

PL8TE

Appetizers

Drop Biscuits 10

Made-from-scratch Drop Biscuits served with Cider Molasses Butter and Smoked Tomato Bacon Jam

Honey Sriracha Deviled Eggs 12

Creamy Deviled Eggs with a Spicy-Sweet Sriracha & Local Honey, topped with Paprika

Crispy Buttermilk Fried Oysters 18

Lightly Battered Oysters Fried Crispy, served with a tangy Lemon Aioli & a touch of Hot Sauce Drizzle

Mole-Braised Duck Confit Biscuits 17

Duck braised with a Southern Style Mole, topped with Green Tomato Relish and Crispy Onions and served on Homemade Drop Biscuits

Blackened Shrimp Cocktail 17

Cajun Comeback Sauce with Charred Lemon Wedge & Fried Capers

Southwestern Black Bean Soup 6

Topped with Sour Cream, Cheddar Cheese & Scallions

Soup Du Jour 6

Ask your server about today's fresh house-made soup

Salads

Half/Full

Fall Orchard Grilled Chicken Salad 12/18

Mixed Greens, Grilled Chicken, Candied Pecans, Goat Cheese, Pickled Onions, and Maple Mustard Vinaigrette.

Roasted Beet & Quinoa Salad 11/17

Roasted Beets, Tri-color Quinoa, Feta, Mandarin Oranges, and Toasted Sunflower Seeds, tossed with Citrus Honey Vinaigrette

Entrées

Carolina Shrimp and Grits with Succotash 32

Pan-Seared Shrimp served over Roasted Sweet Corn, Cherry Tomatoes & Red Peppers, finished with Smoked Tomato Beurre Blanc & Fresh Herbs

Buttermilk Pan-Fried Chicken with Carolina Gold Sauce 26

Crispy Buttermilk-Brined Chicken Breast finished with a Carolina Gold Mustard-Bourbon Sauce & a garnish of Pickled Onions & Fresh Herbs, served with Mashed Potatoes & Brussels Sprouts

Pan-Seared Swordfish 34

Pan-seared Swordfish topped with Pecan Brown Butter, served with Hoppin' John Risotto and Swiss Chard

12oz Grilled Ribeye Steak with Blue Cheese Crust 41

Ribeye Steak topped with a Blue Cheese Crust, served with Mashed Potatoes & Asparagus

Mac' N Cheese 24

Add Grilled Chicken 7, Grilled Shrimp 8

Mushrooms, Roasted Peppers, Blistered Tomatoes and Asparagus, folded in our light Hoop Cheese and Asiago Sauce

Bourbon Molasses Short Ribs 36

Slow-braised Bone-in Short Ribs with Parsnip Puree and Charred Okra with Pickled Peppers

Desserts

Pecan Pie Cheesecake 11

A rich Cheesecake with a Pecan Pie topping, served with fresh Whipped Cream

Sweet Potato Bread Pudding 12

Warm Bread Pudding made with Sweet Potatoes, drizzled with Caramel Sauce & served with Cinnamon Vanilla Ice Cream

Chocolate Chess Pie 12

Southern classic served with Caramel, Espresso Mascarpone, and Crushed Candied Pecans

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Cocktails

The Golfer’s Paradise 15

Tito’s Vodka, Grape Juice, Ginger Beer, Lime, Muddled Mint

The Ruby 14

Local BHAWK Gin, Elderflower Liqueur, Aperol, Egg White, Grapefruit Juice

Centennial Tip Up 15

1792 Bourbon, Lime Juice, Owen’s Ginger Beer

Hazelnut Espresso Eighteen 18

Grey Goose Vodka, Kahlua, Frangelico, Espresso

The Spicy Swing 15

Patron Silver, Triple Sec, Grand Marnier, Agave, Lime Juice, Tajin Spice, Fresh Jalapeño

Parfect Old Fashioned 18

Woodford Reserve, Old Fashioned Syrup, Black Cherry Juice, Black Cherry

Briar and Barrel 14

Maker’s Mark Bourbon, Fresh Blackberry Syrup, Lemon Juice

Rosita 16

Maestro Dobel Diamante Tequila, Dry Vermouth, Sweet Vermouth, Campari

Old Cuban 13

Bacardi Ocho Aged Rum, Lime Juice, Bitters, Muddled Mint, topped with Prosecco

Gin Daisy 14

Hendricks Gin, Lemon Juice, Orange Liqueur, topped with Soda Water

Beer

Draft

- Carolina Craft – Seasonal Selection
- Pinehurst Brewing – Seasonal Selection
- Michelob Ultra 8
- Samuel Adams Seasonal Selection 9
- Modelo Negra 9
- Yuengling Flight 7

Package

- Pinehurst Brewing 1895 Lager 6.5
- Pinehurst Brewing Lime Wheel 6
- Pinehurst Brewing Pivoted 6.5

Craft & Import

- Corona Premier 8
- Modelo Especial 7
- Wicked Weed Pernicious 8
- Sierra Nevada Hazy Little Thing 8
- Sam Adams Light 8
- Sam Adams Just the Haze (non-alcoholic) 8
- Sierra Nevada Golden Trail (non-alcoholic) 8

Domestic

- Yuengling 6
- Bud Light 6
- Coors Light 6
- Miller Light 6

Seltzer & Packaged Cocktails

- High Noon Pineapple 12
- Truly Wild Berry 7
- White Claw – Black Cherry 7
- Twisted Tea 7

Wine

Wines by the Glass

- La Marca Prosecco 11/46
- Sauvignon Blanc – Matua 12/46
- Chardonnay – Carmel Road 10/38
- Chardonnay – Cambria 15/58
- Pinot Grigio – Gabbiano 12/46
- Pinot Noir - Böen 12/46
- Pinot Noir – J Vineyards 14/54
- Cabernet - Unshackled 12/46
- Cabernet – Daou 16/66
- Red Blend – Threadcount by Quilt 17/66
- Dolcetto - Ceretto “Rosanna” Dolcetto D’Alba 14/54

 = Gluten Free,  = Vegetarian. **Forms of payment accepted** are credit cards, member charges and room charges. No cash accepted.
*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness.
Food items are prepared with equipment and products containing gluten, dairy/animal products, and nuts.
Please inform your server of any allergies and ask how our dishes can be adjusted to be gluten free.
All sales subject to an 18% service charge plus North Carolina sales tax.