



*And if I had a boat, I'd go out on the ocean.
And if I had a pony, I'd ride him on my boat....
-Lyle Lovett*

Welcome! We invite you to relax and be nourished in body and soul with comforting classics old and new made with fresh local ingredients simply prepared, and simply delicious.

*Tommy Karole, owner
Kevin Edgerton, executive chef*

Starters

Cast Iron Skillet Tater Tot Poutine -white cheddar cheese curds, braised crispy pork belly, pan gravy 14~

Crab Dip ^{gfo} -lump crab, artichokes, lemon zest, four cheese blend, toasted pita 16~
Substitute carrots & celery 2~

Saint Louis Style Fried Ravioli – crispy herb crust, side of marinara for dipping 12~

Prime Rib Eggrolls – smoked Gouda, caramelized onions, secret sauce 14~

Brussel Sprouts – house smoked bacon, truffle Parmesan, cranberry balsamic 12~

House Corn Bread - two hunks freshly baked, honey butter 6~

Baked Oysters -Edwards country ham, Manchego cheese, herb breadcrumbs 15~

Chef's Soup 9~

Salads

add chicken breast ^{gf} 8~ **grilled shrimp** ^{gf} 9~ **5oz lobster tail** ^{gf} 16~

Chopped Romaine ^{gf} – blue cheese, heirloom tomatoes, creamy gorgonzola Parmesan dressing, applewood smoked bacon 12~

Autumn Kale Salad ^{gf} – Kale blend, raisins, apricots, spiced walnuts, goat cheese, red onion, Roasted tomatoes, apple poppy seed vinaigrette 13~

Caesar Salad ^{gfo} -romaine lettuce, Parmesan, house made dressing, garlic croutons 12~

House Salad ^{gf} -mixed greens, cherry tomatoes, cucumber, carrots, red onion, red wine vinaigrette 10~

Sides – Cheesy Potato Gratin ^{gf} 7~ Green Beans & Carrots ^{gf} 5~ Cole Slaw ^{gf} 3~
Corn Bread 4~ Collards ^{gf} 4~ Yukon Gold Mashed Potatoes ^{gf} 5~
Brussel Sprouts ^{gf} 7~ Sweet Potato Mash ^{gf} 6~

*gf gluten free *gfo gluten free options

Classic Entrees

Pork Chop gf - bone-in smoked rib chop, sweet potato mash, charred brussels, pecans, bourbon apple jam 25~

Chicken Pot Pie- flakey crust, baked in cast iron skillet, choice of side 20~

Fried Chicken – 1/2 bird, crispy and juicy, 4 pieces, corn bread, collards 22~

Pot Roast gf -cooked low & slow, gravy, Yukon gold mashers, green beans & carrots 23~

½ Rack House Smoked Baby Back BBQ Ribs – cole slaw, bourbon baked beans, hickory bbq sauce 25~

House Mac and Cheese -four cheese cream sauce, crispy bacon, herb breadcrumbs 18~
add sliced chicken breast 8~ add shrimp skewer 9~ add 5oz lobster tail 16~

Vegetarian Mac and Cheese Skillet-four cheese cream sauce, charred squash, spinach, tomatoes, herb breadcrumbs 20~

Peppercorn 8oz Bistro Steak – potato gratin, green beans & carrots, cognac Demi cream 32~
Make it a Surf & Turf – shrimp 9~ lobster tail 16~

Seafood Features

Wild Catch gf - pan seared, fresh garlic herb risotto, house-cured pancetta, broccolini, Smoked tomato coulis -29

Crab Stuffed Shrimp-(5) jumbo shrimp, blue crab stuffing, lemon dill butter sauce, green beans & carrots, corn bread 32~

Shrimp & Grits gf – (5) jumbo shrimp, NC smoked sausage, tomato, garlic butter, creamy fresh corn grits, green beans & carrots 28~

Seafood Pasta -shrimp, scallops & lump crabmeat, tomatoes, spinach, smoked tomato cream sauce, fettuccini pasta 30~

Fried Seafood Platters -hand breaded, served with coleslaw, cornbread, remoulade.

Fried Fish of the Day -hand breaded *market price*~

Shrimp – (8) jumbo butterflied 25~

Fried Oysters – (10-12) cornmeal breaded 26~

Add Shrimp (4) 9~ **Oysters (5)** 8~ **Fish of the day** 10~

Sparkling & Champagne **gl/btl**

Lamberti Prosecco (split) (Veneto , Italy)	10
Aveleda Vinho Verde (Rias Baixas, Portugal)	8/27
Cavicchioli Prosecco (Veneto, Italy)	34
Laurent-Perrier Cuvee Rose Brut (Champagne, France)	129

North Carolina Draft Beer

Foothills Hoppyum IPA (Winston Salem) 6.25% ABV	7
Highland Pilsner (Asheville) 5.5% ABV	6
Carolina Brewery Copperline Amber Ale (Chapel Hill) 5.2% ABV	6.5
Wicked Weed Coastal Love Hazy IPA (Asheville) 6.3% ABV	7.5
Seasonal Draft Special <i>(ask server)</i>	

Domestic Beer

Bud Light	4	Miller Lite	4
Corona	5	Michelob Ultra	4
Coors Light	4	Austin Eastcider	5

White & Rose **gl/btl**

Barone Fini Pinot Grigio (Valdadige , Italy)	8/30
Nautilus Sauvignon Blanc (Marlborough, New Zealand)	11/36
Hochart Rose (Cotes du Provence, France)	10/35
Wente Morning Fog Chardonnay (Livermore Valley, CA)	9/34
North By Northwest Riesling (Horse Heaven Hills, WA)	8/28
Dom. Renaud Pouilly-Fuisse (Burgundy, France)	69

Red **gl/btl**

Chasing Lions Pinot Noir (California)	10/30
Lyric Pinot Noir (Sants Barbara, CA)	11/34
Skyfall Merlot (Columbia Valley, WA)	11/34
Aquinas Cabernet Sauvignon (Sonoma , CA)	12/36
Benzinger Cabernet Sauvignon (Sonoma Coast, CA)	13/42
Monte Antico Toscana (Tuscany, Italy)	34
Colomé Malbec (Salta, Argentina)	43
Eberle Zinfandel (Paso Robles, CA)	49
Daou Vineyards 'The Pessimist' (Paso Robles, CA)	49