

S T A R T E R

deviled eggs 8
topped with crispy prosciutto

tempura shrimp tacos 12
pico de gallo, cilantro and queso fresco

calamari tossed with wasabi glaze 9
red bean salsa, chipotle remoulade, sprouts and fresh basil oil

house salad 6
goat cheese, fire roasted peppers, red onions, mixed greens and crostini tossed in lemon vinaigrette

caesar salad with crostini 5

almond crusted brie 10
watermelon, texas toast, candied nuts, spinach, purple basil, chili glazed crispy red onions and raspberry vinaigrette

S I D E S

bacon

bacon potato hash

caesar salad

pommes frites

fresh fruit

shrimp mac and cheese

maple glazed brussel sprouts

creamy stone mill grits

biscuits with white gravy

cinnamon roll

5 PER SIDE

B R U N C H

classic breakfast 12
scrambled eggs, bacon, and bacon potato hash

local country ham benedict 16
english muffin, fried egg, hollandaise, spinach, tomato, red wine demi glaze and choice of side

shrimp and grits 13
chili glazed shrimp over creamy goat cheese grits with kimchi slaw, siracha, and spicy honey mustard

sautéed beef tips 16
smoked gouda and andouille hash casserole, sautéed kale, peach chutney and tomato cream sauce

omelette 16
peppers, onions, tomato, mushrooms, and provolone cheese sauce served with sauteed shrimp in a sweet chili glaze

potato crusted alaskan halibut 18
roasted vegetable frittata, mushroom, black bean and corn bordelaise, avocado relish and tabasco picante

***sesame seed crusted ahi tuna** 16
creamy grits topped with cabbage, feta, and toasted almonds sautéed in sesame oil, drizzled with balsamic glaze and chipotle oil

classic waffle 8
homemade waffle with maple syrup, fresh berries, and whipped cream

***cheddar burger** 15
fresh tomato, lettuce and crispy buttermilk onions served with rosemary and garlic pommes frites

fried chicken biscuit 14
siracha honey glazed chicken with cheddar cheese, caramelized apples, and fresh spinach, with a choice of side

kid's chicken and fries 12
served with ketchup and honey mustard

french toast 11
whipped cream, fresh berries and a side of bacon

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*

BEFORE NOON

caffeine (or not)

coffee	2.5
espresso	3/4
latte/cappuccino	4
americano	3
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

1618 mimosa	9
svedka clementine, canton ginger liquor, fresh oj and bubbles	

pample'mosa	9
beefeaters gin, st. germaine, ruby red grapefruit and bubbles	

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

mule 46	12
makers 46, domaine de canton, mango-habanero shrub, fresh lime ginger beer	

entre en vie	12
botonist gin, cointreau, lillet blanc and fresh lemon	

feeling punchy	9
aperol, pineapple, fresh lemon and bubbles	

the gazpacho	11
hendricks gin, st germaine, ruby red grapefruit, sriracha, cucumber	

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
gibb's hundred brewing the guilty party esb amber ale	4.25

EFFERVESCENT AND FRUITY

duvel belgian golden ale	9.25
bully city orange you a hippie cider	4.75
rodenbach grand cru	9
wicked weed tropic 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
coronado west coast ipa	4

CHOC, DARK, RICH AND STRONG

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

NC DRAFT

lonerider shotgun betty hefeweizen	5.25
carolina brewing co brown ale	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
appalachian moutian brewing long leaf ipa	6.5
foothills torch pilsner	5.25
highland brewing oatmeal porter	5.25