

The Cupboard Dinner Menu

5pm-9pm Daily

To-Go Orders call 757-220-7688 or Lodge Ext. 7688

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

Snipped Greens V, GF

Frisée, Dried Cranberry, Marcona Almonds, Blood Orange, Cave Aged Marissa, Pomegranate 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

Shareables

Alewerks Beer Cheese v

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

Sweet Potato Hummus V, GF

Winter Spiced Chickpeas, Apple Chutney, Seasonal Vegetables, House-Made Crackers 9

Chesapeake Crab Dip

House Made Crackers, Spring Onion, Mobjack Spice 11

Chicken Fried Chicken Wings

Celery and Blue Cheese 13

Choice of Sauce: House Hot Sauce, Parmesan Garlic, Mango Habanero, Bourbon BBQ, and House BBQ

Mains

Burger* GF

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

Dixie Stacker GF

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

Black Eyed Pea Falafel v

Sweet Potato Hummus, Feta Cheese, Sweet Pepper Relish, Pickled Red Cabbage, Grilled Naan Bread 14

Fire Roasted Joyce Farms Chicken Breast GF

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

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