



**north carolina cheese plate**

fried green tomato whipped goat cheese/basil oil/red pepper coulis

southern spring rolls bourbon bacon collard greens/slow roasted pork shoulder/spicy pimento cheese dipping

shrimp cocktail add 4

caviar belgian siberian caviar/toast points/crème fraiche add 60

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**lobster bisque**

**caesar salad**

chopped romaine/freshly grated parmesan/herb crouton/caesar dressing

**classic wedge**

smoked bacon/red onion/diced tomato/gorgonzola crumbles/blue cheese dressing

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**goat cheese stuffed chicken 45**

roasted vegetable potato cake/cranberry compote/thyme infused pan gravy -GF

**pork osso bucco 58**

pancetta cheddar polenta/crispy brussel sprouts/pea shoot salad/natural jus -GF

**chilean sea bass 66**

string potato crust/spinach/cherry tomato/shallot vin-blanc

**7oz filet 67**

whipped potatoes/asparagus/cabernet demi-glace

**halibut wellington 62**

puff pastry jacket/fingerling potatoes/asparagus/lemon butter/champagne beurre blanc

**filet norfolk 67**

4 oz filet/sherry infused lump crab/fingerling potatoes/asparagus/red pepper coulis

*Three course menu ONLY- no split diners*

*Price includes choice of appetizer and choice of soup or salad.*

*Sales tax & 20% gratuity will be added to the total bill.*

# premium glass pours...1/3...2/3...bottle

**latour gran ardeche chardonnay**

15/30/45

**la terre chardonnay**

11/22/33

**dr loosen riesling**

13/26/39

**castelnuovo pinot grigio**

11/22/33

**sea pearl sauvignon blanc**

13/26/39

**maison no. 9 rosé**

15/30/45

**terredirai prosecco**

12/24/36

## **craft beer 6**

**man of law ipa**, sopi brewing co.

**duck hook blonde ale**, sopi brewing co.

**pernicious ipa**, wicked weed brewing co.

**sky blue kolsch**, carolina brewery

**sweet josie brown ale**, lonerider

**allagash white**, allagash brewing co.

**birra dolomiti**, italian pilsner

**james creek cider**, seasonal

**old betsy amber lager**, so. pines brewing co

## **domestic/imported beer 4.50**

**yuengling lager**

**miller lite**

**stella artois**

**michelob ultra**

**modelo**

**l'ecole no. 41 merlot**

16/29/50

**m100 cabernet**

20/40/60

**kenwood, six ridges cabernet**

15/30/50

**grand marchand cabernet**

11/22/33

**perla terra barolo**

22/44/65

**ajuijon de abeja cab franc**

15/30/45

**greetings williamette valley pinot noir**

15/30/45

**vinum cellars pinot noir**

15/30/45

**zouzou blend**

14/28/42

## **house cocktails**

**notorious f.i.g.** 15

infused fig vodka/pineapple juice/chambord

**ironwood manhattan** 15

bourbon rye/walnut bitters/amaro/maple-cinnamon  
syrup

**smokey satisfaction** 14

mezcal/orange bitters/red grapefruit/rosemary

**cuppa grey** 13

gin/lemon juice/earl grey syrup/thyme

**sage advice** 13

orange vodka/cointreau/cranberry-sage syrup/lime  
juice

**caramel apple mule** 12

caramel vodka/ginger beer/apple cider

**harvest spritz** 10

prosecco/aperol/apple cider/cinnamon/peach