



*And if I had a boat, I'd go out on the ocean.  
And if I had a pony, I'd ride him on my boat....  
-Lyle Lovett*

*Welcome! We invite you relax and be nourished in body and soul with comforting classics old and new  
made with fresh local ingredients simply prepared, and simply delicious.*

*Tommy Karole, owner  
Kevin Edgerton, executive chef*

## **Starters**

**Cast Iron Skillet Tater Tot Poutine** -white cheddar cheese curds, cider brined crispy pork belly, pan gravy 11~

**Crab Dip** <sup>gfo</sup>-lump crab, artichokes, lemon zest baked with three cheeses, toasted pita 15~

**Saint Louis Style Toasted Ravioli** – crispy herb crust, side of marinara for dipping 11~

**Korean Beef Eggrolls** – shaved ribeye, housemade kimchi, teriyaki sauce 11~

**Crispy Brussels** <sup>gf</sup> -truffled Parmesan, house cured bacon, smoked tomato aioli 11~

**House Corn Bread** - two hunks freshly baked, honey butter 6~

**Oysters Rockefeller** -spinach, bacon, Parmesan cream 14~

**Today's Soup** -market~

## **Salads**

***add chicken breast*** <sup>gf</sup> 7~ ***or grilled shrimp*** <sup>gf</sup> 9~ ***5oz lobster tail*** <sup>gf</sup> 16~

**Chopped Romaine** <sup>gf</sup> – blue cheese, heirloom tomatoes, creamy gorgonzola Parmesan dressing, applewood smoked bacon 11~

**Autumn Salad** <sup>gf</sup> -baby kale & spinach, roasted butternut, candied pecans, dried cranberries, roasted tomatoes, smoked red onion, goat cheese, pecan chardonnay vinaigrette 12~

**Caesar Salad** <sup>gfo</sup> -romaine lettuce, Parmesan, house made dressing, garlic croutons 11~

**House Salad** <sup>gf</sup> -mixed greens, cherry tomatoes, cucumber, carrots, red onion, red wine vinaigrette 9~

## **Seafood Features**

**Wild Catch** gf - pan seared, herb risotto, house-cured pancetta, heirloom tomatoes, broccolini, smoked tomato coulis -29

**Crab Stuffed Shrimp**-(5) jumbo shrimp, blue crab stuffing, lemon butter sauce, green beans, heirloom carrots, corn bread 32~

**Shrimp & Grits** gf - (5) jumbo shrimp, NC smoked sausage, tomato, garlic butter, creamy fresh corn grits, green beans & heirloom carrots 26~

**Fried Seafood Platters** -hand breaded, served with coleslaw, cornbread, remoulade

**Flounder** -hand breaded fillets 23~

**Shrimp** -(8) jumbo shrimp 26~

**Shrimp & Flounder Combo** - (4) jumbo shrimp, flounder fillet 28~

## **Classic Entrees**

**Pork Chop** gf - bone-in rib chop, house smoked bacon, apple & baby kale sweet potato butternut hash, apricot cider glaze 26~

**Chicken Pot Pie**- flakey crust, baked in cast iron skillet, succotash salad 18~

**Fried Chicken** - 1/2 bird, crispy and juicy, 4 pieces, succotash salad, slaw 20~

**Pot Roast** gfo-cooked low & slow, tender & moist, gravy, mashers, green beans & carrots 23~

**House Mac and Cheese** -four cheese cream sauce, crispy bacon, herbed breadcrumb 16~  
add sliced chicken breast 7~    add shrimp skewer 9~    add 5oz lobster tail 16~

**Vegetarian Mac and Cheese Skillet**-four cheese cream sauce, fresh corn, squash, green beans, herbed breadcrumb 17~

**Peppercorn Steak**- skillet seared top sirloin, brandy demi-cream, twice baked potato, green beans & heirloom carrots 29~

**Seafood Pasta** -shrimp, scallops, tomatoes, white wine, smoked tomato cream, bucatini pasta 30~

## **Sides**

Twice Baked Potato gf 6~    Green Beans & Heirloom Carrots gf 4~    Cole Slaw gf 3~  
Corn Bread 4~    Succotash Salad gf 4~    Mashed Potatoes gf 4~  
Three Sisters -fresh corn, squash & snap beans gf 4.5~

**Sparkling & Champagne** **gl/btl**

<b>Lamberti Prosecco (split)</b> (Veneto , Italy)	<b>10</b>
<b>Mistinguett Cava Brut (split)</b> (Veneto , Italy)	<b>11</b>
<b>Aveleda Vinho Verde</b> (Rias Baixas, Portugal)	<b>8/27</b>
<b>Cavicchioli Prosecco</b> (Veneto, Italy)	<b>34</b>
<b>Terre de Villalongue Cremant de Limoux</b> (Limoux, France)	<b>35</b>
<b>Juvey &amp; Champs Pinot Noir Cava Brut Rose</b> (Cava, Spain)	<b>39</b>
<b>Domaine Carneros Brut</b> (Carneros , CA)	<b>69</b>
<b>Piper Heidsieck Cuvee 1785</b> (Champagne, France)	<b>89</b>
<b>Laurent-Perrier Cuvee Rose Brut</b> (Champagne, France)	<b>129</b>

**North Carolina Draft Beer**

<b>Foothills Hoppyum IPA</b> (Winston Salem) 6.25% ABV	<b>7</b>
<b>Foothills Good Ship Wit</b> (Winston-Salem, NC) 5.1% ABV	<b>6</b>
<b>Highland Pilsner</b> (Asheville) 5.5% ABV	<b>6</b>
<b>Carolina Brewery Copperline Amber Ale</b> (Chapel Hill) 5.2% ABV	<b>6.5</b>
<b>Wicked Weed Coastal Love Hazy IPA</b> (Asheville) 6.3% ABV	<b>7.5</b>
<b>Seasonal Draft Special</b> ( <i>ask server</i> )	

**Domestic Beer**

<b>Bud Light</b>	<b>4</b>	<b>Miller Lite</b>	<b>4</b>
<b>Corona</b>	<b>5</b>	<b>Michelob Ultra</b>	<b>4</b>
<b>Coors Light</b>	<b>4</b>	<b>Austin Eastcider</b>	<b>5</b>

**White & Rose** **gl/btl**

<b>Barone Fini Pinot Grigio</b> (Valdadige , Italy)	<b>8/30</b>
<b>Nautilus Sauvignon Blanc</b> (Marlborough, New Zealand)	<b>11/36</b>
<b>Hochart Rose</b> (Cotes du Provence, France)	<b>10/35</b>
<b>Wente Morning Fog Chardonnay</b> (Livermore Valley, CA)	<b>9/34</b>
<b>North By Northwest Riesling</b> (Horse Heaven Hills, WA)	<b>8/28</b>
<b>Dom. Renaud Pouilly-Fuisse</b> (Burgundy, France)	<b>69</b>
<b>Jasnieres Cuvee du Silex</b> (Chenin Blanc) (Coteaux de Loir, France)	<b>55</b>

**Red** **gl/btl**

<b>Chasing Lions Pinot Noir</b> (California)	<b>10/30</b>
<b>Lyric Pinot Noir</b> (Sants Barbara, CA)	<b>11/34</b>
<b>Skyfall Merlot</b> (Columbia Valley, WA)	<b>11/34</b>
<b>Aquinas Cabernet Sauvignon</b> (Sonoma , CA)	<b>12/36</b>
<b>Benzinger Cabernet Sauvignon</b> (Sonoma Coast, CA)	<b>13/42</b>
<b>Monte Antico Toscana</b> (Tuscany, Italy)	<b>34</b>
<b>Dom. Serene Pinot Noir Yamhill Cuvee</b> (Willamette Valley, WA)	<b>69</b>
<b>Colomé Malbec</b> (Salta, Argentina)	<b>43</b>
<b>Eberle Zinfandel</b> (Paso Robles, CA)	<b>49</b>
<b>Daou Vineyards 'The Pessimist'</b> (Paso Robles, CA)	<b>49</b>
<b>Peju Cabernet Sauvignon</b> (Napa, CA)	<b>99</b>