



### Fried Green Tomato Napoleon $\c Y$ 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

### 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



### 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 (8) 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

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

### 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

(8) = Gluten Free, **V**=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

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

### Wines by the Glass

La Marca Prosecco 11/46 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, Tri-App 14/54 Cabernet - Daou Cabernet 1 6/66 Cabernet - Franciscan Cabernet 11/42 Rioja - Finca Nueva Crianza Rioja 22/86

Red Blend - Threadcount by Quilt 17/66 \*Cluten Free, Y=Vegetarian Forms of payment accepted are credit cards, by what the 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.

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