

## COCKTAILS

### 1618 CLASSICS

**OLD FASHIONED** 11  
baking spices, mouth coating  
sweetness, robust  
*with templeton rye*

**COSMO** 11  
crisp, tart, refreshing, easy,  
*with stoli oranj*

**PALOMA** 11  
balanced acidity and agave,  
bright, clean  
*with 100% blue agave tequila*

**AVIATION** 11  
botanical, aromatic,  
beautiful, tart, dry  
*with sutler's gin*

**NEGRONI** 11  
woody, bitter, dry, complex  
*with corrolejo reposado*

**DIRTY EFFEN** 12  
icy, salty and potent  
*with blue cheese stuffed olives*

### COCKTAILS CRAFTED FOR YOU

**THE DRESS CODE** 10  
lillet blanc, elderflower syrup,  
bitters, sugar cube, bubbles

**KENTUCKY SQUARE** 12  
knob creek rye, st. germain,  
b&b, bitters

**THE REMEDY** 12  
ransom old tom gin, domaine de  
canton, honey syrup, fresh lemon

**NO COUNTRY** 12  
high west american prarie  
bourbon, cappelletti, luxardo,  
walnut bitters, salt rinse

**ST. COLLINS** 12  
sutlers gin, st. germain, fresh  
lemon, soda

**MULE 46** 12  
maker's 46, domaine de canton,  
mango-habanero shrub, fresh  
lime, ginger beer

**SAGE ADVICE** 12  
corralejo reposado, patron  
citrónage, simple syrup, fresh  
lime, sage, alderwood smoked  
sea salt rim

**SECOND TO LAST** 12  
black barrel tequila, green  
chartreuse, luxardo, fresh lime

**THE MANHATTAN** 13  
four roses single barrel, contrada  
sweet vermouth, bitters

## S T A R T E R S

**calamari tossed with wasabi glaze** 12  
over red bean salsa, chipotle remoulade,  
sprouts and fresh basil oil

**general tso fish tacos** 15  
creamy brussels sprout slaw, black bean, corn and  
butternut squash relish

**seared beef tenderloin** 13  
honeyed red pepper rings, blue cheese potato cake,  
tomato jam and shrimp pan sauce

**pork, shrimp and sesame cabbage spring rolls** 13  
micro greens, blackberry coulis and saffron aioli

**\*tuna tartare** 13  
creamy grit cake, crispy prociutto, hoisin glaze, carrot  
and goat cheese

**pan seared sea scallops** 15  
ahi tuna sushi rolls, eel sauce, spicy honey mustard,  
basil chiffonade and chipotle remoulade

**cheese board** 22  
double cream brie, ashe county cheddar, honey  
parmesan, aged white cheddar, sheeps milk blue, fresh  
berries, mustard fusion, mango habenero jam,  
prosciutto, housemade pretzels and crackers

**crispy oysters rockefeller sliders** 15  
crispy oysters topped with spinach and cream  
cheese with lemon aioli

**deviled eggs with crispy short rib** 10  
pickled jalapeño, korean barbeque sauce and lump crab

**crispy tempura shrimp** 15  
mini shepherds pie, peppers, demi glacé and  
crumbled boursin

**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 honey mustard dressing*

**caesar salad with crostini** 5

**thai coconut curry soup** 7  
sushi rice, sautéed shrimp and spinach

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

*\*these items may be cooked to order. according to the government, consum-  
ing 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*

# E N T R É E S

<b>*pan seared beef tenderloin</b>	36
twice baked potato with ashe county cheddar, fried egg and candied bacon, garlic soy broccoli, over wild mushroom demi glace, blue cheese and boursin mousse	
<b>seafood trio</b>	38
pan seared sea scallops, grouper bites and general tso's shrimp, mac and cheese spring rolls, asparagus, three pepper scallion relish, pesto cream	
<b>*poppy seed crusted ahi tuna</b>	37
street noodles with braised beef cheek, lump crab, onion, peppers, carrots, broccoli, leeks, soy, siracha, chili glaze, and peanut sauce	
<b>potato crusted flounder</b>	31
roasted squash stuffed with dirty rice, tomatoes and caramelized onions, corn and black bean cumin pan sauce, goat cheese and beet coulis	
<b>panko crusted chicken</b>	25
topped with blue cheese and prosciutto, creamy grit cakes, grilled lettuce wedge with tabasco infused caesar, butternut squash, roasted red peppers and bacon honey mustard fusion	
<b>pan seared grouper</b>	36
housemade fettuccini, cream cheese alfredo, peas, peppers, shrimp, duck confit, portobello relish, sautéed spinach, and cilantro salad	
<b>pan seared chilean sea bass</b>	36
black bean cake, kabob of butternut squash, brussels sprouts, red peppers, mushrooms, crispy brie and tomato, creamy corn sauce, and avocado salsa	
<b>*sesame seed crusted ahi tuna</b>	36
wasabi mashed potatoes topped with cabbage, feta, and toasted almonds sautéed in sesame oil, drizzled with balsamic glaze and chipotle oil	
<b>*seared pork tenderloin medallions</b>	27
southern collard greens, black eyed pea and andouille sausage pan sauce, fried pickles topped with brie and carmelized onions, sriracha and apple chutney	

# C O L D B E E R S

## LIGHT, GOLDEN AND EASY

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

## WHEAT, WHITE AND FRUIT SPICE

allagash belgian white	6
ncb bluestar wheat	5
coronado orange ave wit	5

## MALTY, SMOOTH AND CARAMEL

sam smith nut brown ale	6.25
oskar blues o'chub	4.25
double barley abby's amber ale	4.5

## COMPLEX, EFFERVESCENT AND FRUITY

d9 systema naturea	7.5
rodenbach grand cru	9
duvel belgian golden ale	9.25
docs apple cider	5.75
wicked weed pacificmost gose	4

## HOPPY, CRISP AND BITTER

foothills jade ipa	5.25
bells two hearted ale	5.5
bells hopslam double ipa	8
ballast scullpin ipa	6.5

## CHOC, DARK, RICH AND STRONG

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

## NC DRAFTS\*\*

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
d9 hakuna matata tropical ipa	6
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

\*\*selections subject to change