

## STARTERS

Seasonal Soup 4 Cup / 6 Bowl

Tomato Chèvre Soup 4 Cup / 6 Bowl

House Pimento Cheese Dip Charred Jalapeño Pepper Relish, Crispy Bacon, Seasoned Pork Rinds 11

Sesame-Crusted Ahi Tuna Wasabi Aioli, Fried Avocado, Soy-Sriracha, Scallions 19

Fried Green Tomato Caprese Buffalo Mozzarella, Fresh Basil, Aged Balsamic Reduction 13

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 Baby Spinach & Arugula, Watermelon, Crumbled Feta, Shaved Radish, Toasted Sunflower Kernels, Grilled Peach-White Balsamic Vinaigrette 13

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

## 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 Smoked Ham, Spicy Capicola, Mozzarella, Pepperoncini Peppers, Lettuce, Tomatoes, Red Onion, Mayonnaise, Red Wine Vinaigrette, Garlic-Herb Tortilla 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

BLT Thick-cut Texas Toast, Baby Spinach, Crispy Bacon, Heirloom Tomatoes, Mayonnaise 11

## ENTRÉES

Grilled Mahi-Mahi Roasted Summer Squash & Zucchini, Israeli Couscous, Fresh Berry Salsa 19

Shrimp & Four-Cheese Ravioli Wilted Arugula, Garlic-Tomato Cream Sauce, Shaved Parmesan-Reggiano, Truffle Oil 15

Grilled Petite Filet\* Red Skinned Mashed Potatoes, Roasted Green Beans, Bordelaise, Crispy Shallots 19

Bone-In Pork Chop\* Cheerwine Glaze, Country Style Green Beans, Roasted Marble Potatoes 18

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