

## STARTER

**cinnamon rolls** 9  
house made cinnamon rolls

**deviled eggs** 8  
topped with brisket and jalapeños

**crispy short rib tacos** 12  
pico de gallo, cilantro, queso fresco

**wasabi glazed calimari** 9  
red bean salsa, chipotle remoulade, sprouts, basil oil

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

**caesar salad with crostini** 5

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

## SIDES

bacon  
bacon potato hash  
pommes frites  
fresh fruit  
creamy stone mill grits  
biscuits with white gravy  
brussel sprouts  
shrimp mac and cheese

5 PER SIDE

## BRUNCH

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

**crab cake benedict** 16  
english muffin, fried egg, hollandaise, spinach, tomato, red wine demi glaze, choice of side

**shrimp and grits** 13  
chili glazed shrimp, creamy goat cheese grits, peppers, onions, demi glace

**crispy brisket** 16  
aged cheddar and andouille hash casserole, sautéed spinach, apple chutney, tomato cream sauce

**greek omelette** 16  
peppers, onions, tomato, olives, spinach, feta cheese, pepperoncino, cheese sauce, blackened shrimp

**potato crusted grouper** 20  
roasted vegetable frittata, mushroom, black bean and corn bordelaise, avocado relish, tabasco picante

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

**classic waffle** 8  
homemade waffle, maple syrup, fresh berries, whipped cream

**\*korean barbecue burger** 17  
fresh tomato, lettuce, crispy buttermilk onions, bacon, white cheddar, house made pickles, shrimp mac and cheese

**buttermilk chicken biscuit** 14  
siracha honey glazed chicken, caramelized onions, cheddar cheese and fresh spinach, choice of side

**kid's chicken and fries** 12  
crispy chicken, hand cut fries, ketchup, honey mustard

**french toast** 11  
whipped cream, fresh berries, choice of side

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*

## G R A T E D

### juices

orange	3
cranberry	2.5
pom wonderful	4
pineapple	2.5
grapefruit	2.5

## P G R A T E D

### caffeine (or not)

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

### caffeine (or not)

coffee	2.5
espresso	3/4
latte/cappuccino	4
americano	3
tea/soda	2

### fun

spicy shrub	4
the linda	5
ginger freak	4

## PG-21

<b>1618 mimosa</b>	9
svodka clementine, domaine de canton, fresh oj and bubbles	

<b>pample'mosa</b>	9
beefeaters gin, st. germaine, ruby red grapefruit and bubbles	

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

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

<b>entre en vie</b>	12
botonist gin, cointreau, lillet blanc and fresh lemon	

<b>feeling punchy</b>	9
aperol, pineapple, fresh lemon and bubbles	

<b>the gazpacho</b>	11
hendricks gin, st germaine, ruby red grapefruit, sriracha, cucumber	

## 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

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
bull city orange you a hippie cider	4.75

### HOPPY, CRISP AND BITTER

d9 swell rider 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

### NC DRAFTS"

odl hickory oktoberfest	6
carolina brewing co brown ale	5.25
d9 hakuna matata ipa	6.25
sugar creek white ale	6
foothills academic ipa	6
gibbs hundred blind man's holiday pale ale	6.5
foothills torch pilsner	5.25