

## STARTERS

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

**cinnamon rolls** 9  
house made cinnamon rolls

**deviled eggs** 8  
topped with crispy beef and  
pickled jalapeños

**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

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

## BRUNCH

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

**breakfast bruschetta** 16  
beef tenderloin, sauteed spinach, tomatoes, eggs,  
white cheddar, shrimp scampi sauce

**mixed berry crepes** 11  
cheesecake filling, caramel sauce, toasted pecans,  
blackberries and raspberries

**funnel cake style french toast** 9  
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 cheese grits, spinach,  
peppers, onions, demi glaze

**roasted vegetable, fontina omelet** 16  
pico de gallo, stone mill grits, red  
cabbage, squash, tempura haricot verts, sautéed  
brussels sprouts, red peppers over spicy alfredo sauce

## BRUNCH - I S H

**oven roasted cured salmon** 16  
grit cake, hollandaise sauce, spinach, mushrooms,  
balsamic red onions, roasted tomato salad

**\*sesame 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,  
white cheddar cheese and fresh spinach,  
choice of side

**roasted chicken and mushroom crepes** 14  
chicken, mushroom, creamy veloute, rice pilaf, broccoli

## S I D E S [5 PER SIDE]

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

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	2

### fun

spicy shrub	4
the linda	5
ginger freak	4
strawberry basil lemonade	5

## P G - 2 1

<b>1618 mimosa</b>	10
svodka clementine, domaine de canton, fresh oj, bubbles	

<b>pample'mosa</b>	10
beefeaters gin, st. germaine, ruby red grapefruit and bubbles	

<b>the day after</b>	9
choice of vodka, rum, gin, tequila, bourbon, "mary magic", bloody mary, fresh lime, pickles, olives	

<b>1618 mexican coffee</b>	10
spiced honey tequila, kahlua, americano, frothed cream, shaved cinamon	

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

<b>spiked strawberry lemonade</b>	9
citrus vodka, strawberry lemonade, basil	

<b>classic mimosa</b>	8
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<b>classic blood mary</b>	9
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ask your server about our bartenders featured cocktails!

## COLD BEERS

### LIGHT, GOLDEN AND EASY

founders solid gold lager	4
ncb scrimshaw pilsner	5
bohemia pilsner	4

### WHEAT, WHITE AND FRUIT SPICE

allagash white	6
fonta flora whipporwil wheat	6
ncb blue star wheat	5

### MALTY, SMOOTH AND CARAMEL

four saints potters clay amber	5
carolina brewing company brown ale	5
great lakes elliot ness amber	5
burial coco bolo brown ale	5

### COMPLEX, EFFERVESCENT AND FRUITY

duvel belgian golden ale	9
bull city off main cider	4
d9 systema naturae wild sour	6
four saints thats the way it GOSE	5

### HOPPY, CRISP AND BITTER

foothills jade ipa	5
bells two hearted ale	5
wiseman mountain calling ipa	6
bandwagon new england ipa	6
burial brewing hawkbill ipa	6
great lakes ipa	5

### CHOC, DARK, RICH AND STRONG

birdsong mexicali stout	5
guinness draught	5
foothills peoples porter	4
gibbs hundred cherchez la femme stout	4

### NC DRAFTS\*\*

burial brewing shadowclock pilsner	5
D9 hazy ipa	5
new serum rose' gose	4
foothills hoppyum	5
four saints omie blonde ale	5
gibb's hundred blind man's pale ale	6
carolina brewing company spring bock	5
bull city cherry tart	4
four saints stout one	5

\*\*selections subject to change