



## Dinner

### Soups

#### Chesapeake Crab

Tarragon Oil, Mobjack Puff Pastry  
7/10.25

#### Creole Chicken GF

Carolina Gold Rice, Zamora Farms  
Spring Onion, Crispy Pork 7/9.25

### Salads

#### Fried Green Tomato v

Goats r Us Pimento Cheese, Heirloom  
Tomatoes, Sorghum Bacon Jam, Snipped  
Pea Shoots, Balsamic Reduction 13

#### Snipped Greens V, GF

Frisee, Sliced Grape, Blueberries, Marcona  
Almonds, Crumbled Feta Cheese, Haley's  
Honey Wildflower Vinaigrette 9/13

#### Southern Caesar V, GF

Snipped Romaine, Baby Kale, SarVecchio  
Parmesan, Cornbread Croutons,  
Caesar Dressing 8/12  
Add Herb Grilled Chicken 5.00  
Add Grilled Shrimp 6.00

### Sandwiches

\*Hand Helds Include Choice of Fries or  
Dixie Slaw

#### Burger\*

Ground Angus Beef, Cheddar, Crispy  
Bacon, Duke's Mayonnaise, House Pickles,  
Lettuce, Tomato, Onion, Brioche Bun 16

#### Historic Triangle Club

Sliced Roasted Turkey, Applewood Smoked  
Bacon, Cheddar, Lettuce, Tomato, Duke's  
Mayonnaise, Country White Bread 14

#### The Rooster

Pickle Brined Yardbird, Duke's Mayonnaise,  
House Pickles, Brioche Bun. Served Fried  
or Grilled 15

#### Dixie Stacker

Pulled Pork North Carolina BBQ,  
Dixie Slaw, House Pickles, Brioche Bun 14

#### Black Eyed Pea Falafel

Spring Pea Hummus, Goats R Us Pimento Goat  
Cheese, Sweet Pepper Relish, Dixie Slaw,  
House Pickles, Warm Naan Bread 14

### Snacks

#### Southern Hot Mess

Frites topped with Kenny's Hash, Alabama  
White Sauce, S.C. Gold Sauce, Chopped  
Bacon, House Cheese Sauce, Spring Onion  
14

#### Fried Shrimp

Cocktail or Tartar Sauce, Lemon 9

#### Chesapeake Crab Dip

House Made Crackers, Spring Onion,  
Mobjack Spice 11

#### Alewerks Beer Cheese v

Crispy Smithfield Ham, Red Pepper  
Conserve, Zamora Farms Spring Onion,  
House Made Crackers 8

#### Spring Pea Hummus V, GF

Sliced Radish, Carrot, Cucumber, Toasted  
Sunflower Seeds, Green Goddess Dressing,  
Snipped Greens, House Made Crackers 8

#### Chicken Fried Chicken Wings

Celery and Blue Cheese 13  
Choice of Sauce: House Hot Sauce, Parmesan  
Garlic, Mango Habanero, Bourbon BBQ, and  
House BBQ

#### N.C. Pulled Pork Nachos

Fried Tortillas, Pulled Pork BBQ, Sour  
Cream, Guacamole, Pico de Gallo, House  
Cheese Sauce, House Pickled Jalapeno 13

### Supper

#### Cedar Rivers Filet Mignon\*

Parsnip Nage, Herb Seared Brussels,  
Forrest Mushrooms, Roasted Petit  
Potatoes, Merlot Reduction 35

#### Grilled Joyce Farms Chicken Breast

Carolina Gold "Hoppin John", Honey  
Glazed Carrots, Carrot Puree 25

#### Fried Wild N.C. Catfish

Cornmeal crusted, Byrd Mills Cheddar  
Grits, Pickled Okra, Heirloom Tomato  
Ragu, Paprika Oil 23

GF- Can be prepared gluten free

V- Can be prepared vegetarian

\*Burgers, Shrimp, and Steak are cooked to order

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