



*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 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*  
*Jordan Rodriguez, general manager*      *Kevin Edgerton, executive chef*

## **Starters**

**Crab Dip**-lump crab & artichokes baked with three cheeses, served with house toasted crostini 15

**Saint Louis Style Toasted Ravioli** – with crispy, finger-licking herb crust, a side of marinara for dipping 10

**Duck Confit Nachos** – BIG plate of crispy corn tortillas, layered with pulled duck, jack cheese, roasted corn chipotle salsa & queso 14

**New England Clam Chowder** -creamy and rich 7

**Organic Corn Bread** - 2 hunks, with honey butter 5

**Shrimp Cocktail**- (5) lightly grilled & chilled citrus herb jumbo shrimp served with cocktail sauce 12

**Baked NC Oysters** – Chef's creation of the day -market

## **Salads**

***add chicken breast 7 or grilled shrimp 9***

**Iceberg Wedge** -creamy gorgonzola Parmesan dressing, crispy applewood smoked bacon, cherry tomatoes 10

**Triple B Salad** -mixed greens topped with beets, crispy Brussels, blue cheese & toasted walnuts 12

**Kale Caesar Salad** -baby kale, roasted tomatoes, caramelized onion, Parmesan, garlic croutons 11

## **House Salad**

mixed greens, cherry tomatoes, cucumber, carrots, red onion, red wine vinaigrette 9

**Entrees** -served with choice of two sides

**Fried Chicken** – 1/2 bird, crispy and juicy, 4 pieces 16

**Pot Roast** -cooked slow & low; tender and moist, with its own gravy 22

**Chicken Pot Pie**- Flakey Crust, Baked in Cast Iron Skillet (with one side) 16

**Seafood Platters** served with choice of two sides

**Fried Seafood**–(3) jumbo shrimp, (3) sea scallops & crab cake, remoulade sauce 32

**Broiled Seafood** – (3) shrimp, (3) sea scallops and crab cake, wine, garlic butter, cocktail sauce 32

**Fried Flounder** – lightly breaded, served with remoulade sauce 19

**House Specialties**

**Wild Catch**-Chef's daily special preparation \$Market

**Big Bowl of Seafood**-jumbo shrimp, scallops, clams, and fresh catch, in smoked bacon tomato broth, served with steamed rice and crostini 30

**Crab Stuffed Shrimp**-(5) jumbo shrimp, blue crab stuffing, pan sauce, green beans, corn bread 30

**House Mac and Cheese** -three cheese cream sauce, crispy bacon 14  
add sliced chicken breast-7                      add shrimp skewer-9

**Vegetarian Mac and Cheese Skillet**-three cheese cream sauce, fresh corn, summer squash, green beans, herb gratin 17

**Shrimp & Grits** –(6) jumbo shrimp, NC smoked sausage, tomato, garlic butter, served over creamy fresh corn Carolina grits and green beans & carrots 27

**Sides**

Twice Baked Potato 4.5                      Green Beans & Carrots 4    Cole Slaw 3

Corn Bread 5                      Crispy Sprouts 4.5                      Mashed Potatoes 3.5

**Three Sisters** -fresh corn, summer squash & snap beans 5

\*Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## North Carolina Draft Beer

16 ounce pour

<b>Hopyyum IPA</b> (Winston Salem) 6.25% ABV	7
<b>Mother Earth Kolsch</b> (Kinston, NC) 4.9% ABV	6
<b>Highland Pilsner</b> (Asheville) 5.5% ABV	6
<b>Carolina Brewery Copperline Amber Ale</b> (Chapel Hill) 5.2% ABV	6.5
<b>Wicked Weed Coastal Love Hazy IPA</b> (Asheville) 6.3% ABV	7.5
<b>Seasonal Draft Special</b> ( <i>ask server</i> )	

## North Carolina Craft Can Beer

<b>Foothills Festival Express IPA</b> (Winston Salem) 5.7% ABV	5.5
<b>Foothills Torch Pilsner</b> (Winston Salem) 5.3% ABV	5
<b>NoDa Brewing CABU Blonde Ale 16oz</b> (Charlotte) 4.6% ABV	6.5
<b>Hi-Wire High Pitch IPA 16oz</b> (Asheville) 5.26.7% ABV	6
<b>Appalachian Brewery Longleaf IPA</b> (Boone) 7.1% ABV	5

## Domestic Beer

<b>Bud Light</b>	4	<b>Miller Lite</b>	4
<b>Corona</b>	5	<b>Michelob Ultra</b>	4
<b>Coors Light</b>	4	<b>Austin Eastcider</b>	4.5

## Wine

<u>Sparkling</u>	<u>gl/btl</u>
<b>Cavicchioli Prosecco</b> (Veneto, Italy)	9/34
<b>Vinhas Altas Vinho Verde</b> (Rias Baixas, Portugal)	7/27
<b>Terre de Villalongue Cremant de Limoux</b> (Limoux, France)	34
<b>Piper Heidsieck Cuvee 1785</b> (Champagne, France)	89
<b>Roederer Estate Brut</b> (Anderson Valley, CA)	59
<b>Lunetta Prosecco (split)</b> (Veneto, Italy)	7
<u>White &amp; Rose</u>	<u>gl/btl</u>
<b>Barone Fini Pinot Grigio</b> (Valdadige, Italy)	8/30
<b>Nautilus Sauvignon Blanc</b> (Marlborough, New Zealand)	9/34
<b>Wente Morning Fog Chardonnay</b> (Livermore Valley, CA)	9/34
<b>Eric Chevalier Chardonnay</b> (Val du Loire, France)	11/35
<b>Hochart Rose</b> (Cotes du Provence, France)	9/34
<b>Tera d' Oro Chenin Blanc/Viognier</b> (Amador, CA)	9/34
<b>Nora Albarino</b> (Rias Baixas, Portugal)	10/40
<u>Red</u>	<u>gl/btl</u>
<b>Chasing Lions Pinot Noir</b> (California)	8/30
<b>Latour Pinot Noir Valmoissine</b> (Burgundy, France)	9/34
<b>Skyfall Merlot</b> (Columbia Valley, WA)	10/30
<b>Colomé Malbec</b> (Salta, Argentina)	11/35
<b>Bell's Scoundrel Red Blend</b> (Napa, CA)	9/32
<b>Aquinas Cabernet Sauvignon</b> (Sonoma, CA)	11/35
<b>Benzinger Cabernet Sauvignon</b> (Sonoma Coast, CA)	12/46
<b>Daou Vineyards 'The Pessimist'</b> (Paso Robles, CA)	12/46
<b>Peju Cabernet Sauvignon</b> (Napa, CA)	99