

## COCKTAILS

CLASSICS CRAFTED  
FOR YOU

**OLD FASHIONED** 12  
templeton rye, bitters, turbinado sugar, orange twist

**COSMO** 11  
stoli oranj, cointreau, cranberry, fresh lime

**PALOMA** 11  
sauza blue, patron citronage, agave, grapefruit, fresh lime

**THE PASSPORT** 14  
remy martin 1738, campari, lastau sweet vermouth

**DIRTY EFFEN** 12  
effen vodka, olive brine, blue cheese stuffed olives

**AVIATION** 12  
sutler's gin, luxardo, creme de violet, fresh lemon

**THE DRESS CODE** 10  
lillet blanc, st. germain, bitters, sugar cube, bubbles

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

**STRAWBERRY DAQUIRI** 11  
cruzan, luxardo, strawberry balsamic shrub, peach bitters

**NO COUNTRY** 12  
high west american prairie 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 citronage, simple syrup, fresh lime, sage, alderwood smoked sea salt rim

**PAPER PLANE** 13  
maker's cask strength, aperol, amaro montenagro, fresh lemon

**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, micro greens and fresh basil oil

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

**garlic and rosemary pommes frites** 8  
spicy ketchup and hollandaise

**pan seared lump crab cake** 15  
with gazpacho, cucumber yogurt sauce and fried okra

**pretzel and mustard crusted pork sliders** 13  
with sriracha aioli, sweet pickles, lettuce, marinated tomato and peperoncini

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

**cheese board** 12 / 22  
chef's selection of artisanal cheeses, prosciutto, housemade jam, fresh fruit, housemade pretzels and crackers

**crispy oysters sliders** 15  
with coleslaw, sriracha aioli and balsamic glaze

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

**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, 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*

# ENTRÉES

## \*pan seared beef tenderloin 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

## seafood trio 38

pan seared sea scallops, blackened tuna bites, and general tso's shrimp, mac and cheese spring rolls, asparagus, three pepper scallion relish, pesto cream

## pan seared stuffed flounder 31

with ratatouille and prosciutto, squash, crispy hash brown, cherry tomatoes stuffed with lump crab mousse, poblano and red onion confit, red wine bordelaise

## panko crusted chicken 25

topped with blue cheese and prosciutto, creamy grit cakes, grilled lettuce wedge with tabasco infused caesar, butternut squash, roasted red peppers and honey mustard fusion

## blackened grouper 36

carmalized cabbage, cremini mushrooms, fresh spinach, candied walnuts, petite grit cake, skewer of tuna bites, strawberries, queso fresco and balsamic shallots with a lemon caper cream sauce

## \*sesame seed crusted ahi tuna 38

wasabi mashed potatoes topped with cabbage, feta, and toasted almonds sautéed in sesame oil, drizzled with balsamic glaze and chipotle oil

## \*seared pork tenderloin medallions 27

southern collard greens, black eyed pea and andouille sausage pan sauce, fried pickles topped with brie and caramelized onions, sambal and apple chutney

## pan seared chilean seabass 39

creamy potato cake, low country boil of prawn, mussels, shrimp, andouillie sausage, corn, peppers and onions

# 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

allagash belgian white	6
coronado orange ave wit	5
ncb bluestar wheat	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
gibb's hundred brewing the guilty party esb amber ale	4.25

## COMPLEX, EFFERVESCENT AND FRUITY

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

## HOPPY, CRISP AND BITTER

coronado west coast session ipa	4
foothills jade ipa	5.25
bells two hearted ale	5.5
ballast scullpin grapefruit 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"

new serum hurley park blood orange wheat	5.25
natty greene's old town brown	5.25
natty greene's lexington smoked peach ipa	5.25
olde hickory ruby lager	5.25
gibbs hundred blind man's holiday pale ale	6.5
mystery brewing court of sessions saison	6.5
wicked weed pernicious ipa	6.25
foothills torch pilsner	5.25
highland brewing oatmeal porter	5.25

"selections subject to change