

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

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

Club – honey ham, roasted turkey, mixed greens, tomato, peppercorn aioli, bacon, sourdough 13

*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

Casarecce Pasta – poached egg, bacon, fresh herbs, butter and olive oil 18

Steak and Frites – *(Certified Angus Beef)* demi glace and steak butter 25

Desserts

Cheese Cake – berry compote, whipped cream 9

Chocolate Torte – ganache, berries, whipped cream 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	1.95	2.95	3.95
Reg/Decaf	1.95	2.95	3.95
Cold Brew	3.95	4.45	4.95
	Tall	Grande	Venti
ESPRESSO DRINKS (Make Any Drink Iced)			
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)	<i>Vanilla, Sugar Free Vanilla, Caramel, Hazelnut, Chocolate, White Chocolate, Fontana Classic</i>		
Milk: Skim, 2%, Whole, Half & Half, (additional 50¢ each: Soy, Almond)			
Espresso Shot	\$1.95 / \$1 per additional shot		
OTHER CREATIONS			
Hot Chocolate	2.95	3.95	4.95
Chai Tea Latte	3.95	4.95	5.95
Tazzo Tea (assorted flavors)	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