

# PL8TE

## Appetizers

### Fried Green Tomato Napoleon 15

Layered Fried Green Tomatoes with Whipped Goat Cheese, Balsamic Glaze, Pickled Shallot & Cucumber Relish

### 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

### BBQ Pork Belly Sliders 14

Slow-Cooked BBQ Pork Belly with Pickled Jalapeños & Crispy Onions, served on Mini Brioche Buns

### 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

### Spring Orchard Grilled Chicken Salad 12/18

Baby Kale & Arugula, with Apples, Candied Pecans, Goat Cheese, Pickled Onions & a Maple Mustard Vinaigrette

### Roasted Beet & Quinoa Salad 11/17

Roasted Beets, Tri-Color Quinoa, Feta, Mandarin Oranges & Edamame, with 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

### BBQ Glazed Duroc Pork Chop 29

Cheerwine BBQ Glaze, served with Fingerling Potatoes & Collard Greens

### Cornmeal-Crusted Trout 30

Oven-Roasted Trout finished with a Citrus Maple Glaze & Fried Mustard Greens, served with Slaw & Baked Sweet Potato

### 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

Macaroni, Mushrooms, Roasted Peppers, Blistered Tomatoes & Asparagus, folded in our Light Hoop Cheese & Asiago Sauce

### Corn and Crab Cake 30

Crab Meat blended with Sweet Corn & Herbs, Pan-Seared & served with Remoulade, Carolina Gold Rice & Creamed Spinach

### Steak Oscar 38

Prime 6oz Top Sirloin Grilled & topped with Lump Crabmeat, Asparagus & Béarnaise, served with Baked Potato

## 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

### Lemon Blueberry Pound Cake 10

Traditional Pound Cake with a Lemon Glaze, topped with Fresh Blueberries

 = 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.

# PL8TE

## Cocktails

**The Golfer’s Paradise 15**

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

**No. 8 Daly 14**

Absolut Citron, Fresh Lemonade, Sweet Tea

**Centennial Tip Up 15**

1792 Bourbon, Lime Juice, Owen’s Ginger Beer

**Hazelnut Espresso Eighteeni 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

**Blackberry Bogey 18**

Basil Hayden, Lime Juice, Simple Syrup, Black Berry, Sprite

**Divot Doralto 15**

Maestro Dobel Tequila, Owen’s Tonic, Lemon, Bitters

**The Starter 13**

Bacardi Black, Crème de Cassis, Pom Juice, Angostura Bitters, Owen’s Club Soda

**Elder Fashion 15**

BHAWK Gin, St. Germain, Angostura Bitters, Orange Peel garnish

## Beer

**Draft**

- Pinehurst Brewing Pivoted 8
- Pinehurst Brewing – Seasonal Selection
- Michelob Ultra 8
- Samuel Adams Seasonal Selection 9
- Modelo Negra 9
- Yuengling 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 Flight 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 11/42
- Sauvignon Blanc – Matua 12/46
- Chardonnay – Carmel Road Chardonnay 10/38
- Chardonnay – Cambria Chardonnay 15/58
- Pinot Grigio – Gabbiano 12/46
- Rose – AIX Rose’ 14 / 54
- Pinot Noir – J Vineyards 14/76
- Cabernet – Daou Cabernet 16/62
- Cabernet – Franciscan Cabernet 11/42
- Rioja – Finca Nueva Crianza Rioja 22/86
- Red Blend – Threadcount by Quilt 17/66

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