

PL8TE

Starters

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 and Local Honey, topped with Paprika

Sweet Potato & Cornmeal Hush Puppies with Cinnamon Butter 14

Golden Hush Puppies made with Sweet Potatoes & Cornmeal, served with a Sweet Cinnamon Butter

Street Corn Dip 14

Creamy Pimento and Mexican Street Corn Dip with Crackers

Crispy Chicken Wings 6ea/12, 10ea/20

Tossed in choice of Buffalo, Sweet Chili or Cheerwine BBQ Sauce, served with Celery, Carrots & Blue Cheese or Ranch

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

Add: Grilled Chicken 7, Grilled Shrimp 8, Grilled Steak 12

Spring Orchard Grilled Chicken Salad 12/18

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

BBQ Flank Steak Salad 21

Cheerwine-Glazed Flank Steak over Mixed Greens, Roasted Zucchini, Red Bell Peppers, Grilled Corn, Blue Cheese Crumbles, Pickled Jalapeños, Crispy Onions & Chipotle Lime Ranch

Roasted Beet & Quinoa Salad 11/17

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

Caesar Salad 10/14

Crisp Romaine, Romano Cheese, Tomatoes, Black Olives & Croutons, tossed with House Caesar Dressing

Sandwiches

Served with your choice of Hand-Cut Fries, Coleslaw, Southern Macaroni Salad, Fruit Sampler or Kettle Chips and Dill Pickle Spear. **Sweet Potato Fries or Crispy Onion Rings Add \$2**

Grilled Veggie Wrap 16

Roasted Zucchini, Red Bell Peppers, Caramelized Onions & Spinach, Smoked Gouda Cheese, Tangy NC Barbecue Sauce, Mixed Greens, all wrapped in a Tomato Basil Tortilla

Fried Green Tomato & Pimento Grilled Cheese 16

Crispy Fried Green Tomatoes with Creamy Pimento Cheese on Grilled Bread

BBQ Pork Belly Melt 18

Tender BBQ Pork Belly with Melted Cheddar Cheese, Pickled Jalapeños & Crispy Onions on Grilled Bread

Buttermilk Fried Chicken Sandwich 17

Juicy Fried Chicken Breast topped with Tangy Dill Slaw, served on a Soft Brioche

Smash Burger* 20

Angus Beef Patties, American Cheese, Shredded Lettuce, Tomato, Onion, House Sauce, on a Brioche Bun

The Gun Club Burger* 20

A juicy burger with Pimento Cheese, Crispy Onions, Bacon, Black Pepper Mayo & Pickled Jalapeños

Calabash Shrimp Wrap 19

Grilled Shrimp with Diced Tomato, Shredded Lettuce & Remoulade, in a Sundried Tomato Tortilla

Deli Turkey Croissant 18

Roasted Turkey Breast, Lettuce, Tomato, Bacon, Avocado, Provolone Cheese & Honey Mustard, on Toasted Croissant

= 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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