

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

MR. ALABAMA 11
carriage house apple brandy,
cointreau, fresh lime

DIRTY EFFEN 12
effen vodka, olive brine, blue
cheese stuffed olives

THE DRESS CODE 10
lillet blanc, elderflower syrup,
bitters, sugar cube, bubbles

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

LA FEMME NIKITA 11
sutler's gin, lillet blanc, contratto
dry, lemon twist

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

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

pan seared lump crab cake sliders 15
caramelized onions, crispy pork belly, 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 over a spinach salad** 15
bacon aioli, red peppers, dried cherries, candied
walnuts, tempura vegetable bites, grilled bread,
and drizzled spicy honey

deviled eggs with crispy beef 10
pickled jalapeño, korean barbeque sauce,
lump crab

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

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

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, consum-
ing 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	38
shrimp scampi loaded potato skins, sautéed medley of portabella, carrots, asparagus, haricot verts, red onion, pearl onion butter, red wine reduction	
*seafood trio	36
pan seared striped bass, coconut crusted chili glazed shrimp, seared scallops, 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 striped bass	36
with blackened shrimp, creamy risotto cake of sautéed beef tips, mushrooms, green peas and peppers, crispy squash, baby carrots, white wine, lemon butter pan sauce	
*blackened grouper	36
over enchiladas stuffed with house ground beef and sautéed shrimp, jalapeño salsa, cuban black bean sauce	
*oven roasted chicken	27
bone-in chicken breast, creamy grit cake, spinach, onion, artichoke, balsamic onion and roasted tomatoe salad, spicy alfredo 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, asparagus, white gravy, pearl onion glaze	
*oven roasted cured salmon	34
with chipotle blackened crab and brie puff pastry, sauteed asparagus and chili flake, braised red cabbage, and duck confit demi	

COLD BEERS

LIGHT, GOLDEN AND EASY

bohemia pilsner	4
amstel light	4
ncb scrimshaw pilsner	5
pilsner urquell	4.25

WHEAT, WHITE AND FRUIT SPICE

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

MALTY, SMOOTH AND CARAMEL

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
dogfish head seaquench session sour	4.5
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
guinness draught	5
greenman porter	4.75

NC DRAFTS"

foothills sexual chocolate imperial stout	7.75
natty greene's old town browne	5.75
foothills torch pilsner	5.25
foothills hoppyum ipa	6
d9 hakuna matata tropical ipa	6.25
gibbs hundred baltic porter	6
gibbs hundred blind man's holiday pale ale	6.5
bullcity cider works cherry tart	5.75

SUBJECT TO CHANGE

