



### STARTERS

#### STEAMED SHRIMP

Peel-n-eat!

Half Pound 16.99/ One Pound 27.99

#### TUNA STACK\* ★ 16.99

Roasted garlic pepper seared fresh tuna served rare over cucumber salad with wasabi and miso ginger aioli **W/O THE WONTONS**

#### STEAMED EDAMAME V 8.99

Japanese soy beans with sea salt  
Tossed in spiced vinegar +.99

#### BREWER'S BUFFALO

#### STYLE WINGS 15.99

With ranch or blue cheese dipping sauce  
**(We do not separate our fryers)**

#### CRAB, SHRIMP AND SPINACH DIP 16.99

Our favorites blended with cream cheese, mozzarella and pepper jack cheese

#### SUB TORTILLA CHIPS

#### CHIP & DIP PLATE 13.99

Roasted corn, poblano pepper, and pepper jack cheese queso dip, our secret recipe pico de gallo and house-made black bean dip, served with hand-cut corn chips.

#### SWEET POTATO FRIES (BASKET) 6.99

### DESSERTS

#### CHEESECAKE 11.99

Basque cheesecake with seasonal preparations

#### VANILLA BEAN CREME

#### BREWLÉE 9.99

Served with fresh berries

#### CHOCOLATE OH OH

#### CAKE 10.99

Rolled with mascarpone, raspberries and whipped cream

### DRINKS

COCA COLA PRODUCTS

TEA

JUICES

MILK

OBBS ROOT BEER

OBBS GINGER BEER

ROTATING SODA TAP



### SOUPS & SALADS

Salad Dressings: Honey Mustard, Ranch, Bleu Cheese, Balsamic Vinaigrette, Green Goddess and Lemon-Pepper Vinaigrette.

#### HOUSE SALAD V Side 7.99/Main 12.99

Pub green mix with romaine, iceberg, radicchio and baby spinach, marinated grape tomatoes, red onion and cucumbers topped with candied pecans

#### CAESAR SALAD Side 8.99/ Main 14.99

The real deal with romaine and red greens, marinated grape tomatoes, pub Caesar w/out croutons. Add Salmon\* +12.99

#### PUB CHOP SALAD 16.99

Chopped pub green lettuce mix with bacon, marinated tomatoes, red onion, blue cheese crumbles, hard-boiled egg w/out fried onions

#### ROASTED BEET SALAD V

Roasted yellow and red beets over pub green lettuce mix with carrots, goat cheese, sweet-heat pecans and lemon-pepper vinaigrette 15.99

#### SALAD UPGRADES

Portobello Mushroom 7.99

Grilled Chicken 8.99

Pepper Seared Tuna\* 9.99

Grilled Shrimp 9.99.

Grilled Catch of the Day MP

Seared Salmon 12.99



### KIDS

#### GRILLED CHICKEN 8.99

#### SIDES 2.99

Corn, sweet potato fries, applesauce, or carrots and celery

#### WORMS AND DIRT 5.99

Gummy worms and cookie crumbs on vanilla ice cream **NO DIRT**

#### ROOT BEER FLOAT 5.99 6.50

House-made root beer & vanilla ice cream

**V VEGETARIAN ★ PUB FAV**

We are NOT a gluten free facility nor do we separate our fryers, so cross contamination is a possibility.  
Notice: "Consumer Advisory" This item may be offered undercooked or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## PUBWICHES

All sandwiches are GF without the bun or substitute a gluten free bun \$1.99 and no fries or substitute cole slaw or tortilla chips. Upgrade to side salad, side Caesar (no croutons) or sweet potato fries for a small upcharge.

### **PUB BURGER** ★ 16.99

Flame grilled premium ground beef burger w/choice of cheese with **GF BUN**  
Add: pub sauce FREE  
Add bacon +1.99

### **PORTO-BURGER** 18.99

Flame grilled premium ground beef burger topped with grilled portobello mushroom, Swiss cheese, sautéed onion and roasted garlic mayo with **GF BUN**

### **APPLEWOOD BURGER** 19.99

Flame grilled premium ground beef burger w/applewood bacon, cheddar cheese, BBQ sauce with **GF BUN AND W/O FRIED ONIONS**

### **HOT ITALIAN PRESSED HOAGIE** 16.99

Black Forest ham, capicola, salami, pepper jack, provolone and Swiss cheese, red onion, banana peppers with a roasted veggie mayo with **GF BUN**

### **YARD BIRD** ★ 16.99

Beer-battered fried chicken breast w/cilantro-lime aioli with **GF BUN AND SUB GRILLED CHICKEN**

## ENTREES - AVAILABLE 4:30 PM

### **RIBEYE** 41.99

Hand-cut, certified Angus 12 oz ribeye with zucchini finished with a horseradish cream sauce

#### **SUB GARLIC MASHED POTATOES**

### **SEARED SCALLOPS** 37.99

Seared scallops with an orange-horseradish marmalade over baby spinach, caramelized onion, corn and jasmine rice

### **SHRIMP & GRITS** ★ 27.99

Seared shrimp over coarse stone-ground grits, a red-eye gravy, and sweet potato chips. **AVAILABLE ALL DAY!**

### **GRILLED BBQ CHICKEN BREAST** 25.99

BBQ grilled chicken breasts topped with applewood bacon, cheddar-jack cheese, pico de gallo and green onion served with zucchini and garlic mashed potatoes

17.99

### **FISH SANDWICH\*** ★ 17.99

Blackened Tuna with pickled red onion, baby spinach, tomato and a chili-lime mayo with **GF BUN**

### **BEEF BRISKET AND CHEESE**

Hickory smoked beef brisket with pepper jack queso, and chipotle aioli on a toasted hoagie with **GF BUN**

14.99

### **NC PORK BBQ SANDWICH**

Smokin' good - NC vinegar-based pulled pork BBQ with house-made coleslaw with **GF BUN**

14.99

### **CHICKEN SALAD SANDWICH**

Marinated-roasted chicken breast with grapes, celery and spiced pecans with **GF BUN**



### **SEARED CURRY SALMON\***

27.99

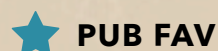
Seared salmon over a coconut curry broth with jasmine rice, baby bok choy, bell peppers, green onions, carrots and basil

### **BANGERS AND MASH**

24.99

Grilled andouille and bratwurst sausages with peppers, onions, garlic mashed potatoes.

**W/O TASSO GRAVY AVAILABLE ALL DAY!**



**PUB FAV**



**VEGETARIAN**

We are NOT a gluten free facility nor do we separate our fryers, so cross contamination is a possibility.

\*Notice: "Consumer Advisory" This item may be offered undercooked or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.