

PALM

AMERICAN GASTRO PUB

STARTERS

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|---|-----------------------|
| Crab Bisque /GF | \$16 |
| Soup du Jour | \$12 |
| Steamed Oysters /GF half dozen oysters, cocktail sauce, preserved lemon tartar sauce | \$18 |
| Steak Salad* 6oz sirloin, bibb lettuce, grilled tomato, garlic root, blue cheese, tobacco onions, peppadew balsamic | \$24 |
| Classic Caesar romaine, shaved parmesan, grilled baguette anchovy Caesar dressing | \$14 |
| BHI Salad /GF V 🥜 | \$14 |
| mixed greens, feta, dried cranberries candied pecans, balsamic vinaigrette | |
| Top with a Protein | |
| Chicken / 10 | Steak* / 14 |
| Shrimp / 12 | Crab Cake / 20 |

SHARABLES

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| Beer Fondue /V cucumber, radish, pretzel bread, focaccia | \$16 |
| Pork Rind Poutine / 🌶️ | \$18 |
| loaded pork rinds, pulled pork, caramelized onions, hoop cheese, Texas Pete gravy | |
| Spring Rolls /V end of summer vegetables, hot & sour sauce | \$16 |
| Hot & Fire Shrimp / 🌶️ | \$18 |
| fried shrimp, club slaw, boom boom sauce sesame seeds | |
| Calamari hot & sour sauce, yum yum sauce preserved lemon tartar | \$15 |
| Brussel Sprouts /V honey, lemon zest, Grana Padano, parsley | \$14 |
| Fried Okra /V cornmeal dust, zesty remoulade | \$14 |
| Grilled Wings /GF | \$20 |
| buffalo or bourbon bbq, crudité jalapeno ranch or blue cheese | |
| Fried Ravioli | \$16 |
| crab stuffed ravioli, whipped ricotta roasted red pepper coulis | |

FLATBREADS

Wood Fired Crust

Gluten Free Crust Available +\$2

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| Italian \$17 sausage, prosciutto capers, basil, mozzarella, tomato sauce, parmesan | Scampi \$19 shrimp, garlic rub, parmesan cracked pepper & herbs | Margherita Plum /V \$17 tomato sauce, roasted garlic aioli, mozzarella, ricotta, basil | Fajita \$17 grilled chicken roasted peppers, tomatoes, caramelized onions, cotija, smoked jalapeno aioli |
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HANDHELDS

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| Crab Cake Sandwich preserved lemon tartar sauce, lettuce, tomato, brioche bun | \$28 |
| Cuban Sandwich smoked ham, pulled pork, swiss, house pickles, grain mustard, dill pickle aioli, ciabatta | \$18 |
| French Dip* braised beef, white cheddar, focaccia truffle jus | \$18 |
| Lamb Gyro shaved lamb, cucumber tzatziki, tomatoes, lettuce, tobacco onions, naan | \$18 |
| Boom Boom Shrimp Burger / 🌶️ | \$18 |
| popcorn shrimp, cheddar, boom boom sauce lettuce, tomato, brioche bun | |
| Palm Burger * 8oz | \$22 |
| angus beef, goat cheese butter, garlic & Worcestershire mayo, lettuce, tomato brioche bun *add cheddar, swiss, or bleu cheese \$1.50 | |
| BBQ Bacon Burger * 8oz | \$23 |
| angus beef, bacon, bbq sauce, cheddar smoked jalapeno aioli, brioche bun | |
| Grilled Chicken Sandwich | \$17 |
| bacon jam, avocado, pink peppercorn aioli kale, brioche bun | |

HANDHELDS SERVED WITH CHIPS

may sub chips for premium side +\$4

KNIFE & FORK

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|---|------|
| Grouper / 🌶️🥜 | \$MP |
| grilled radicchio, roasted squash, pumpkin mole, mint, & chestnuts | |
| Ribeye* 14oz | \$46 |
| brussels sprout kraut, confit potato, bacon jam | |
| Filet* Topped with Lump Crab | \$48 |
| 8oz filet, jumbo lump crab, Texas pete butter, chili corn cake | |
| Fish & Chips | \$24 |
| beer batter, preserved lemon tartar sauce, house cut chips | |
| Butter Chicken Curry / 🌶️ | \$26 |
| braised chicken, spiced tomato cream sauce, basmati, grilled naan | |
| Vegetable Tikka Masala Curry /V | \$21 |
| squash, cauliflower, chickpeas, basmati, grilled naan | |

SIDES \$8

Brussels Sprouts
Sweet Potato Wedges
Beer Battered Fries
Sweet Potato Chips
Loaded Baked Potato
Fruit

V - Vegetarian

GF - Gluten Free

🌶️ - Spice

🥜 - Contains Nuts

**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 may be 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.