

# GRAZE

sip • share • savor

## Soup/Salads

- Tomato Bisque – crème fraîche, fennel, chili oil 5
- Wedge Salad – sliced, lardons, tomato, pickled onion, blue cheese 8
- Caesar Salad – shaved parmesan, brioche croutons 8
- Mixed Greens – frisée, burrata, watercress, beets, tomato, cucumber, brown butter vinaigrette 12
- add to any above salad: grilled chicken 6, steak\* 9, salmon\* 8 or shrimp 7*
- Fried Chicken Salad – greens, boiled egg, bacon, tomato, house pickles, queso fresco, red onion, hot chili ranch 15

## Appetizers

- Honey Habanero Wings – celery, carrots, blue cheese 16
- Fried Okra – pimento cheese, goat cheese, honey habanero and scallions 12
- Cheese Platter – seasonal selection of three local and international cheeses and garnishes *mkt*
- Charcuterie Platter – seasonal selection of three cured meats and garnishes *mkt*
- Poached Shrimp – tomato jam, remoulade, pea shoots, lemon, everything bagel topping 12
- Blistered Shishito Peppers – miso vinaigrette, sesame, orange zest 12
- Flat Bread – prosciutto, olives, fresh mozzarella cheese 15

## Burgers and Sandwiches

- Wagyu Burger\* – two 4 oz. patties, aged cheddar, aioli 16
- Marriott Burger\* – lettuce, tomato, red onion, pickle and bacon 13
- Grilled Chicken Sandwich – tomato jam, brie and arugula on ciabatta 12

*burgers and sandwiches served with choice of:  
french fries, sweet potato fries, house made bbq chips or small house salad*

## Entrees

- Roasted Salmon – crispy skin, fava bean succotash, pink peppercorn vinaigrette 22
- Shrimp and Grits – bacon, mushrooms, roasted tomato, wine, butter, pecorino 22
- Crab Cake – creamed spinach, pickled pepper and baby kale 30
- Joyce Farms Chicken – charred brocolini, cipollini onions, smoked goat cheese 20
- Casarecce Pasta – poached egg, bacon, fresh herbs, butter and olive oil 18

## Steaks (Certified Angus Beef) *all steaks served a la carte*

- Filet Mignon – demi glace and steak butter 4 oz. ~ 18 / 8 oz. ~ 31
- 14 oz. Ribeye – demi glace and steak butter 32
- Steak and Frites – demi glace and steak butter 25

## Desserts

- Cheese Cake – berry compote, whipped cream 9
- Chocolate Torte – ganache, berries, whipped cream 8

## SIDES

- Mashed Potatoes – 6
- Roasted Farmer's Potatoes – 8
- Sweet Potato Fries – 6
- French Fries – 6
- Roasted Mushrooms – 6
- Roasted Asparagus – 6
- Broccolini – 8

An 18% gratuity will be added to parties of six or more.

*If you have concerns regarding food allergies, please alert your server prior to ordering.*

*\*Consumer Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# CLASSIC & SIGNATURE COCKTAILS

HAND-CRAFTED WITH FRESH JUICE

- Sazerac** – Rye, Pernod, Peychaud’s bitters, demerara sugar, orange peel 12
- Ol’ Fashioned** – Bourbon, demerara simple syrup, orange bitters, luxardo cherry, orange peel 13
- Campfire in the Buroughs** – Bourbon, Mezcal, Carpano Antica, angostura bitters 12
- Blue Ridge Bourbon** – Bourbon, lemon, blueberries, simple syrup 11
- Negroni** – Gin, Aperol, Carpano Bianca, lemon peel 11
- Snowy Peak** – Gin, Limoncello, simple syrup, rhubarb bitters, rosemary 11
- Cable Car** – Spiced Rum, Cointreau, lime, orange zest 12
- Blue Paradise** – Coconut Rum, Blue Curacao, pineapple, cream 10
- French Martini** – Vodka, Chambord, pineapple 13
- Reverse Martini** – Dry Vermouth, Vodka, Maraschino Liqueur, luxardo cherry 14

## BEER

### DOMESTIC – 5

- Beck’s (N/A) — Bud Light — Budweiser — Coors Light  
Coors Banquet — Michelob Ultra — Miller Lite

### IMPORTED – 6

- Amstel Light — Corona — Corona Light  
Guinness (16 oz. \$7) — Heineken  
Negra Modelo — Stella Artois

### CRAFT

- Boulevard “Tank 7” — \*Bull City “Off Main”  
\*Duck Rabbit — \*Foothills “Jade”  
Founder’s Breakfast Stout — Lagunitas “Sucks”  
\*Sierra Nevada  
Rotating Selection – *see server for description & pricing*

### DRAFT (16 oz./23 oz.)

- \*D9 “Brown Sugar Brown Cow” 6/8  
New Holland “Dragon’s Milk” (10 oz. High Gravity Series) 8  
\*Red Oak 5.75/7.75  
\*Wiseman Brewery “Scoop Dogg” 6/8  
\*Wicked Weed “Freak of Nature” 7/9  
Rotating Seasonal Tap– *see server for description & pricing*

*\*Brewed in North Carolina*

## REFRESHERS

- Fiji Rainforest: (.500 ml) 5.95  
San Pellegrino (16.9 oz.) 3.95 / Sodas 2.95

## HOT DRINKS

- Irish Coffee – Jameson Whiskey, Simple Syrup, Coffee, Whipped Cream 11



**BREWED COFFEE**

	Tall	Grande	Venti
Drip Brew			
Reg/Decaf	1.95	2.95	3.95
Cold Brew	3.95	4.45	4.95

  

	Tall	Grande	Venti
<b>ESPRESSO DRINKS</b> <i>(Make Any Drink Iced)</i>			
Caffe Latte	3.45	4.45	5.45
Cappuccino	3.45	4.45	5.45
Caffe Mocha	3.95	4.95	5.95
White Chocolate Mocha	3.95	4.95	5.95
Caffe Americano	2.95	3.95	4.95
Caramel Macchiato	3.95	4.95	5.95

**Syrup:** (50¢ each) *Vanilla, Sugar Free Vanilla, Caramel, Hazelnut, Chocolate, White Chocolate, Fontana Classic*

**Milk:** *Skim, 2%, Whole, Half & Half, (additional 50¢ each: Soy, Almond)*

**Espresso Shot \$1.95 / \$1 per additional shot**

  

**OTHER CREATIONS**

	Tall	Grande	Venti
Hot Chocolate	2.95	3.95	4.95
Chai Tea Latte	3.95	4.95	5.95
Tazzo Tea <i>(assorted flavors)</i>	1.95	2.95	3.95

# WINES BY THE GLASS

## SPARKLING

- PROSECCO AVISSI 187ml *Italy* 12
- ROSE CHANDON 187ml *California* 15

6 oz./9 oz./BTL

## WHITE

- REISLING J. LOHR *Monterrey, California* 10/14/30
- PINOT GRIGIO STELLINA di NOTTE *Italy* 10/14/30
- SAUVIGNON BLANC BRANCOTT *Marlborough, New Zealand* 12/17/35
- SAUVIGNON BLANC FREEMARK ABBEY *Napa Valley, CA* 16/22/48
- CHARDONNAY J. LOHR *Monterrey, California* 12/17/35
- CHARDONNAY JOSEPH CARR *Sonoma, California* 15/20/45
- CHARDONNAY HANNA *Russian River Valley, California* 16/22/48

## ROSE

- GCS FLEURS DE PRAIRIE *Cotes de Provence, France* 12/17/35
- PINOT NOIR STARMONT *Napa Valley, California* 14/19/42

## RED

- PINOT NOIR ERATH “RESPLENDANT”  
*Willamette Valley, Oregon* 13/18/39
- PINOT NOIR MEIOMI *CA* 15/20/45
- MERLOT J. LOHR “LOS OSOS” *Paso Robles, California* 12/17/35
- CABERNET FRANC CHILDRESS *Yadkin Valley, NC* 10/14/30
- CABERNET FRANC SAUVION CHINON *Louire, France* 12/17/35
- CABERNET SAUVIGNON PARDUCCI “TRUE GRIT”  
*Mendocino, California* 13/18/39
- CABERNET SAUVIGNON JOSEPH CARR *Paso Robles, CA* 15/20/45
- CABERNET SAUVIGNON FRANCISCAN *Napa, California* 17/23/55
- ZINFANDEL RODNEY STRONG “KNOTTY VINES”  
*Sonoma, California* 14/19/42
- SHIRAZ BLACKBILLY *McLaren Vale, Australia* 15/20/45

*All selections above also available in 3 oz.*

# WINES BY THE BOTTLE

## SPARKLING

- PROSECCO ZINGARRA EXTRA DRY *Veneto, Italy* 34
- MOSCATO SPUMANTE PETALO *Piedmont, Italy* 40
- CHAMPAGNE CHANDON BRUT *California* 50
- CHAMPAGNE VEUVE CLICQUOT *Reims, France* 90

## WHITE

- PINOT GRIGIO TERRA D’ORO *Clarksburg, CA* 35
- SAUVIGNON BLANC CRAGGY RANGE *Martinborough, New Zealand* 42
- CHARDONNAY DOMAINE FERRET POUILLY-FUISSE  
*Burgundy, France* 75
- CHARDONNAY CAKEBREAD CELLARS *Napa Valley, CA* 99
- WHITE PINOTAGE MELLASAT *Stellenbosch, South Africa* 48

## RED

- FRONSAC Chateau de La Dauphine *Bordeaux, France* 55
- TEMPRANILLO RAMON BILBAO CRIANZA *Rioja Alta, Spain* 38
- CABERNET SAUVIGNON JUSTIN *Paso Robles, CA* 55
- CABERNET SAUVIGNON Beaulieu Vineyard “BV” *Napa, CA* 60
- DESSERT ADDISON FARMS “GRATITUDE” 375ML  
*Blue Ridge Mountains, NC* 52