man's holiday pale ale	6.5
gibbs hundred hibernation blonde	6.5
wicked weed pernicious ipa	6.25
wicked weed aye aye stout	8.5
foothills torch pilsner	5.25
lone rider dead eye jack porter	5.25