

## Small Plates

∞ **Chili Butter Prawns** 11  
cheesy grits (BF)

∞ **Basil-Chile Chicken Drumettes** 12  
bleu cheese dipping sauce

∞ **Bacon Wrapped Sausage Sate** 10  
sauerkraut | dijon + morel  
mushroom sauce | scallion

**Potato Skin + IPA Braised Pork** 12  
gruyère cheese | sour cream | bacon | scallion

**Chicken Lollipops** 10  
buffalo bleu cheese dipping sauce

**Basil-Caesar 'Chop' Salad** 9  
salami | mozzarella | tomato | red pepper  
Add Chicken 5

**Iceberg Salad** 7  
tomato | egg | bacon | scallion  
bleu cheese | balsamic vinaigrette

∞ **Penne Pasta with Chicken + Alfredo Sauce** 8  
tomatoes | parmesan | pesto

## Entrées

∞ **Seared Flat Iron Steak + Tater Tots** 19  
garlicky spinach + mushrooms | bordelaise | pesto

∞ **Lemon Seared Breast of Chicken** 14  
sautéed broccoli + onion | chicken broth | evoo (BF)

**Housemade Meatloaf** 16  
mashed potatoes | buttery corn | mushroom gravy

∞ **Local Beer-Braised Sausage** 14  
mashed potatoes | pepper-onion  
tapenade | mustard gravy

∞ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Burgers + Sandwiches

*All burgers and sandwiches served with choice of tater tots, basil caesar 'chop' salad or fruit salad*

∞ **Cambria American Angus Burger** 15  
american cheese | lettuce | tomato  
| onion | pickle | 1000 island

**Grilled Gruyère Cheese, Ham + Tomato Sandwich with Tomato Soup** 12  
basil pesto | ritz crackers

∞ **Green Chili + Egg Angus Burger** 15  
pepper jack | over-hard egg | cilantro | avocado mayo

∞ **Bacon, Mushroom + Swiss Burger** 15  
bacon | swiss cheese | lettuce  
sautéed mushrooms | lemon garlic mayo

**Turkey Avocado Sandwich** 14  
guacamole | tomato | red onion  
romaine | mayo | 9-grain bread

∞ **Triple Decker Club Sandwich** 14  
turkey | ham | bacon | tomato  
lettuce | basil-pesto mayo

## Sides

**Tater Tots** 5 (V)  
**Basil Caesar 'Chop' Salad** 5  
**Fresh Fruit Salad** 5 (BF) (V)  
**Garlicky Spinach + Mushrooms** 5 (BF) (V)  
**Sautéed Broccoli + Onions** 5 (BF) (V)  
**Red Skin Mashed Potatoes** 5 (BF) (V)

## Desserts

**Cheesecake Tart** 7  
balsamic strawberries | mint (V)

**Tiramisu** 7  
chocolate sauce | caramel grapes (V)

**Banana Split** 7  
banana | chocolate + vanilla ice cream  
pineapple | strawberry | sauces (V)

## Bar Apps

<b>Buffalo Chicken + Bleu Cheese Dip</b> tortilla chips	<b>6</b>
<b>Pretzel Lollipops</b> beer + cheddar fondue	<b>6</b>
<b>Tater Tot Kabob</b> bacon aioli	<b>7</b>

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## Beer

<b>Bud Light</b>	<b>4</b>	<b>Stella Artois</b>	<b>5</b>
<b>Miller Lite</b>	<b>4</b>	<b>Corona</b>	<b>5</b>
<b>Coors Light</b>	<b>4</b>	<b>Kaliber NA</b>	<b>5</b>

## Craft Beer

<b>'Endless River' Kölsch</b> <i>Mother Earth Brewing</i> shortbread aromas with a delicate floral hop and light quenching tartness kinston, north carolina	<b>6</b>	<i>abv: 5.0% ibu: 19</i>
<b>'Shotgun Betty' Hefeweizen</b> <i>Lonerider Brewing Co.</i> clove spice and banana taffy with a hint of bubble gum raleigh, north carolina	<b>6</b>	<i>abv: 5.8% ibu: 11</i>
<b>'Hell's Belle' Belgian Pale Ale</b> <i>Big Boss Brewing Co.</i> caramel and spice is always nice! raleigh, north carolina	<b>6</b>	<i>abv: 7.0% ibu: 30</i>
<b>'Jade' IPA</b> <i>Foothills Brewing</i> piney, resinous, citrus and tropical fruit from this pacific northwest jade hop winston-salem, north carolina	<b>7</b>	<i>abv: 7.4% ibu: 86</i>
<b>'Death by Hops' Imperial IPA</b> <i>Olde Hickory Brewery</i> a true hop-bomb! grassy and herbal with notes of mango and papaya hickory, north carolina	<b>7</b>	<i>abv: 7.0% ibu: 108</i>
<b>'Thunderstruck' Coffee Porter</b> <i>Highland Brewing Co.</i> robust porter with chocolate malts and coffee from local Dynamite Roasting Co. asheville, north carolina	<b>6</b>	<i>abv: 5.8% ibu: 26</i>

## Cocktails

<b>Cantaloupe Cosmo</b>	<b>11</b>
<i>Ketel One Vodka, triple sec, lime juice, cantaloupe juice</i>	
<b>Smashing, Basil!</b>	<b>9</b>
<i>Tanqueray Gin, lemon juice, basil, simple syrup</i>	
<b>Simple Margarita</b>	<b>8</b>
<i>Exotico Tequila, triple sec, lime juice, agave nectar</i>	
<b>Elder Havana</b>	<b>8</b>
<i>Bacardi Light Rum, St. Germain Elderflower Liqueur, cucumber, mint, lime juice, simple syrup, ginger beer</i>	
<b>Bramble Melon Mojito</b>	<b>9</b>
<i>Bacardi Light Rum, mint, watermelon, blackberry, lime juice, simple syrup, club soda</i>	
<b>Captain Lone Star</b>	<b>9</b>
<i>Captain Morgan Spiced Rum, ruby red grapefruit juice, agave nectar, wheat beer</i>	
<b>Strawberry Mint Spritzer N/A</b>	<b>4</b>
<i>lemon-lime soda, strawberry, mint</i>	

## Wine

		<i>Bottle</i>	<i>Glass</i>
<b>Valdo Prosecco</b> <i>Veneto, Italy</i>	<i>Split</i>	<b>11</b>	
<b>Graham Beck Brut Rosè</b> <i>Western Cape, SA</i>	<b>34</b>	<b>9</b>	
<b>Dashwood Sauvignon Blanc</b> <i>Marlborough, NZ</i>	<b>34</b>	<b>9</b>	
<b>Pighin Pinot Grigio</b> <i>Friuli-Grave, Italy</i>	<b>30</b>	<b>8</b>	
<b>Bex Riesling</b> <i>Nahe, Germany</i>	<b>26</b>	<b>7</b>	
<b>Kunde Chardonnay</b> <i>Sonoma Valley, CA.</i>	<b>30</b>	<b>8</b>	
<b>Chamisal 'Stainless' Chardonnay</b> <i>Central Coast, CA.</i>	<b>34</b>	<b>9</b>	
<b>Beringer White Zinfandel</b>	<i>Split</i>	<b>6</b>	
<b>Mont-Pellier Pinot Noir</b> <i>California</i>	<b>26</b>	<b>7</b>	
<b>'Lyric' by Etude Pinot Noir</b> <i>Santa Barbara, CA.</i>	<b>42</b>	<b>11</b>	
<b>Altos las Hormigas Malbec</b> <i>Mendoza, Argentina</i>	<b>30</b>	<b>8</b>	
<b>HIP 'Bacchus' Merlot</b> <i>Columbia Valley, WA.</i>	<b>34</b>	<b>9</b>	
<b>Federalist Zinfandel</b> <i>Lodi, CA.</i>	<b>34</b>	<b>9</b>	
<b>Rock + Vine Cabernet Sauvignon</b> <i>California</i>	<b>30</b>	<b>8</b>	
<b>Twenty Bench Cabernet Sauvignon</b> <i>Napa, CA</i>	<b>42</b>	<b>11</b>	

## Dessert + Port

<b>Saracco Moscato d'Asti</b> <i>Piedmont, Italy</i>	<b>375ml</b>	<b>20</b>	<b>11</b>
<b>Quinto do Noval 10 yr. Tawny</b> <i>Douro Valley, Portugal</i>			<b>10</b>