



SEAFOOD COCKTAIL (GF) 24

Jumbo Shrimp, Lump Crab, Charred Tomato Cocktail, Pickled Shallot, Shaved Radish, Smoked Salt, Chive Oil

CRAB DIP 18

Grilled Naan

FRIED OYSTERS 16

Bacon Jam, Pink Peppercorns

OYSTER ON 1/2 SHELL* (GF) 16

Half Dozen Oysters, Cucumber Wasabi, Lemon Shallot, Smoked Jalapeno & Yuzu Mignonettes

shareables

BEER BATTERED CAULIFLOWER (V) 14

Burnt Bourbon BBQ Sauce, Kale & Pumpkin Seed Pesto

POUTINE 18

Duck Confit, Cheese Curds, House Cut Fries, Malt Vinegar Aioli, Tarragon Demi

GRILLED IRISH FLATBREAD 16

Irish Stout Salami, Cheese Curds, Beer Cheese, Grilled Naan

BRUSSELS SPROUTS (GF/V) 12

Honey, Lemon Zest, Grana Padano, Parsley

TOAST POINT TRIO 18

Marrow with Stone Ground Mustard & Beef Tartare, White Anchovies & Olives, Duck Confit & Truffle

HOT & FIRE SHRIMP (GF) 16

Grilled of Fried, Napa Slaw, Boom Boom Sauce, Sesame Seeds

soups & salads

CRAB BISQUE 14

CAESAR SALAD 12

Romaine, Rustic Brioche Croutons, Parmesan

KALE SALAD (GF) 14

Apricots, Roasted Sweet Potatoes, Bacon, Pomegranate Vinaigrette

BHI SALAD (GF) 12

Mixed Greens, Pecans, Feta, Cranberry, Balsamic Vinaigrette

WINTER SALAD (GF) 16

Winter Greens, Roasted Beets, Green Apple, Pistachios, Blue Cheese, Burnt Orange Vodka Vinaigrette

ADD A PROTIEN TO YOUR SALAD

CHICKEN 10
STEAK* 14
SHRIMP 12
TUNA* 16

grille

TUNA* (GF) 26

SNAPPER (GF) 28

14oz RIBEYE* (GF) 38

8oz FILET* (GF) 42

8oz PORK CHOP (GF) 24

sauces

BERNAISE (GF/V)

JALAPENO HOLLANDAISE (GF/V)

CIDER PEPPER GLAZE (GF/V)

DEMI- GLACE

HARISSA BUTTER (GF/V)

sides

BRUSSELS SPROUTS (GF/V) 7

MUSTARD GREENS (GF/V) 7

PORK BELLY HASH (GF) 7

SWEET POTATO WEDGES (V) 7

HOUSE CUT FRIES (V) 7

knife & fork

PISTACHIO CRUSTED SNAPPER (GF) 34

Smoked Cherry & Fig Chutney, Lobster Broth

SHRIMP & GRITS (GF) 27

Ale & Cheddar Grits, Heirloom Tomatoes, Green Onion, Garlic Butter, Beech Mushrooms, Andouille Sausage

CORNBREAD STUFFED CHICKEN 26

Zucchini Gaufrette, Pepper Jam, Chipotle Glaze

LOBSTER CARBONARA 32

Lobster, Linguine, Prosciutto, Peas, Heirloom Tomatoes, Pecorino

BUTTER CHICKEN CURRY 24

Braised Chicken Thigh, Spiced Tomato Cream Sauce, Basmati Rice, Grilled Naan

VEGETABLE TIKKA MASALA CURRY (V) 22

Zucchini, Eggplant, Cauliflower, Chickpeas, Parmesan, Basmati Rice, Grilled Naan

FISH & CHIPS 24

Beer Battered Flounder, Pea Puree, Malt Vinegar Aioli, Sweet Potato Chips

VEGETABLE RISSOTO (GF/V) 24

Beet Broth, Mustard Greens, Peas, Butternut Squash

handhelds

Choice of Fries or Sweet Potato Chips
Fruit 3, Sweet Potato Wedges 7

LAMB GYRO 16

Shaved Lamb, Cucumber Tzatziki, Tomatoes, Bibb Lettuce, Fried Onions

GRILLED FISH TACO 19

North Carolina Mountain Trout, Shaved Cabbage, Jalapeno, Tomato, Lime, Burnt Orange Vodka Vinaigrette, Flour Tortillas

FRIED CHICKEN SANDWICH 16

Bacon Jam, Avocado, Kale, Pink Peppercorn Aioli, Brioche Bun

PUB BURGER* 22

Cherry Pepper Aioli, Pickled Cucumbers, Bacon, Brioche Bun
Add Cheddar Cheese +1

FRENCH DIP 18

Braised Beef, White Cheddar, Focaccia, Truffle Jus

FLOUNDER SANDWICH 18

Malt Vinegar Aioli, Heirloom Tomatoes, Bibb Lettuce

treats

WHISKEY CAKE 14
Spice Cake, Whiskey Glaze, Chocolate Cocoa Nib Ice Cream, Cocoa Nib Praline

WHISKEY CAKE 14
Apple Butter Bread Pudding, Caramel Sauce, Spiced Rum Ice Cream, Spiced Meringue Shards

APPLE CIDER DONUTS 12
Chocolate Kahlua Dipping Sauce

SMORES BRULEE 14
Chocolate Custard, Toasted Bourbon Marshmallows, Graham Cracker Crumbs, Chocolate Bar

SALTY TURTLE CHEESECAKE 14
Pretzel Crust, Caramel Cheesecake, Caramel Pecans
(\$1 of the sale of this dessert is donated to the Conservancy)

**Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: *These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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