

Specials

TOMATO BASIL SOUP

House made, basil, parmesan. V

• \$4.9 cup | \$8.9 bowl •

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF

\$15.9

SMOKY BBQ BEEF SHORT RIB

Slow roasted, wood grilled Angus beef short rib, smoky bbq sauce. Garlic whipped potatoes and jicama slaw.

\$24.9

SHEPHERD'S PIE

Classic, house made casserole. Ground beef, pork, veal, carrots, onion, peas. Topped with garlic whipped

potatoes. \$14.9

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. \$10.9

FOOL'S GOLD

Espolon Reposado tequila, lemon, agave, orange bitters.

\$13

DRAGON FRUIT SANGRIA

White wine, orange liqueur, dragon fruit, fresh juices.

\$8

Specialty Bottles

ABBAYE DE SAINT BON-CHIEN

Switzerland- Flanders Red Ale- ABV 11%- 750ml \$40

ST BERNARDUS ABT 12

Belgium- Quad- ABV 10%- 1.5 L \$65 | to-go \$35

VAL-DIEU WINTER ALE

Belgium- Golden Ale- ABV 7%- 12oz \$7

HI-WIRE 10W40 PUMPKIN SPICEWALLA LATTE

NC- Pastry Stout- ABV 8%- 16oz \$7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies. **Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.