



food for thought

Bar Appetizers

House-made Chips v | GF 6

Mediterranean Mixed Olives v | 9

North Carolina Cheese Plate* v 18
(3) Chef Selections, Accompaniments

Charcuterie Plate* 21
Chef Selections, Accompaniments

Pulled Pork Quesadillas 14
Smoked Pork, Sweet Pepper, Salsa Roja

Chickpea Hummus v 13
Served w/ Grilled Pita

Grilled Chicken Wings 14
Piri Piri (Pepper) Sauce

Jerk Salmon Taco 17
Sweet & Spicy, Black Beans, Corn tortillas, Watermelon & Pineapple Relish, Cheese

Margarita Flat Bread 14
Tomato, Basil, Fresh Mozzarella, Pomodoro Sauce

Buttermilk Fried Chicken Sliders 15
Lettuce, Garlic Aioli, Pickle, Bun

3 Layer Chocolate Swiss Chalet v 9
Dark Chocolate Sauce

Brulee Cheese Cake v 9
Sea Salt Caramel Sauce

Raspberry Black Ombre Cake v 9
Vanilla icing, berry coulis

V: Vegetarian | GF: Gluten-Free

*: Can be served gluten-free upon request

*Please be advised our dishes may contain nuts, traces of nuts, fish, shellfish and please note consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness.

For parties of 6 or more, an 18% gratuity will be applied