

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
- watermelon salad** 9
candied bacon, red onion, crispy brie, mixed greens, raspberry vinaigrette,

YOUNGINS

- tendies 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
- caprese omelet** 14
smoked mozzarella, heirloom tomatoes, fresh basil, avocado salsa, fried green tomato crutons, cheddar cream sauce, choice of side

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
- *carolina burger** 14
house made chili, creamy coleslaw, crispy onions, 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 crepe** 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 |

PG-21

| | |
|---|----|
| 1618 mimosa | 10 |
| svedka clementine, domaine de canton, fresh oj, bubbles | |

| | |
|---|----|
| pample'mosa | 10 |
| beefeaters gin, st. germaine, ruby red grapefruit and bubbles | |

| | |
|---|---|
| the day after | 9 |
| choice of vodka, rum, gin, tequila, bourbon, "mary magic", bloody mary, fresh lime, pickles, olives | |

| | |
|--|----|
| 1618 mexican coffee | 10 |
| spiced honey tequila, kahlua, americano, frothed cream, shaved cinamon | |

| | |
|---|---|
| feeling punchy | 9 |
| aperol, pineapple, fresh lemon, bubbles | |

| | |
|-----------------------|---|
| classic mimosa | 8 |
|-----------------------|---|

| | |
|---------------------------|---|
| classic blood mary | 9 |
|---------------------------|---|

ask your server about our bartenders featured cocktails!

COLD BEERS

LIGHT, GOLDEN AND EASY

| | |
|---------------------------|---|
| founders solid gold lager | 4 |
| bohemia pilsner | 4 |
| pilsner urquell | 4 |

WHEAT, WHITE AND FRUIT SPICE

| | |
|--------------------------------|---|
| allagash white | 6 |
| fonta flora whippoorwill wheat | 6 |
| ncb blue star wheat | 5 |

MALTY, SMOOTH AND CAMEL

| | |
|------------------------------------|---|
| 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

| | |
|-----------------------------|---|
| bell's two hearted ale | 5 |
| burial brewing hawkbill ipa | 6 |
| great lakes ipa | 5 |

CHOC, DARK, RICH AND STRONG

| | |
|--|---|
| guinness draught | 5 |
| foothills peoples porter | 4 |
| gibb's hundred cherchez la femme stout | 4 |

NC DRAFTS**

| | |
|--|---|
| wiseman 'scoop dog' cream ale | 5 |
| deep river 'double d's' lager | 5 |
| new serum pink cheeks rose' gose | 4 |
| foothills hoppyum ipa | 5 |
| four saints omie blonde ale | 5 |
| captain lawrence orbital-tilt mosaic ipa | 5 |
| carolina brewing company spring bock | 5 |
| four saints stout one | 5 |

**selections subject to change