

Dinner Plates



 **VEGAN**  Ask us about gluten free, vegetarian and vegan options. 

Check our **SPECIALS BOARD** for daily soups, salads and sandwiches!

VEGETARIAN

EGGPLANT PARMESAN - \$

Panko and parmesan-crusted fried eggplant topped with marinara and mozzarella cheese served with a mixed green salad with balsamic vinaigrette

RED BEANS & RICE - \$

Sauteed bell peppers, onions, kidney beans, and rice in a house blend of seasonings with asparagus. Add Andouille sausage \$

MAC & CHEESE PLATE - \$

House-made cheddar cheese sauce smothered penne served with sauteed garlic spinach and black-eyed peas with onions

LINGUINE ALFREDO - \$

Creamy house-made alfredo tossed with linguine and spinach. Add-ons:

Broccoli \$ / Pesto \$ / Shrimp \$
Portabella \$ / Chicken \$

VEGGIE PLATE - \$

Your choice of three dinner sides (see next page)
Additional side \$ each

Dairy allergy?
We can modify some items-
★ Just ask! ★

PORK

PORK CARNITAS - \$

Beer-braised pork carnitas served over roasted garlic mashers topped with sauteed bell peppers and onions in a beer butter sauce

BRATWURST DINNER - \$

Beer-braised local bratwurst with roasted garlic mashers and buttered cabbage

PORK SHOULDER - \$

Coconut milk-braised pork shoulder served over white rice with marinated rice wine cucumbers

★ We use ★
pastured pork

* Meat and eggs cooked to order. * Please be advised: Consuming raw or undercooked meat, seafood, shell fish or eggs may increase your risk of food borne illness.



SEAFOOD

PAN SEARED DIVER SCALLOPS* - \$

GF

Pan-seared scallops over creamy applewood bacon succotash (roasted potato, corn, garbanzo beans and onion), with a side of asparagus and topped with a white wine butter sauce

BIG OL BOWL OF MUSSELS* - \$

Prince Edward Island mussels in a roasted tomato, garlic, and wine butter sauce with grilled Italian flat bread

PAN SEARED FISH DU JOUR* - \$

Choice of pan-seared or blackened fish served over risotto du jour, with a side of asparagus and topped with white wine butter sauce

FISH AND CHIPS* - \$

GF

Cornmeal-fried NC catfish served with home fries and slaw

CRAB CAKE DINNER - \$

House-made crab cakes, topped with lemon garlic aioli, served with home fries and your choice of slaw or green beans

★ All of the beef is 100% grass fed
with regenerative agriculture practices
★ from Braeburn farm.

BEEF

BEEF SHORT RIBS - \$

GF

Red wine-braised short ribs served over roasted garlic mashers with braised seasonal greens

BRAISED BRISKET - \$

GF

Braised brisket in a tomato au jus served over roasted garlic mashers with broccoli

STEAK DU JOUR - \$

GF

6 oz grass-fed filet mignon with duck fat fried potatoes and sautéed garlic spinach

★ We use ★
Free Range Chickens

POULTRY

ROASTED HALF CHICKEN - \$

GF

Roasted half chicken with roasted garlic mashers and broccoli

BRAISED CHICKEN - \$

GF

White wine and butter-braised chicken quarter served with roasted garlic mashed potatoes and broccoli

CHICKEN PICATTA - \$

House-fried chicken breast topped with white wine butter sauce containing tomatoes, capers and red onion, served over roasted garlic mashers with brussel sprouts

DUCK CONFIT - \$

GF

Duck fat-poached house-cured duck leg quarter topped with blue cheese, served over roasted sweet potato & rosemary mashers with green beans

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SALADS

MIXED GREEN SALAD - GF V

\$ Sm | \$ Lg

Locally grown mixed greens, cucumbers, tomatoes, red onion and balsamic vinaigrette

CHICKEN AVOCADO SALAD - \$

Grilled chicken breast, sliced avocado, smoked cheddar, tomato, red onion, cucumber, over mixed greens with lemon herb dressing

FISH DU JOUR SALAD* - \$ GF

Goat cheese, tomato, cucumber and red onion over mixed greens with balsamic vinaigrette and your choice of pan-seared or blackened fish du jour

STEAK SALAD - \$ GF

4oz steak cooked to order served with sauteed red onions, fresh apple, blue cheese crumbles, cucumbers, over mixed greens with house-made ranch dressing

CAESAR SALAD - \$ Sm | \$ Lg V

Romaine lettuce, parmesan, lemon herb dressing with crostinis

DUCK CONFIT SALAD - \$ GF

Duck fat-poached house-cured duck leg, English Stilton blue cheese, organic apple, candied walnuts, over mixed greens with house balsamic vinaigrette

DUCK SALAD - \$ GF

Pan-seared duck breast, goat cheese, dried berries, grilled red onion, cucumber, tomato, over mixed greens with balsamic vinaigrette

Dinner SIDES - \$

Brussel sprouts GF V

Sauteed green beans GF V

Broccoli GF V

Sauteed garlic spinach GF V

Roasted asparagus GF V

Braised Seasonal Greens GF V

Roasted veggies GF V
(squash, zucchini, bell peppers, onions)

Potato Salad GF V

House Anise Slaw GF V

Home Fries GF VEGAN

Duck Fat Home Fries (\$) GF

Roasted Garlic Mashers (contains butter) GF V

Sweet Potato and Rosemary Mashers GF V

Creamy Applewood Bacon Succotash GF

Rissoto du Jour V

White Rice GF VEGAN

GF House-made Chili : Cup - \$ / Bowl - \$

★ Check our
SPECIALS BOARD
for daily soups,
salads and ★
sandwiches!

KID'S MENU

GRILLED CHEESE - \$ V

Panini grilled cheddar cheese on your choice of bread

KID'S HOT DOG - \$

All-beef hot dog with choice of condiments
Add chili for \$

HUNK OF PIZZA - \$ V

One quarter of a 12" pizza with your choice of up to three toppings, GF pizza crust add \$1

KID'S VEGGIE PLATE - \$ GF VEGAN OPTIONS

Your choice of two healthy vegetable sides

HOUSE-MADE DIPPING SAUCES

Lemon garlic aioli
BBQ, Ranch

Gluten Free bread, add \$ GF

CLASSIC PB&J - \$ VEGAN

Organic peanut butter, your choice of locally made jelly on your choice of bread

KID'S HAMBURGER* - \$

3 oz beef patty with your choice of traditional toppings and condiments
Add cheese for \$

KID'S PASTA BOWL - \$ V

Choose from either penne pasta or linguine, with cheese sauce (mac and cheese), marinara, pesto or parmesan



* Meat and eggs cooked to order. * Please be advised: Consuming raw or undercooked meat, seafood, shell fish or eggs may increase your risk of food borne illness.



Pizza



Build Your Own Pizza

Want a side of
house-made  \$
Ranch Dressing?  !

WHOLE PIZZA - \$

Twelve inch pizza with your choice of
up to three traditional toppings
\$ each additional topping

HUNK OF PIZZA FOR ONE - \$

One quarter of a 12" pie with
up to three toppings

Whole GLUTEN FREE pizza- \$



Hunk of GLUTEN FREE pizza - \$



Toppings

TRADITIONAL TOPPINGS

Pepperoni
Italian sausage
Ground beef
Ham
Black olives
Red onion
White onion
Fresh tomatoes
Bell pepper
Mushroom
Banana pepper
Jalapeno peppers

PREMIUM TOPPINGS - add \$

Blue cheese
Goat cheese
Feta
Roasted tomatoes (\$)
Roasted veggies (\$)
Portabella mushrooms (\$)
Caramelized onions
Pineapple
Spinach

Signature TOPPINGS - add \$

Marinated Artichokes
Anchovies
Chicken (\$)
Bacon (\$)
Duck bacon (\$)
Prosciutto (\$)

Sauces - add \$

Pesto
Barbecue sauce
House-made white sauce
Olive oil and garlic

Signature Pizzas

THE SAXY WHITE - \$



Creamy house-made white sauce, mozzarella,
artichokes, prosciutto, roasted tomatoes

ROASTED TOMATO BASIL & GOAT CHEESE - \$



Roasted tomato, basil and goat cheese
with red sauce and mozzarella

THE SCHMANCY - \$



Creamy pesto sauce, fresh tomato, fresh
and shredded mozzarella, red onion, bacon

BARBECUE CHICKEN - \$

Grilled chicken, mozzarella and red onions
on a savory house-made barbecue sauce



Design by Ruth Mae Turner