

Small Plates

Chili-Butter Shrimp 11
cheesy grits

Tater Tot Kabobs 7
bacon aioli

∞ **Slow Cooked Meatballs Pomodoro 10**
soft polenta | parmesan

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

Penne Pasta with Chicken + Alfredo Sauce 8
tomato | parmesan | pesto

Loaded Onion Rings 7
spicy jack cheese | salsa
green chili | scallions

Fried Chicken Morcels 10
mashed potatoes | coleslaw | gravy

Salads

Additions:

Chicken 7 | Steak 12

Tossed Mixed Green Salad Half: 9 Full: 12
tomato | broccoli | mushrooms
vinaigrette | ranch | bleu cheese | caesar (V)

Cambria Caesar Salad Half: 9 Full: 12
romaine | parmesan | croutons (V)

Cobb Salad Half: 9 Full: 12
turkey | ham | bacon | tomato | corn
scallion | bleu cheese | balsamic

Desserts

Cheesecake Tart 7
balsamic strawberries | mint (V)

Chocolate Chip Bread Pudding 7
whiskey sauce (V)

One Scoop, Please! 3
vanilla | chocolate (V)

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

Burgers + Sandwiches

served with choice of french fries, onion rings, tater tots, caesar salad, soup or fruit salad

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

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

∞ **Bacon, Mushroom + Swiss Burger 16**
bacon | swiss cheese | lettuce
sautéed mushrooms | garlic mayo

∞ **Pulled Pork Sandwich 16**
crusty bread | creamy coleslaw

Chicken Salad Croisant 14
tomato | lettuce | black pepper mayo

Triple Decker Club Sandwich 14
roasted turkey | ham | bacon | tomato
lettuce | basil pesto mayo

Sides

French Fries 5
Beer-Battered Onion Rings 5
Tater Tots 5
Sautéed Broccoli + Onions 5

Entrées

∞ **Seared Flat Iron Steak + Idaho Fries 19**
garlicky spinach + mushroom | bordelaise | pesto

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

∞ **Blackened Catfish + Chips 16**
lemon | tartar sauce

Chicken Fried Steak 17
french fries | sausage gravy

Whiskey Flights

Homegrown, and First in Flight 16

Trey Herring's Carolina Bourbon (Goldsboro, NC) 90 proof
 TOPO Eight Oak Whiskey (Chapel Hill, NC) 92 proof
 Defiant Single Malt Whisky (Golden Valley, NC) 82 proof

Smalls + Singles from Kentucky 22

Colonel E.H. Taylor Small Batch (Frankfort, KY) 100 proof
 Four Roses Single Barrel (Lawrenceburg, KY) 100 proof
 Blanton's Single Barrel (Frankfort, KY) 93 proof

Kilts, Bagpipes and a Wee Dram 28

Speyburn 10 yr Single Malt Scotch (Speyside - 1897)
 Laphroig 10 yr Single Malt Scotch (Islay - 1815)
 Oban 14 yr Single Malt Scotch (Highlands - 1794)

Domestic / Import Beer

Bud Light	5	Stella Artois	6
Miller Lite	5	Corona Extra	6
Coors Light	5	Kaliber <i>Non-Alcoholic</i>	5
Michelob Ultra	5		

Craft Beer *Flight Options Available*

<i>Czech Yourself Pilsner</i> Lynnwood Brewing Concern	7	<i>herbaceous tea-like notes with a lemon + honeyed toast finish</i> raleigh, north carolina	<i>abv: 5.0% ibu: 27</i>
<i>El Hefe Hefeweizen</i> Clouds Brewing	<i>Draft</i> 7	<i>very traditional notes of banana and clove with a hint of citrus</i> raleigh, north carolina	<i>abv: 4.9% ibu: 12</i>
<i>Hop Tease Session IPA</i> Bombshell Beer Co	7	<i>tons of passionfruit + mango followed by a resinous tart pine</i> holly springs, north carolina	<i>abv: 4.3% ibu: 40</i>
<i>RPA Rye Pale Ale</i> Ponysaurus Brewing Co	9	<i>spicy + tangy citrus notes complimented by a bittersweet brioche</i> durham, north carolina	<i>abv: 5.6% ibu: 40</i>
<i>Pernicious IPA</i> Wicked Weed Brewing	8	<i>resinous spicy tropical fruit flavor with a melted caramel finish</i> asheville, north carolina	<i>abv: 7.3% ibu: 70</i>
<i>Jade IPA</i> Foothills Brewing Co	<i>Draft</i> 8	<i>world-class hop bomb with notes of grapefruit, tangerine + pine</i> winston-salem, north carolina	<i>abv: 7.4% ibu: 86</i>
<i>Sweet Josie Brown Ale</i> Lonerider Brewing Co.	7	<i>sweet toffee + mocha followed by notes of chocolate bread pudding</i> raleigh, north carolina	<i>abv: 6.1% ibu: 30</i>
<i>Black Mamba Oatmeal Stout</i> Aviator Brewing Co	<i>Draft</i> 8	<i>vanilla + cocoa with a smack of roasted black strap mollasses</i> fuquay-varina, north carolina	<i>abv: 6.5% ibu: 87</i>

Cocktails

Cambria Simple Margarita 8
 blanco tequila | triple sec | lime | agave

Maui Mule 9
 vodka | pineapple | lemon | ginger beer

Shinebox 10
 bourbon | black tea syrup | lemon
 rhubarb bitters

Smashing, Basil! 11
 conniption gin | lemon | basil | simple syrup

Elder Havana 11
 rum | elderflower liqueur | cucumber | mint
 lime | simple syrup | ginger beer

Smoke on the Water 12
 mezcal | jalapeno | watermelon | lime
 agave | sea salt

Molly Mule *Non-Alcoholic* 5
 ginger beer | raspberry | lime | simple syrup

Wine

	<i>Bottle</i>	<i>Glass</i>
Riondo Prosecco <i>Veneto, IT</i>	<i>Split</i> 9	
Graham Beck Brut Rose <i>Western Cape, SA</i>	42	11
Dashwood Sauvignon Blanc <i>Marlborough, NZ</i>	34	9
Pighin Pinot Grigio <i>Friuli-Grave, IT</i>	38	10
Chamisal <i>Stainless Chardonnay</i> <i>Central Coast, CA</i>	34	9
Kunde Chardonnay <i>Sonoma, CA</i>	42	11
Bex Riesling <i>Nahe, Germany</i>	30	8
Beringer White Zinfandel <i>California</i>	<i>Split</i> 6	
Mont•pellier Pinot Noir <i>California</i>	30	8
ForeFront Pinot Noir <i>Central Coast, CA</i>	42	11
Altos las Hormigas Malbec <i>Mendoza, ARG</i>	34	9
Federalist Zinfandel <i>Lodi, CA</i>	38	10
Hedges I.P. <i>Bacchus Merlot</i> <i>Columbia Valley, WA</i>	34	9
ReyLen Cabernet Franc <i>Yadkin Valley, NC</i>	34	9
Avalon Cabernet Sauvignon <i>Napa, CA</i>	46	12

Dessert + Port

Saracco Moscato d'Asti <i>Piedmont, Italy</i>	<i>375ml</i> 20	11
Taylor Fladgate LBV Port <i>Douro Valley, Portugal</i>		8