



APPETIZERS

- \$12 - Fried Pickles - kosher dill pickles breaded and fried, served with house ranch
- \$13 - Classic Poutine - crispy fries topped with Wisconsin white cheese curds and a housemade veal-duck gravy
- \$7 - Scotch Egg - soft-boiled egg encased in spicy country sausage and bread crumbs, deep fried, and served with house stout mustard
- \$15 - Wellington Bites - cubed filet with mushroom duxelle, pate and prosciutto, baked in puff pastry and served with horseradish cream and port wine cherry sauce
- \$13 - Texas Poutine - homemade fries with our house smoked brisket, cheddar cheese and housemade barbecue sauce
- \$12 - Crispy Brussels Sprouts - fresh brussels sprouts fried till slightly crispy with duck fat, pancetta, topped with parmesan and lemon zest. Served with green goddess
- \$13 - Fonduta - fontinella, gouda, and bleu cheese baked in a cast-iron skillet and topped with walnuts, honey, and chili flakes
- \$12 - Rattlesnake Bites - roasted jalapeños stuffed with shrimp, sweet corn, bacon, cheddar and cream cheese. Deep fried and served with habaero jelly... watch out!!!
- \$16 - Toasted Crab Bread - our version of crab dip spread on French bread, topped with cheddar, fontinella and gouda cheeses, baked till bubbly and served with marinara
- \$14 - Duck Wings - deep fried confit duck wings served with choice of sauce

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| - Nashville Hot Sauce | - Roasted Peach BBQ |
| - Creole Rosemary Honey Mustard | - Raspberry Chipotle |
| - Habanero Orange Marmalade | - Hot Honey Garlic |

Sleeper Reaper

BURGERS *

Burgers may be cooked to desired temperature but we highly recommend med well or below

- \$15 - Hot Mess - bacon, jalapeños, grilled onions, bleu cheese and cheddar, served with lettuce, tomato, pickles, onion, mustard and mayo on a brioche bun
- \$15 - Hay Dios Mio - chipotle mayo, jalapeño jack cheese, ghost pepper jack cheese, lettuce, tomato, onion, avocado and jalapeños on a brioche bun
- \$14 - Kreider - extra bacon, peanut butter, served on a brioche bun
- \$17 - Duck Duck Goose Burger - ground duck patty, goose pate, fried duck egg, port wine cherry sauce, arugula, and shaved red onion
- \$16 - Kyle Style - Texas BBQ brisket, cheddar, BBQ sauce, pickle, onion and mustard
- \$14 - The Big Lew - traditional bacon, bacon cheese burger served "all the way"
- \$14 - Shwiss - mounds of caramelized shrooms and onions, Swiss cheese and mayo
- \$14 - Carolina Burger - homemade chili, slaw, cheddar and mustard. A local favorite!!!
- \$15 - Pimento Chz Burger - house pimento chz, BACON JAM, lettuce and tomato
- \$15 - Lamb Burger - ground lamb with mint and oregano, topped with feta cheese, cucumbers, red onion, tomato, and homemade tzatziki sauce
- \$14 - Not A Burger - house veggie burger topped with provolone, roasted red pepper, lettuce, tomato, avocado and roasted red pepper mayo
- \$11 plus toppings - Build Your Own Burger - Don't take our word for it, come up with your own creation. Start with an 8oz burger patty and go from there

Burger toppings -American \$2, Provolone \$2, Cheddar \$2, Smoked Cheddar \$2, Swiss \$2, Pepper Jack \$2 Gouda \$2, Bleu Cheese \$2,

Ghost Pepper Jack \$2, Homemade Pimento Cheese \$2, Bacon \$2, Sauteed Mushrooms 1²⁵, Sauteed Onions 1²⁵, Avocado \$2, BACON JAM 2⁵⁰

Side Substitutions Available - Onion Rings \$2, Sweet Potato Fries \$2 House Salad 2\$, Caesar Salad \$2 Beet Salad \$4, Crispy Sprouts \$5, Poutine Fries \$5, Plain Mac n Chz \$5

*** All sandwiches and burgers served with hand-cut fries. Other sides available ... ask for details***

Housemade veggie burger or grilled chicken substituted on any sandwich at no extra charge

Impossible Burger (meatless option) is available for \$3 upcharge

SALADS

* Add Blackened Chicken - \$5, Salmon - \$8*

- \$10 - *Caesar - chopped romaine, parmesan, homemade croutons, and house Caesar
- \$10 - Mixed Greens - mesclun greens, shaved red onion, cucumber, & tomato
- \$14 - Roasted Beet Salad - arugula and mixed greens, walnuts, red onion, goat cheese, roasted red and golden beets, and walnut goat cheese vinaigrette
- \$17 - Crispy Chicken Cobb Salad - fried chicken breast over mixed greens with boiled egg, bacon, blue cheese, red onion, avocado and grape tomatoes

Housemade Dressings - Bleu Cheese, Ranch, Honey Mustard, 1000 Island, Creole Rosemary Honey Mustard, Walnut-Goat Cheese Vinaigrette, Orange-Ginger Vinaigrette, Red Wine Vinaigrette, Green Goddess

*These foods may be cooked to order Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SANDWICHES *

- \$14 – Patty Melt - 8oz burger patty, Swiss, caramelized onions & mayo on toasted rye.
- \$14 – Meatloaf - housemade meatloaf, mayo, lettuce, tomato, sourdough bread.
- \$15 – Texas Brisket - 14 hour hickory and mesquite smoked brisket, red onions, pickles, house barbeque sauce on brioche.
- \$14 – Music City Hot Chicken - crispy fried chicken tossed in a Nashville hot sauce with smoked cheddar, bacon, red onion, pickles, slaw and bleu cheese dressing.
- \$10 – Build Your Own Grilled Cheese - choice of bread, cheese and added toppings.
- \$14 – Blackened Chicken - blackened chicken with pepper jack cheese, roasted red pepper mayo, lettuce and tomato on brioche.
- \$15 – Reuben - house corned beef, kraut, house 1000 island & Swiss, on toasted rye.
- \$16 – Salmon Club - grilled salmon filet, avocado, bacon, roasted red pepper mayo, ripe tomatoes, red onion and arugula on 9-grain bread.
- \$15 – Crispy Chicken Sandwich - crispy battered chicken, Swiss cheese, bacon, stout mustard, lettuce and tomato on brioche
- \$14 – Chicken Salad - house made chicken salad with red grapes, diced apples, walnuts and tarragon mayo on 9-grain bread
- \$15 – Monte Cristo - fried turkey, ham, Swiss and American on wheat w/raspberry sauce
- \$17 – Chicken n Waffles - crispy fried chicken with smoked cheddar, bacon, sausage gravy, a sunny side egg and maple-cayenne butter on fresh buttermilk-pecan waffles.
- \$16 - California Club - sliced, herb roasted chicken breast, topped with bacon, Swiss, cheddar, arugula, shaved red onion, tomato, cucumber avocado and Green Goddess on toasted sourdough bread

BRUNCH (Sat & Sun 10-4pm)*

- \$12 – Biscuits n Gravy – two biscuits with sausage gravy, topped with two sunny side up eggs* and served with home fries
- \$12 – Classic Breakfast – two eggs*, sausage, bacon, home fries, and choice of toast
- \$14 – Corned Beef Hash n Eggs – homemade corned beef with potatoes, peppers and onions, topped with two sunny side up eggs* and toast
- \$14 – Brisket Biscuit – two biscuits topped with Texas BBQ brisket, two sunny side up eggs*, finished with a creole mustard cream sauce and served with home fries
- \$13 – French Toast – sticky toffee pudding beer battered French toast topped with a bourbon-pecan caramel sauce and served with bacon and fruit.
- \$14 – Crispy Chicken n Biscuits – two sliders with our crispy chicken on buttermilk biscuits topped with cayenne maple-honey butter served with cayenne maple-honey butter served with home fries
- \$14 – Gravlax – salmon cured with fresh dill, juniper, and lemon served with a toasted bagel, boiled egg, shaved red onion, diced tomato, capers, cream cheese

A gratuity of 18% will be added to parties of 8 or more

SPECIALTY COCKTAILS *

- \$13 - Classic Manhattan - The perfect classic cocktail. Knob Creek Rye Sweet Vermouth a dash of bitters, perfectly stirred together with a cherry
- \$13 - The Flirtini - That's right. ... we are bringing it back!!! Stoll Vodka, Cointreau, Pineappleand Chambord with just a touch of Cava to make it bubbly
- \$13 - Caipirinha - National Cocktail of Brazil ... great for a hot day!!! Cachaca and lime mixed with a bit of simple syrup
- \$13 - The Old Fashion - Not much to say here. Maker's Mark Bourbon, with muddled orange and cherry with a bit of sugar to take the edge off
- \$15 - Premium Rita - You know you deserve it!!! Casamigos 100% Agave Tequila, Cointreau, Housemade Sour Mix, Fresh Squeezed Lime Juice and topped with Grand Marnier - \$12
- \$12 - Tom Collins - The perfect summer drink ... so refreshing!!! Bombay Sapphire Gin, Fresh Sour Mix and a bit of soda topped with a lemon and a cherry
- \$12 - Market Mojito - Straight up delicious ... ask about the Farmer's Market fruit options. Bacardi Silver Rum, muddled Mint, Lime and a touch of sugar topped with soda
- \$13 - Fork'n Fantastic Gin & Tonic - This is how it's done!!! Sutler's NC Craft Gin, Juniper Berries, Lemon Peel, Fresh Cucumber and Fever Tree Tonic
- \$12 - CJ's Smashed Cherry Mojito - Let's get smashed!!! Bacardi Silver Rum with muddled Luxardo Cherries, Mint, Fresh Lime and a splash of soda
- \$14 - 92 to Life - So good it should be illegal. Larceny Bourbon, Domain de Canton, Ginger Beer and a fresh slice of orange
- \$13 - The Harvest Gimlet - Fresh and clean!!! Tito's Vodka, St. Germaine, with muddled Mint, Cucumber and Lime. Topped with a bit of soda
- \$13 - The Defiant Mule - Not your usual whiskey drink!!! Defiant American Whiskey shaken with Housemade Spiced Apple Syrup and topped off with Stoli Ginger Beer

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