

## STARTERS

Seasonal Soup 4 Cup / 6 Bowl

Tomato Chèvre Soup 4 Cup / 6 Bowl

Bang Bang Fried Shrimp Sweet Chili Glaze, Scallions 14

Brie en Croute Pumpkin-Apple Butter, Candied Pumpkin Seeds, Artisan Crackers 12

Charred Chile & Lobster Dip Anaheim Chile Peppers, Toasted Baguette 9

NC Local Cheese Board Chef's Choice of Five Kinds of Cheese, House-Made Jam, Olive Tapenade, Infused Honey, Artisan Crackers 21 **Add Charcuterie 8**

## SALADS

Honey Walnut Chicken Salad Mixed Greens, Seasonal Fruit, Muffin 13

Seasonal Salad Honeycrisp Apples, Dried Cranberries, Roasted Cinnamon Pecans, Baby Spinach, Radicchio, Maple-Roasted Sweet Potatoes, Pear Vinaigrette 12

Greek Mixed Greens, Pepperoncini Peppers, Feta, Cucumbers, Marinated Olives, Grape Tomatoes, Lemon-Oregano Vinaigrette 10

Caesar Romaine, Crispy Bacon, Red Onion, Parmesan, Croutons, Parmesan Crisps 8

**Add to Any Salad**

Marinated Chicken 4, Grilled Ahi Tuna 7, Grilled Shrimp 8, Seared Salmon 9

## SANDWICHES

*Includes choice of one side.*

Richard's Reuben Toasted Camino Bakery Jewish Rye, Corned Beef Brisket, Gruyere, House-Made Russian Dressing, Sauerkraut 16

Honey Walnut Chicken Salad Croissant Red Leaf Lettuce, Tomato 15

Judy's Chicken Wrap Garlic-Herb Tortilla Wrap, Cajun Chicken Breast, Bacon, Cheddar, Chipotle Mayonnaise 14

Austin's Italian Wrap Lightly Toasted Garlic-Herb Wrap, Ham, Genoa Salami, Heirloom Tomatoes, Leaf Lettuce, Mayonnaise, Red Wine Vinaigrette, Pepperoncini Peppers, Provolone, Red Onion 15

Half & Half Half of Your Choice of Sandwich with Your Choice of Cup of Soup or Half Salad (does not include a choice of side) 15

Grilled Cheese & Choice of Soup Texas Toast, Sharp Cheddar 9  
*(Item is not available in the Half & Half. Does not include choice of side.)*

## ENTRÉES

Pan Seared U-10 Scallops Roasted Cauliflower Purée, Wilted Spinach, Cremini Mushrooms, Crispy Prosciutto, Cranberry Gastrique 23

Pecan Crusted Atlantic Salmon\* Butternut Squash Risotto Cake, Sautéed Broccoli Rabe 19

Grilled Petite Filet of Beef\* Red Skinned Mashed Potatoes, Sautéed Green Beans, Crispy Shallots, Garlic-Lobster Butter 19

Bone-In Pork Chop Fresh Brussel Sprouts, Caramelized Fingerling Sweet Potato, Baked Apple Compote 15

Smoked Brisket Biscuit House-Made Pimento Cheese, Sweet Barbeque Sauce, Fresh Jalapeño, Freshly-Baked Buttermilk Biscuit 15

Ty's Burger Bacon, White Cheddar, Red Wine Confit Onion, Tomato, Fried Pickles, Malt Vinegar Mayonnaise, Arugula, Brioche Bun; Try it 'Ty Style' without the bun 13

Inquire with your server about vegetarian and gluten-free options.

Prices and availability are subject to change without notice.

An automatic gratuity of 18% will be charged to groups of eight or more.

\*Consumer Advisory: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Wine Flights

### WHITE

Choose 4 of any Classic, Cellar Select White, or Rosé Wines  
12

### RED

Choose 4 of any Classic, Three Red, or Barrel Select Wines  
14

### SWEET

Choose 4 of any Muscadine, Classic, or Dessert Wines  
10

### MIXED

Choose 4 of any Classic, Three Series, Cellar Select, or Barrel Select Wines  
13

*Each Includes 4 · 2 oz Pours*

## Specialty Drinks

Made with Wine

### MIMOSA

Sparkling Wine Cocktail  
Orange, Pineapple,  
Cranberry or  
Grapefruit Juice Available

6

### SANGRIA

Red Wine Punch  
with Fresh Fruit

7

### WINE SLUSH

Ask your Server for  
Flavor Options  
*Includes a Souvenir Childress  
Vineyards Stemless Glass  
10 Glass / 6 Refill*

## Sides

Cinnamon-Maple Sweet Potato Fries

Truffle Rosemary Fries

Fresh Seasonal Fruit

Cup of Soup

Caesar Salad or House Salad  
**add 1.50**