

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, elderflower syrup, bitters, sugar cube, bubbles

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

DAQUIRI'NO. 4 11
cruzan, luxardo, fresh lime, simple

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 citrónage, 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
red bean salsa, chipotle remoulade, micro greens and fresh basil oil

pan seared duck breast tacos 15
chipotle and cherry salsa, crumbled goat cheese, marinated red cabbage

garlic and rosemary pommes frites 8
spicy ketchup, creamy dijon horseradish

pan seared lump crab cake sliders 15
caramelized onions, crispy pork belly, pumpkin boursin stuffed grape leaves

pan seared beef tenderloin 14
crispy cauliflower, applewood smoked bacon, hollandaise, apple chutney, pesto

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

cheese board 12 / 22
artisanal cheeses, cured meat, housemade jam, fresh fruit, housemade pretzels, crackers

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

deviled eggs with crispy brisket 10
pickled jalapeño, korean barbeque sauce, 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

cuban black bean soup 6
topped with sour cream, aged cheddar and crispy tortillas

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

*pan seared beef tenderloin	39
blackened scallops loaded potato skins, sautéed medley of portabella, carrots, asparagus, haricot verts, red onion, bourbon pumpkin compound butter, red wine reduction	
*seafood trio	37
pan seared scallops, coconut crusted chili glazed shrimp, blackened snapper bites, napoleon of fried tomatoes and honey-goat pimento cheese, shiitake mushroom, acorn squash, spinach and beet salad	
*pan seared stuffed flounder	31
ratatouille, prosciutto, squash, crispy hash brown, lump crab mousse stuffed cherry tomatoes, poblano, red onion confit, red wine bordelaise	
*pan seared chilean seabass	39
creamy risotto stuffed tomato, sautéed beef tips, mushrooms, green peas, peppers, crispy squash, baby carrots, white wine, lemon butter shrimp pan sauce	
*panko crusted chicken roulade	27
stuffed with cranberry, walnut, and sausage stuffing, sweet potato squares, maple bourbon black eye pan sauce, marshmallow spread, asparagus and cranberry relish	
*blackened grouper	36
house ground beef tenderloin and sautéed shrimp enchilada, jalapeño salsa, cuban black bean sauce	
*sesame seed crusted ahi tuna	36
wasabi mashed potatoes, cabbage, feta, and toasted almonds sautéed in sesame oil, balsamic glaze, chipotle oil	
*grilled pork chop	31
jalapeno popper pasta shell wrapped with swiss chard, stuffed red pepper, mixed vegetables with asparagus, white gravy, pearl onion glaze	
*cured wild salmon	36
creamy potato cake, low country boil of shrimp, crab bites, andouille, clams, corn, peppers and onions	

COLD BEERS

LIGHT, GOLDEN AND EASY

bohemia pilsner	4
amstel light	4
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 calimost gose	4
bullcity ciderworks rhize up cider	4.75
d9 systema naturea	5.5

HOPPY, CRISP AND BITTER

foothills jade ipa	5.25
bells two hearted ale	5.5
ballast scullpin grapefruit ipa	6.5
wicked weed pernicious ipa	5.75
dogfish 90 minute ipa	6.25

CHOC, DARK, RICH AND STRONG

sam smith organic chocolate stout	7.25
coronado early bird cold brew milk stout	4.5
guinness draught	5
greenman porter	4.75
smutty nose baltic porter	6.5

NC DRAFTS"

olde hickory ruby lager	5.50
carolina brewing co brown ale	5.25
sugar creek white ale	6
foothills torch pilsner	5.25
foothills sustenance ipa	6
d9 hakuna matata tropical ipa	6.25
highland oatmeal porter	5.25
gibbs hundred blind man's holiday pale ale	6.5
bullcity cider works cherry tart	5.75

SUBJECT TO CHANGES

