

COCKTAILS

CLASSICS CRAFTED
FOR YOU

OLD FASHIONED 12
templeton 4yr, bitters, turbinado,
orange twist

COSMO 11
stoli oranj, cointreau, cranberry,
lime

PAPER PLANE 13
maker's cask , aperol, uncle
monty, lemon

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

MULE 46 12
maker's 46, canton, mango-
habanero shrub, lime,
ginger beer

WEST ORIGINALS

PANTALONES DE RICARDO 11
barsol pisco, yellow chartreuse,
pierre ferrand dry curaçao, lime

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

DAQUIRI NO. 4 11
rum, luxardo, lime, simple

NO COUNTRY 12
high west, luxardo, cappelletti,
bitters, salt rinse

ST. COLLINS 12
sulter's, st. germain, lemon, soda

MAMAW-CITA 10
corralejo reposado, jack rudy
grenadine, lemon, chili syrup,
basil

*available long with bubbles 11

BERTO'S FOLLY 10
hendricks, berto blanc, cucumber,
lemon, tonic syrup

*available long with bubbles 11

STARTERS

***calamari tossed with wasabi glaze** 14
red bean salsa, chipotle remoulade,
micro greens, fresh basil oil

***chipotle and honey glazed NC shrimp** 14
guacamole stuffed cremini mushrooms, thai
coconut sauce, crisp potato, purple basil

***blackened fish tacos** 14
fresh fish (ask your server) pico de gallo, parmesan,
sour cream, lime scented romaine, avocado

***bacon wrapped scallops** 17
crispy brussel sprouts, habañero pineapple
chutney

***crispy shrimp and oyster sliders** 15
creamy coleslaw, sriracha aioli, balsamic glaze

***duck confit nachos** 14
texas caviar, sautéed brussels sprouts,
peppers, garlic cilantro lime sour cream,
pepperjack, roasted tomato salad

***sesame seed crusted ahi tuna** 16
fresh spring roll, seared lobster, sweet chili
glazed calamari ring, cilantro butter sauce,
soy drizzle

wasabi pea crusted brie 14
crispy beef brisket, marinated cucumber,
mixed greens, chili glaze, raspberry
vinaigrette, caramelized apple compote

***pan seared beef tenderloin bruschetta** 15
blackened lump crab, smoked mozzarella,
arugula, romesco and caramelized onion
sauce, balsamic reduction

cheese board 22
artisanal cheeses, cured meat, housemade
jam, accoutrements, housemade cracker

dinner salad 7
goat cheese, fire roasted peppers, red onions,
mixed greens and crostini tossed in choice of:
*lemon vinaigrette, ginger soy, balsamic bacon,
blue cheese, or honey mustard dressing*

caesar salad with crostini 6

seafood chowder cup 5 / bowl 7

RULES OF ENGAGEMENT

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. we're happy to split payment equally between multiple guests.

**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*

E N T R É E S

*seared beef tenderloin	39
lobster mac and cheese, stuffed "vol au vent", herb butter, roasted cauliflower, three mustard demi glacé, tomato coulis, lobster claw	
*grilled cilantro lime salmon	29
creamy black bean and corn cake, grilled squash, salmon tartare and sprout stuffed cucumbers, avocado salsa, pickled jalapeño, enchilada sauce	
*pan seared chicken pinwheel	27
spinach and sundried tomato stuffed, blackened artichoke and crab dip stuffed crispy zucchini, romesco sauce, cauliflower bites, marinated balsamic red onion, basil oil	
*blackened grouper	38
asian beef taquitos, mushroom and leek polenta cake, szechuan hericort verts, jalapeño cream sauce, thai basil cilantro slaw, mango chutney	
*pan seared chilean seabass	39
creamy risotto cake, grilled asparagus, beef tenderloin bites, crab mousse stuffed cherry tomatoes, reggiano, portabella relish, basil oil	
*seared scallops and blackened shrimp	39
fried green tomato napoleon, greens, grilled pepper, pimento cheese, sautéed zucchini, pesto cream sauce	
*paprika scented stuffed NC trout	34
stuffed with crab, bell peppers, tomatoes, spinach and feta, broccoli and cheddar risotto cake arugula salad, crab stuffed brussel sprouts, lemon, dill and roasted tomato mornay sauce, pesto	
*sesame seed crusted ahi tuna	36
wasabi mashed potatoes, sesame oil sautéed cabbage, feta, and toasted almonds, balsamic glaze, chipotle oil	
*roasted lamb rack and lobster tail	39
fresh ramen, mushrooms, bok choy, carrots, scallions, ginger-soy egg, hoisin	

R U L E S O F E N G A G E M E N T

due to our preparation and culinary methods, dishes will be delivered to the table as they are prepared

**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*

C O L D B E E R S

LIGHT, GOLDEN, AND EASY

bohemia pilsner	4
burial innertube lager	4
four saints omie blonde ale*	5
fonta flora lake james lite lager	5
great lakes dortmunder gold lager*	5
little brother/1618 downtown table beer *	4

WHEAT, WHITE AND FRUIT SPICE

ncb blue star wheat	5
boulevard wheat*	5

MALTY, SMOOTH AND CARAMEL

great lakes elliot ness amber	5
-------------------------------	---

COMPLEX, EFFERVESCENT AND FRUITY

duvel belgian golden ale	9
bull city off main cider	4
sierra nevada "otra vez" gose	4

HOPPY, CRISP AND BITTER

foothills hoppyum ipa*	5
burial surf wax ipa	5
fiddlin fish for fish and giggles dbl IPA *	5
burial ceremonial session ipa	5

CHOC, DARK, RICH AND STRONG

guinness draught	5
foothills peoples porter	4

* DENOTES DRAFT BEER

selections subject to change