

HOUSEMADE SOUP

12 OZ - \$8 32 OZ - \$17

☞ **Tomato Bisque**
 cream + olive oil

FEATURED SALAD

\$8

☞ ☞ **Farmer's Market Salad**
 local greens + tomato + red onion + sunflower
 seeds + champagne vinaigrette

SANDWICHES

\$10 EACH

served with home fries or chips

***Cast Iron Seared Burger (\$12)**

6 oz beef burger + lettuce + pickles + cheddar
 + bourbon onion jam + burger sauce + union
 special roll

Crispy Chicken

panko + lemon pepper hot sauce + pimiento
 cheese + house pickles + union special roll

☞ **Spinach Burger**

pimiento cheese + local lettuce + spicy mayo +
 union special roll

SIDES

\$4 EACH

☞ ☞ **Potato Hash**

☞ **Mac & Cheese**

FEATURED APPETIZERS

\$9

Pimiento Cheese Fritters ☞
 red pepper jelly

Smoked Pork Fritters
 herb aioli

HOT MAINS

\$15 EACH

NC Country Ham Pasta

black pepper fettuccine + local asparagus +
 sweet onions + kale + parmesan

Beef Bolognese

beef + tomato + kale + handmade pappardelle
 + parmesan

Slow Roasted Beef Brisket (\$20) ☞

twice baked potatoes with cheddar & green
 onion + sautéed kale + rosemary beef jus

Mushroom Ravioli ☞

asparagus + red onion + red bell pepper +
 goat cheese alfredo

Roasted Duck Breast ☞

field peas + squash + mirepoix + duck jus

Big Veggie Roast ☞

roasted zucchini stuffed with couscous + local
 mushrooms + squash + roasted red peppers +
 red onion + edamame + black garlic
 vinaigrette (*vegan friendly*)

DESSERTS

\$5

Brown Butter & Stout Brownie ☞

salted caramel + whipped cream

Buttermilk Panna Cotta ☞ ☞

local strawberries + toasted almonds

**Denotes raw or rare preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Value Favorites

- Torrontés, Santa Julia 2019, 15
- Cotes du Rhone, Remy Ferbras 2018, 15
- Sauvignon Blanc, Allan Scott 2019, 19
- Chardonnay, Michael Pozzan 2017, 19
- GSM Blend, Le Grand Noir 2017, 15
- Shiraz/Cabernet, Inkberry 2017, 15
- Douro, Quinta do Crasto 2017, 19
- Zinfandel, Pech Merle 2017, 19

WINE TO GO

Reserve List

- Sauvignon Blanc, Lail 'Blueprint' 2017, 49
- Crozes-Hermitage, Ferraton 2017, 35
- Chardonnay, John Anthony 2017, 45
- Pinot Noir, Hubert Brochard 2015, 35
- Barolo, G. D. Vajra 'Albe' 2014, 49
- Malbec, Catena Zapata 'Alta' 2015, 49
- Cabernet, Obsidian Ridge 'Half Mile' 2013, 59
- Bordeaux, Chateau Peymartin 2012, 49

☞ *gluten free*

919-828-0018

☞ *vegetarian*