

The Appetizers

House Made Pickles & Olives \$6	Chicken Salad with Crackers* \$7
Chef's Bar Mix** \$6	Cheese with Crackers* (ask selection) \$7
Little Hawaiian Sliders (2) ** \$6	Dip with Tortilla Chips (ask selection) \$7

The Greens \$10

Garden Salad

Romaine, hoop cheese, tomatoes, cucumbers, carrots, ranch dressing

Caesar Salad

Romaine, parmesan cheese, croutons, caesar dressing

The Wedge

Iceberg, tomatoes, bacon, pecans, blue cheese crumbles, balsamic ranch

Crispy Asian

Assorted cabbages, carrots, peppers, cucumbers, peanuts, Thai peanut dressing

Choice of Dressing-

Buttermilk Ranch	Classic Caesar	Thai Peanut
Honey Mustard	Honey Balsamic	Oriental Sesame
Blue Cheese Vinaigrette	Balsamic Ranch	House Balsamic

Add a Protein-

Grilled Chicken \$4	Fresh Avocado \$3	Chicken Salad \$4
Fried Chicken \$4	Crumbled Bacon \$2	Steak Strips \$5
Steamed Shrimp \$5	Sliced Turkey \$4	Carolina Caviar \$4

The Wraps \$10* (gluten free on request)

Carolina Chicken

Grilled chicken, hoop cheese, bacon, lettuce, tomato, & ranch

Pickled Chicken

Fried chicken, Swiss cheese, lettuce, tomato, pickles, & honey mustard

California Club

Chicken salad, bacon, avocado, tomato, lettuce, & mayo

B.L.T.

Bacon, lettuce, tomato, & salt & pepper mayo

A.C.B.

Avocado, grilled chicken, bacon, lettuce, tomato, & honey mustard

Tangy Turkey

Sliced turkey, apples, Swiss cheese, lettuce, tomato, & honey mustard

Signature Steak

Jala-pimento cheese, steak strips, lettuce, & tomato

American Sushi

Avocado, lettuce, carolina caviar, cucumbers, & tomatoes

The Sides

Carolina Kettle Chips \$2	Tortilla Chips \$4
Carolina Caviar \$4	Market Side \$4

**Can not be Gluten Free / *Gluten Free on Request

Classic Cocktails

Cotton Club \$11

Bombay + Green Tea + Grapefruit + Honey +
Lemon

La Chica Sexy \$11

Tequila + House Sour + Jalapeño

Lemon-Lavender Gin Fizz \$11

Gin + Lavender + Lemon + Simple

Sparkling Paloma \$12

Tequila + Grapefruit + Lime

Pear Society \$11

Grey Goose Pear + Cranberry + Sprite

It all began with the "Q" \$14

Vodka + Vodka + Vodka + Vodka + Vodka +
splash of magic Juice

Sangria \$10

Wine + Spirit+ Fruit

Mucho Mucho Sangria \$14

Wine + Spirit+ Fruit + Wine + Spirit + Fruit

Featured Cocktails

Raspberry Cosmo. \$11

A seasonal take on a timeless variation of martini, we've infused local raspberry into cranberry juice to mix up your traditional cosmopolitan martini.

Dill With It \$11

Caution: A hot NC summer day requires no less than 3 of these refreshing cocktails. Gin pairs with melon liqueur and fresh cucumber juice and takes off with the small addition of lime and a pinch of salt.

Blackberry Old Fashioned \$12

Straight from the thicket, our house made blackberry syrup adds a velvety depth to this old fashioned featuring angostura and "Sycophant" orange and fig bitters from our local favorite, Crude Bittery.

Lavender Fields Forever \$12

Strawberry joins the delicate flavor of lavender in this riff on a French 75 featuring gin, lemon, Prosecco, strawberry oleo and lavender bitters.

Pimm's Cup no. 2 \$13

Our take on one of the most refreshing summer cocktails, our Pimms Cup features Pimms, cucumber, lemon, ginger ale and fresh berries and citrus.

Summer Storms \$13

What's better than a dark & stormy? Our blackberry dark & stormy! White rum, dark rum, blackberry, lime and ginger beer keep us coming back for more.

Lemon Ginger Mule \$14

Lemon vodka meets ginger liqueur and ginger beer for this especially refreshing take on a classic Moscow Mule.