

## Starters

- Cajun Crab Spread** – creole spiced, garlic flatbread 18
- ‘Voodoo’ Wings** – spicy Asian, remoulade, creole chili pepper or bourbon BBQ sauce 14
- Classic Shrimp Cocktail** – chilled jumbo Gulf shrimp, remoulade & cocktail sauces 16
- Flash Fried Calamari** - sweet Thai chili & cocktail dipping sauces 15
- Village ‘Nachos’** – house queso, roasted chicken, andouille sausage, green onion, avocado, jalapenos, spicy creole pepper sauce, waffle fries 14
- ‘Dynamite’ Sticks** – andouille & chicken, pepperjack, queso, roasted onions & jalapenos, fried flour tortillas, jalapeno ranch sauce 16
- Pan Seared PEI Mussels** – smokey tomato sauce, garlic, shallots & mint, garlic bread 17
- ‘Dusted’ Seafood Cocktail** - flash fried oysters and shrimp, remoulade & cocktail sauces 15
- Caesar Salad** - croutons & grana padano 12
- Field Greens** - candied walnuts, fresh pears, feta & balsamic vinaigrette 12
- ‘The Iceberg’** - wedge of iceberg lettuce, tomatoes, bacon, blue cheese, red onion, bleu cheese dressing 12
- ‘Winter Season’ Soup** 6 / 9

## Salads

- Village** – roasted chicken, bacon, apples, candied walnuts, warm goat cheese ‘croutons’, mixed greens, balsamic vinaigrette 16
- Chicken Oriental** - grilled chicken, mixed greens, napa cabbage, shredded carrots, cucumbers, tomatoes, edamame, wontons & oriental ginger dressing 17
- \*Grilled Steak** – char-grilled flat iron, mixed greens, avocado slices, caramelized onions, beefsteak tomatoes, cheddar cheese, and classic ranch dressing 19
- \*Grilled Salmon** – lemon-pepper & dill Atlantic salmon, mixed greens, chopped pear, candied walnuts, salt & pepper asparagus, crumbled blue cheese, red peppers, balsamic vinaigrette dressing 18

## Sides

French Fries, Cajun Waffle Fries, Cole Slaw, Southern Green Beans  
Pan-Seared Asparagus, Brussel Sprouts & Bacon ‘Hash’, Garlicky Sautéed Spinach  
Roasted Vegetables, NC Sweet Potato, Whipped ‘Pound Cake’ Potatoes, Rice Pilaf

## Burgers & Sandwiches

*Served with a choice of one side*

**\*Bistro Burger** – smokehouse bacon, pepperjack, leaf lettuce, tomato, red onion, VG burger sauce, brioche bun 16

**\*Pub Burger** – aged cheddar, ale braised onions, VG burger sauce, brioche bun 17

**\*Old Fashioned Pimento Cheeseburger** – house made pimento cheese, smokehouse bacon, lettuce, tomato, VG burger sauce, brioche bun 17

**Turkey Burger** – mozzarella, lettuce, tomato, cucumber, avocado, remoulade, brioche bun 17

**Shrimp or Oyster Po' Boy** – flash fried, shredded lettuce, tomato, creole sauce, hoagie roll 19

**Classic Muffuletta** – mortadella, ham, salami, mozzarella, provolone, olive tapenade, herbed mayo, Italian roll 15

**Grilled Mojito Lime Chicken Sandwich** - pepperjack, lettuce, tomato, avocado 'relish', jalapeno ranch sauce, brioche bun 16

**\*Flat Iron 'Patty Melt'** – grilled flat iron, ale onions, toasted pimento cheese, bacon-jalapeno jam, VG steak sauce, grilled sourdough 19

## Entrees

**Maverick Shrimp & Grits** – shrimp, smoked bacon, andouille sausage, caramelized onions, Southern cream gravy, stoneground grits 26

**KJ's 'Backyard' BBQ Chicken** – slow roasted, bourbon BBQ sauce glaze, whipped potatoes, cole slaw 24

**Pan-Seared Black Cod** – cannellini beans, charred cherry tomatoes, shaved brussel sprouts, pesto sauce, whipped potatoes, roasted asparagus 25

**\*Butter Basted Grilled Salmon** – garlicky wilted baby spinach, lemon butter sauce, rice pilaf 26

**Chef Lucas' Lump Crab Cakes** – remoulade, rice pilaf, Southern green beans 28

**Shrimp & Penne Pasta** – sauteed Gulf shrimp, broccoli, 'blistered' tomatoes, wild mushrooms, smokey tomato sauce 24

**Spicy Louisiana Chicken & Sausage Pasta** – roasted chicken, hot Italian sausage, 5 cheeses, tomatoes, cream sauce reduction, penne rigate, fresh parmesan 25

**Grilled Pork Chops** – pan seared 8-ounce chops, traditional onion brown gravy, whipped potatoes, roasted vegetables 26

**True Danish Pork Ribs** – slow roasted full rack, bourbon BBQ sauce, whipped potatoes, brussel sprouts 'hash' 27

**\*Properly Aged New York Strip** – portobello & peppercorn sauce, fried onions, brussel sprouts 'hash', NC sweet potato 30

**\*Grilled Filet Mignon** – pimento cheese encrusted, sauteed wild mushrooms, pan roasted asparagus, NC sweet potato 39