

## 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 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 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

## STARTERS

**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 creamy dijon horseradish

**sautéed mussels** 14  
peppers and onions in a white wine butter sauce, over a petite risotto cake, poblano relish and cilantro

**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 and marinated tomato

**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 ginger soup** 7  
sushi rice, beef tips, julienne vegetables and cilantro

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 7 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

<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>	36
pan seared sea scallops, blackened tuna bites, and general tso shrimp, mac and cheese spring rolls, asparagus, three pepper scallion relish, pesto cream	
<b>pan seared stuffed flounder</b>	31
with ratatouille and prosciutto, squash, crispy hash brown, cherry tomatoes stuffed with lump crab mousse, poblano and red onion confit, red wine bordelaise	
<b>pan seared chilean seabass</b>	39
over creamy risotto stuffed tomato, sautéed beef tips, mushrooms, green peas and peppers, crispy squash and baby carrots, white wine, lemon butter shrimp pan sauce	
<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 honey mustard fusion	
<b>blackened grouper</b>	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	
<b>*sesame seed crusted ahi tuna</b>	38
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
collards, black eyed pea and andouille sausage pan sauce, fried pickles topped with brie and caramelized onions, sambal and apple chutney	
<b>pan seared salmon</b>	36
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

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 barlet abbey'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

## 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
carolina brewing co brown ale	5.25
d9 hakuna matata ipa	6.25
olde hickory ruby lager	5.25
sugar creek white ale	6
appalachain mountains brewing white dot session ipa	6
gibbs hundred blind man's holiday pale ale	6.5
foothills torch pilsner	5.25
highland brewing oatmeal porter	5.25