

APPS

EVERYTHING EDAMAME HUMMUS 9 **GF** **V**

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**

choice of sauce: truffle-Buffalo, Calabrian chili butter, Carolina gold

SALADS

▶ add chicken \$5, steak* \$8, salmon* \$8

GREEK CAESAR 12 **V**

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

BROWNE D BUTTER MISO SALMON* 25

oven-roasted, freshly caught salmon, browned butter miso paste, sesame panko crumb, scallion, Brussels sprouts

SAUSAGE ORECCHIETTE 18

orecchiette pasta, Italian sausage, broccolini, caramelized onions, Parmesan, garlic, parsley, lemon zest

HANGER STEAK* 23

grilled hanger steak, chimichurri, garlic chips, broccolini

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

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 **V**

lemon layer cake, cereal marshmallows, berry whipped cream, berries, cereal anglaise

SIDES

CAULIFLOWER GRATIN 8 **V**

CRISPY BRUSSELS SPROUTS 8 **GF**

CHARRED BROCCOLINI 8 **GF** **V**

HOUSE-MADE CRISPS 5 **GF** **V**

salt and vinegar or salt and black pepper

GF GLUTEN-FRIENDLY **V** VEGETARIAN

A service charge of 20% 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. 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 or celiac disease. Guests are advised to consider this information as it relates to their individual dietary needs and requirements. *Notice: Items 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.

