SNACKS, BOARDS & GREENS

SNACKS

Smoked Pork Deviled Eggs $15
Fresno chile, bread & butter pickle

Chicken Cordon Bleu Bites $14
Johnston County ham, Gruyere, honey garlic Dijon

Burrata $17
Heirloom tomato & garlic confit, herb pistou, ciabatta

Marinated Olives (V) $13
Citrus, Fresno chiles, Greek olive oil, pita

Hand Breaded Chicken Tenders $12
Ranch, buffalo, honey mustard

BOARDS

Southern Larder $23
Assorted seasonal pickled vegetables & sausage, local cheeses, honeycomb, honey butter, biscuits, grain mustard

European Style $23
Assorted cheeses, charcuterie meats, fruits, cornichons, olives, nuts, water crackers

GREENS

Oak Leaf Salad $15
Compressed strawberries, country ham, grilled baby gem lettuce, corn bread croutons, pickled Fresno chile, lemon mint dressing

Roasted Beet Salad $14
Feta, orange, fennel, arugula, walnut, blood orange dressing

Gem Lettuce Caesar $15
Homemade Caesar dressing, croutons, parmesan, charred lemon, white anchovy

KIDS MENU *12 and Under*

Hand Breaded Chicken Tenders $10
Ranch, buffalo, honey mustard

Flatbread Pizza $10
Classic cheese or pepperoni

Chicken Sliders $10
Pickles, shredded lettuce, mayo

Mac & Cheese $10

House French Fries $6
Add cheese $3

SIDES $6

Smokey Collard Greens

Beef Tallow Fries

Baked Pimento Mac & Cheese

Charred Zucchini & Roasted Red Bell Pepper Escalivada (V)

HANDHELDS, PLATES & FLATBREADS

HANDHELDS & SANDWICHES

Italian Beef $22
Caramelized bell pepper, Chicago-style hot giardiniera, red wine jus, Amoroso roll

Prime Angus Burger* $22
Melted onion sauce, heirloom tomato, pickles, bacon, hoop cheese, brioche bun

A Proper Chicken Sando $18
Fried chicken, pimento cheese, house pickles, roasted garlic aioli, brioche bun

Roasted Mediterranean Veggie (V) $17
Zucchini, squash, eggplant, tomato, red onion, arugula, sherry vinaigrette, green goddess vegenaise, ciabatta

PLATES

Oven Roasted NC Trout $24
Roasted heirloom tomato & corn cruda, smokeycollard greens

Airline Chicken Breast $25
NC Tidewater Carolina Gold rice & Sea Island red pea Hoppin' John, pan jus

Steak Frites* $32
10oz. marinated sirloin, beef tallow fries, arugula & gorgonzola salad, sauce au poivre

Three Sisters Gemista (V) $26
Roasted stuffed peppers & tomato, charred corn, mixed beans, squash, Carolina Gold rice

FLATBREADS

The Countryside* $16
Basil pesto, prosciutto, fresh mozzarella, sunny side up egg, arugula, fig balsamic reduction

The New Wave $16
Pomodoro sauce, pepperoni, fresh mozzarella, hot hvoney

The Farmer $16
Roasted fall vegetables, fresh mozzarella, roasted garlic puree, fresh herbs

(V) *Vegan*
** Items marked are served raw or undercooked. Consuming raw or undercooked meats,poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

DESSERT

Caramel Chocolate Tartlet $17
Hazelnut & sea salt brittle, foie gras ice cream

Strawberry Chantilly Bar $15
Poached sweet strawberries, basil-scented crumbled meringue

Pistachio Ricotta Cake $13
Candied lemon sorbet, white chocolate rice crispy crunch

Mixed Berry Cheesecake $17
Citrus streusel, mixed berry compote

NON-ALCOHOLIC

DRIP & FRENCH PRESS

House Drip Coffee $3.5

French Press (for one) $6

French Press (for two) $9

ICED & COLD BREW

Iced Coffee $4.5

Iced Latte $6

Cold Brew $5.5

Iced Tea $4

HOT TEAS

English Breakfast $4.5

Earl Grey $4.5

Jasmine Green $4.5

Chamomile $4.5

Peppermint $4.5

Seasonal Herbal $4.5

BOTTLED JUICE

Deep Green $8
Celery, kale, cucumber, lemon, spinach

Morning Glory $8
Clementine, orange, strawberry

High Achiever $8
Beet, apple, carrot

Beach Bum $8
Ginger, pineapple, echinacea

Beet $8

Orange $7

Fuji Apple $8

CANNED & BOTTLED

Coca-Cola Products $3.5

San Pellegrino Sparkling Water $4

Kombucha $5.5

Coconut Water $5

VOSS Bottled Water $5

Red Bull - Regular & Sugar Free $7

BEER

DRAFT

Bud Light $5 | **Rotating Raleigh Beer** $5
Modelo Especial $5 | **Samuel Adams Seasonal** $5

BOTTLES & CANS

Trophy Wife $7 | **Trophy Husband** $10 - Trophy Brewery
Luchador Mexican Lager $8 - Mason Jar Brewery
Hummin' Bird Helles $7 - Red Oak Brewery
Bavarian Lager $7 - Red Oak Brewery

Michelob Ultra $5 | **Stella Artois** $6
Voodoo Ranger Juicy Haze IPA $8
Angry Orchard Crisp Apple $5
High Noon $7 | **Sun Cruiser** $7

ALCOHOL-FREE

Athletic Light $7 | **Stella Artois 0.0** $6

WINE

GLASS/BOTTLE

SPARKLING

La Marca - *Prosecco*	$9 / $34
Chandon - *Brut*	$13 / $35
Domaine Ste. Michelle - *Brut*	$12 / $40
Voga - *Sparkling Rosé*	$11 / $38

WHITE

Mer Soleil - *Chardonnay*	$13 / $42
Dashwood - *Sauvignon Blanc*	$48 btl
Ant Moore Estate - *Sauvignon Blanc*	$12 / $40
Terlato Vineyards - *Pinot Grigio*	$13 / $42
Burklin Wolf - *Riesling*	$14 / $48
Vidal-Fleury - *Côtes du Rhône Blanc*	$48 btl
Seven Daughters - *Moscato*	$40 btl
Landhause - *Grüner Veltliner*	$40 btl
Domaine Louis - *Chablis*	$50 btl

ROSÉ

Inspiration - *Rosé*	$14 / $48
AIX - *Rosé*	$55 btl

RED

Il Poggione - *Rosso di Toscana*	$14 / $46
Markham Six Stacks - *Merlot*	$15 / $50
Bonanza Cabernet - *Cabernet Sauvignon*	$15 / $50
Daou Vineyards - *Cabernet Sauvignon*	$60 btl
Banshee - *Pinot Noir*	$55 btl
Erath - *Pinot Noir*	$14 / $42
Louis Jadot - *Pinot Noir*	$46 btl
Conundrum - *Red Blend*	$50 btl
Borgo Scopeto - *Chianti*	$14 / $50
Bideona - *Tempranillo*	$13 / $42

COCKTAILS

Sunday Best $17
Barrel-Aged Buffalo Trace, sorghum, garden mint, white peach

Oak City Crush $15
Diplomatico rum, lime, fig, mint

Bless Your Heart $16
Ketel One vodka, blackberry, honeysuckle, lemon, creme de mure

The Transplant $17
Pikesville rye, NC apple brandy, sorghum, black walnut, brandied cherry

Sweet Caroline $15
Social House vodka, Cheerwine, lime, Cointreau, citrus oil

Espresso Martini $16
Vodka, espresso, coffee liqueur, brown sugar cold foam

SPIRIT FREE

The Sober Sister $14
Zero-proof gin, zero-proof aperitivo, orange

Fig & Fizz $15
House fig shrub, rosemary, lemon, ginger beer

Carolina Cooler $14
Watermelon, mint, green tea, lime

WHISKEY & BOURBON

BOURBON

Buffalo Trace $15 | **1792 Small Batch** $13
Maker's Mark 46 $14 | **Basil Hayden** $16
Jefferson's Ocean $12 | **Angel's Envy** $18
Woodford Reserve $13 | **Buffalo Trace - Cask Aged** $20

RYE

Knob Creek Rye $16 | **Sazerac Rye** $15
Redemption Rye $16 | **Minden Mill Rye** $17
Basil Hayden Dark Rye $18

TENNESSEE & AMERICAN SINGLE MALT

Jack Daniel's Black Label $12 | **Stranahan's Blue Peak** $15
Stranahan's Sherry Cask $18

SCOTCH

The Glenlivet 12 $18 | **Johnnie Walker Black** $15
Johnnie Walker Green $20 | **MacCallan 12** $24
Glenmorangie 12 $16

IRISH & JAPANESE

Jameson $13 | **Bushmills** $13
Suntory Toki $21 | **Hibiki Harmony** $35

SPECIALTY

Skrewball Peanut Butter $16 | **Pendleton Midnight** $18