

Saxapahaw General Store

★★★★★ your local five star gas station

Pizzas

Hunk of pizza for one – ¼ of a 12" pie with a choice of up to three toppings **\$3.99**

Hunk of Gluten-Free Pizza **\$4.99**

Build your own whole pizza – 12-inch pizza with marinara sauce, cheese, and up to three toppings: **\$9.99**
–Pepperoni –Italian sausage –Ground beef –Black olives –Red or white onion –Bell pepper –Fresh or roasted tomatoes –Mushroom –Banana pepper –Jalapeno / **extra topping \$0.50**

Gluten-Free Pizza –12-inch Local Gluten-Free Bakery pizza crust with marinara sauce, cheese and up to three toppings **\$12.99**

Soups, Salads, & Sides

Home fries [GF] - **\$3.50** **Duck fat fries [GF]** - **\$4.00** **Potato Salad [GF]** - **\$3.50**

Chili – Meat chili (*Veggie chili seasonal*) **cup \$6.00 bowl \$8.00**

Pan-Seared Fish du Jour Salad* with cucumber, onion, tomato, mixed greens, goat cheese and balsamic vinaigrette (*Ask about our fish of the day*) **\$14.99**

Duck Salad [GF] with pan-seared duck breast, goat cheese, dried berries, grilled red onion, cucumber, tomato, over mixed greens with balsamic vinaigrette **\$11.99**

Duck Confit Salad Duck fat poached house-cured Amaroo Hills Farm duck leg, with local mixed greens, English Stilton blue cheese, organic apple, candied walnuts, balsamic vinaigrette. **\$14.99**

Dinner Salad with cucumber, onion, tomato, mixed greens, and balsamic vinaigrette **\$6.99** (large) **\$3.50** (side salad)

Burgers

Add cheddar, swiss, provolone or Manchego cheese \$1 Add Bacon or Avocado \$1.50

Add chili \$2 On Gluten-Free bun \$1 In a bowl with no bun over mixed greens for no extra charge

Applewood Bacon Blue Cheese* – ½ lb beef patty, BBQ sauce, blue cheese, applewood bacon, mixed greens on a brioche bun **\$9.99**

The Deluxe* – ½ lb beef patty, mayo, lettuce, tomato, red onion, olive tapenade, cheddar on a brioche bun **\$9.99**

The Lamb* – ¼ lb lamb patty, ranch, feta cheese, lettuce, tomato, and red onion on a toasted English muffin **\$9.99**

The Goat* – ¼ lb goat patty, olive tapenade, Manchego cheese, lemon garlic aioli, mixed greens, roasted tomato on a toasted English muffin **\$9.99**

The Duck Jam* – ½ lb beef patty with smoked duck bacon, house-made blueberry ketchup, Black Diamond cheddar, lemon garlic aioli, mixed greens, and cheddar on brioche **\$11.99**

The Bison* - ½ lb bison patty, mayo, house-made bacon jam, Cotswold chive cheddar on an English muffin **\$9.99**

The Big Max*- ½ lb beef patty, 1000 island, pickles, cheddar, lettuce, tomato, onion on brioche **\$8.99**

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Vegetarian

Hummus Wrap – Bell pepper, red onion, cucumber, tomato, romaine lettuce and hummus in a wrap
\$7.99

Avacodomater – Tomato, avocado, sprouts, cream cheese, mayo, cucumber, provolone on whole wheat
\$9.99

Roasted Vegetable Wrap– Roasted tomatoes, mixed vegetables (*roasted squash, zucchini, bell pepper, and onions*), olive tapenade, spinach, and goat cheese in a flour tortilla
\$8.99

Tempeh Reuben- House-smoked tempeh, 1000 island, sauerkraut, Swiss on rye
\$9.99

The Veggie Burger – house-made vegetarian burger patty, chipotle mayo, lettuce, tomato, red onion on a brioche bun
\$8.99

Beef

All Beef Hot Dog with choice of condiments **3.99** / all the way **4.99** (*chili, mustard, onions, slaw*)

Rare Roast Beef – Rare roast beef with horseradish mayo, lettuce, tomato, onion, banana peppers, house-made pickles and provolone on sourdough
\$9.99

Reuben – House-smoked corned beef *or turkey*, with sauerkraut, 1000 Island, Swiss on rye
\$9.99

Beef Brisket – House-braised beef brisket, mayo, bacon, provolone on ciabatta bread
\$9.99

Pork

Barbecue – House-smoked chopped barbecue with slaw on an English muffin
\$5.99

Ham and Brie on rye with red onion, mixed greens and honey mustard
\$8.99

B.L.T. – House-smoked bacon, lettuce, tomato and mayo on sourdough bread
\$6.99

Cuban – Thin-sliced pork loin, Black Forest ham, Swiss cheese, thick-cut pickles, and buttery mustard on ciabatta bread
\$9.99

Italian Ciabatta - Salami, Prosciutto, Black Forest Ham, Provolone, red onion, tomato, banana peppers, lettuce on ciabatta bread
\$9.99

House Smoked Pork Loin – Juicy, sliced house-smoked pork loin on olive rosemary bread, with roasted red pepper, goat cheese, aioli, and arugula
\$9.99

Poultry

Chicken Salad Croissant with lettuce and tomato on a fluffy croissant
\$8.99

Turkey Club – Turkey, house-smoked bacon, cheddar, Dijon mustard, mayo, lettuce, and tomato on sourdough bread
\$8.99

A Note on our Food Practices

We care about our ingredients and that's why we use locally grown ingredients where available. Most of our chicken, beef, pork, goat, lamb, turkey, and eggs are raised locally and with farming practices we support. We use local milk, locally milled flour, and we source local produce from dozens of farmers. Our breads are scratch-baked locally. We make our own sauces, dressings, and all our dishes from scratch in our kitchen. We make all our dishes to order with fresh local ingredients on real cooking equipment (no microwaves) – and real food takes a little longer to do well – so thank you for your patience as we prepare your meal.

***Please be advised:** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.