DESSERTS

TRIPLE CHOCOLATE LONG SLICE 15
brown butter caramel, toffee pieces, berries, whipped cream

POPCORN CREME BRULEE 8 GF V
caramel creme brulee, popcorn, caramelized sugar shard

LOUNGE BEIGNETS 10
powdered sugar, brown butter caramel, chocolate sauce

MARSHMALLOW CEREAL MILK CAKE 11 GF
lemon layer cake, cereal marshmallows, berry whipped cream, berries, cereal anglaise

SIDES

CAULIFLOWER GRATIN 8
CRISPY BRUSSELS SPROUTS 8
CHARRED BROCCOLINI 8
HOUSE-MADE CRISPS 5
salt and vinegar or salt and black pepper

APPS

EVERYTHING EDAMAME HUMMUS 9 GF
edamame, everything seasoning, rice chips, lime

TEMPURA SHRIMP 13
chili-garlic aioli, soy glaze, green onion

MEAT & CHEESE PRETZEL BOARD 25
Bavarian pretzel, hand-torn cheeses, Genoa salami, chorizo, grilled jalapeño sausage, candied pecans, fruit, dipping sauces

CHARRED CAULIFLOWER 11 GF V
hummus, curry-lime yogurt sauce

COCONUT CURRY MUSSELS 18
coconut milk, red curry, roasted garlic, green onion, fresh lime, grilled sourdough

LOUNGE WINGS 12 GF V
choice of sauce: truffle-Buffalo, Calabrian chili butter, Carolina gold

SALADS

GREEK CAESAR 12 GF
kale, bibb lettuce, Parmesan, croutons, parsley, pepitas, lemon, Greek Caesar dressing

THE WEDGE 12
iceberg lettuce, bacon, cherry tomatoes, chives, avocado-herb dressing

HEIRLOOM TOMATO BURRATA 14 GF V
arugula, heirloom tomatoes, burrata, walnuts, quinoa, balsamic glaze

HANDHELDs

served with choice of salt and vinegar or salt and black pepper house-made crisps

THE PERFECT BURGER* 16
two beef patties, caramelized onion, American cheese, bacon, dill pickle, Dijon mayo, brioche bun

THE ANGLER 18
fried or seared, freshly caught fish, cabbage slaw, pickled red onion, secret sauce, brioche bun

THE SOUTHSIDER 14
grilled chicken breast, broccolini, pickled red onion, Swiss cheese, chimichurri, baguette

MAINS

TRUFFLE CHICKEN PAILLARD 21
panko-crusted chicken breast, arugula, Parmesan, blistered cherry tomatoes, truffle-garlic vinaigrette

BROWNED BUTTER MISO SALMON* 25
oven-roasted, freshly caught salmon, browned butter miso paste, sesame pumpkin crumb, scallion, Brussels sprouts

SAUSAGE ORECCHIETTE 18
orecchiette pasta, Italian sausage, broccoli, caramelized onions, Parmesan, garlic, parsley, lemon zest

HANGER STEAK* 23
grilled hanger steak, chimichurri, garlic chips, broccoli rabe

CAROLINA PULLED PORK 33 GF
braised pork shoulder, cabbage slaw, bibb lettuce, bread and butter pickles, barbecue sauce, brioche buns

COLA-GLAZED SHREDDED BEEF 36 GF
slow-roasted beef, bibb lettuce, red onion, Cotija, cilantro, corn tortillas

A service charge of 23% will be added to your bill for parties of 8 or more. 100% of this service charge is paid to the employee or employees who served you today.

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Nutrition information is available upon request. Before placing your order, please inform your server if a person in your party has a food allergy. Products containing allergens and gluten are stored in this kitchen. Please be aware there may be a chance of cross-contact so we cannot guarantee these products for those with a food allergy. Guests are advised to consider this information as it relates to their individual dietary needs and requirements. "Notice: these may be cooked to order, are served raw or undercooked, or may contain raw 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."