

S T A R T E R

deviled eggs 8
topped with crispy prosciutto

crispy short rib 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 goat cheese 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

pommes frites

fresh fruit

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

crispy brisket 16
smoked gouda and andouille hash casserole, sautéed kale, peach chutney and tomato cream sauce

greek omelette 16
peppers, onions, tomato, olives, spinach, feta cheese, pepperoncino and cheese sauce served with blackened shrimp

pan seared grouper 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 onions, 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

lonerider sundance grapefruit saison	4.5
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
wicked weed pacificmost gose	4
highland big briar raspberry tart ale	4.5
bull city cider works orange you a hippie cider	4.75

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
wicked weed pernicious ipa	5.75

CHOC, DARK, RICH AND STRONG

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

NC DRAFTS

gibbs hundred medly of moods wheat	5.25
gibbs hundred blind mans holiday pale ale	6.25
carolina brewing co brown ale	5.25
d9 hakuna matata tropical ipa	6.25
olde hickory ruby lager	5.25
sugar creek white ale	6
appalachain mountains brewing white dot session ipa	6
foothills torch pilsner	5.25

