

## STARTERS

**cinnamon rolls** 9  
house made cinnamon rolls

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

**sliders** 12  
crispy prosciutto, fried egg,  
tomato, arugula, cheese

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

**three cheese mini quiche** 8  
pickled jalapeño salsa,  
blackened crab

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

**cobb salad** 10  
grilled chicken, bacon, hard  
boiled eggs, avocado, tomatoes,  
bleu cheese, herb vinaigrette

## YOUNGINS

**chicken and fries** 9  
crispy chicken, hand cut fries,  
ketchup, honey mustard

**waffle** 6  
homemade waffle, maple syrup,  
fresh berries, whipped cream

## BRUNCH

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

**housemade waffle** 9  
maple syrup, fresh berries, whipped cream

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

**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, spinach,  
peppers, onions, demi glaze

**roasted vegetable, fontina omelet** 16  
pico de gallo stuffed avocado, stone mill grits, red  
cabbage, spaghetti squash, tempura green beans, sautéed  
brussels sprouts, red peppers over spicy alfredo sauce

## BRUNCH - ISH

**oven roasted salmon** 16  
black bean cake, quail eggs, hollandaise sauce, spinach,  
artichoke, balsamic red onions, roasted tomato salad

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

**\*korean barbecue burger** 14  
fresh tomato, lettuce, crispy buttermilk onions, bacon,  
white cheddar, house made pickles, shrimp mac and cheese

**buttermilk chicken biscuit** 12  
siracha honey glazed chicken, caramelized onions, cheddar  
cheese and fresh spinach, choice of side

## SIDES [5 PER SIDE]

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

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*

## 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

### 1618 mimosa

svodka clementine, domaine de canton, fresh oj, bubbles	9
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### pample'mosa

beefeaters gin, st. germaine, ruby red grapefruit and bubbles	9
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### the day after

tito's vodka, pickle juice, bloody mary, fresh lime, pickles, olives	8
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### mule 46

makers 46, domaine de canton, mango-habanero shrub, fresh lime, ginger beer	12
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### entre en vie

botonist gin, cointreau, lillet blanc, fresh lemon	12
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### feeling punchy

aperol, pineapple, fresh lemon, bubbles	9
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### mr. alabama

carriage house apple brandy, cointreau, lime juice	10
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## 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

allagash belgian white	6
coronado orange ave wit	5
ncb bluestar wheat	5

### MALTY, SMOOTH AND CAMEL

sam smith nut brown ale	6.25
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
bull city rhize up cider	4.75
d9 systema natura	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
guinness draught	5
green man porter	4.75
smutty nose baltic porter	6.5
early bird cold brew milk stout	4.5

### NC DRAFTS"

foothills sexual chocolate	
imperial stout	7.75
foothills torch pilsner	5.25
foothills hoppyum ipa	6
gibbs hundred blind man's holiday pale ale	6.5
d9 hakuna matata tropical ipa	6.25
bull city ciderworks cherry tart	5.75
highland thunderstruck coffee porter	5.25
natty greene's old town brown ale	5.75
lonerider shot gun betty hefeweizen	5