

APPETIZERS

Chicken and Andouille Sausage Gumbo Trust me, you want it! **cup 7 | bowl 12**

King Pretzel soft bavarian pretzel with beer cheese and creole mustard..... **10**

“Our Wings” choice of bbq, mild, hot, bang-bang, mango habanero or dry rub with ranch or bleu cheese dressing (GF available) **Five 10 | Ten 16**

Quesadilla seasoned grilled chicken, with cheddar-jack cheese, grilled onions, and peppers in a flour tortilla served with salsa and sour cream; substitute shrimp \$5 or steak \$6 **14**

Vegan Teriyaki Cauliflower Flatbread crispy cauliflower tossed in teriyaki sauce on a grilled flatbread with Pickled vegetables, pineapple, fried basil and thai peanut sauce (V) **15**

Hot Crab Dip fresh crab and artichoke hearts with cream cheese, scallions, and creole spices topped with shaved parmesan and baked till golden brown with crispy pita chips **15**

SALADS

Add Chicken Breast 7 || Add Shrimp 7 || Add Salmon 8

House Salad mixed greens with shredded carrot, cherry tomato, cucumber, shredded cheddar your choice of dressing(GF) (Veg) **small 6 | large 10**

Classic Caesar Salad chopped romaine lettuce, shaved parmesan, croutons and classic caesar dressing (Veg) **small 6 | large 10**

Cobb Salad chopped romaine, grilled chicken, tomato, applewood smoked bacon, avocado, egg, bleu cheese crumbles and choice of dressing (GF) **small 8 | large 14**

The Wedge iceberg wedge, tomato, applewood smoked bacon, pickled red onion, bleu cheese crumbles and bleu cheese dressing (GF) **small 7 | large 12**

Fall Salad baby greens with roasted sweet potato, honeycrisp apple, quinoa, dried cranberry toasted pumpkin seeds and goat cheese in a sherry-cider vinaigrette (GF) (Veg) **small 9 | large 15**

Beet and Grapefruit Salad roasted beets, grapefruit, toasted walnuts, golden raisin shaved parmesan and arugula in a creamy poblano-dill vinaigrette (GF) (Veg)..... **small 9 | large 15**

HANDHELDS

Served with your choice of one side: fries, sweet potato fries, tater tots, sweet potato tots, onion rings, side salad or fruit

12 Oaks Burger
8oz hand cut beef burger on toasted brioche bun with lettuce, tomato, onion, house-made pickle and choice of cheese; add bacon \$2.00..... **16**

Philly Cheesesteak
choice of steak or chicken with grilled peppers and onions topped with your choice of cheese on a toasted hoagie roll **14**

Classic Club Sandwich
triple decker ham, turkey, swiss cheese, cheddar cheese, bacon, lettuce, and tomato on your choice of toasted white or wheat bread **14**

Grilled Chicken Sandwich grilled chicken breast with lettuce, tomato, crispy onion straws, bacon, cheddar and a dill pickle aioli on a toasted brioche **16**

Scallop Burger fried scallops with lettuce, tomato, house pickles and a creole remoulade **20**

Crispy Cauliflower Bahn Mi crispy cauliflower tossed in asian bbq sauce with house made pickled vegetables, cucumber, cilantro and a ginger-lime aioli on a french roll (V) **16**

Grilled Mahi Tacos grilled mahi mahi on a flour tortilla with baja slaw, shaved radish, cotija cheese and avocado-poblano ranch **15**

*GF bun options are available upon request.

ENTREES (Available after 5PM)

Grilled Filet of Beef grilled 6oz filet of beef with garlic mashed potatoes, grilled asparagus and a bleu cheese bacon gravy (GF) **40**

NY Strip Steak grilled 12 oz ny strip steak with garlic mashed potatoes, sherried mushrooms and sauteed spinach (GF) **36**

Ahi Tuna Poke Bowl ahi tuna with jasmine rice, pickled red onion, edamame, cucumber, seaweed salad, avocado, pickled ginger, radish, poke sauce (GF) **22**

Honey-Garlic Glazed Salmon honey-garlic glazed salmon filet with black eyed peas, country ham, sweet potato risotto and french green beans (GF) **28**

Pan Roasted Chicken Breast pan roasted airline chicken breast with pimento cheese grits, braised garlic kale and red eye gravy (GF) **24**

NC Trout cornmeal fried trout with carolina red rice, grilled asparagus, tabasco butter sauce and black eyed pea salsa (GF) **26**

Vegan Teriyaki Cauliflower Bowl crispy cauliflower tossed in teriyaki sauce with jasmine rice, pineapple, cucumber, avocado, pickled ginger, sweet peppers and grilled scallion **22**

Pan Seared Maine Scallops pan seared scallops with butternut squash puree, roasted cauliflower and mushrooms with a pumpkin seed-arugula pesto (GF) **36**

Southern-Style Meatloaf southern-style meatloaf with garlic mashed potatoes, green beans and grandma’s tomato gravy **22**

If you have allergies, please alert us as not all ingredients are listed!

*We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of food borne illness.

HOUSE WINE SELECTION

	GLASS	BOTTLE
Sycamore Lane Chardonnay, CA	8.00	30.00
Sycamore Lane Pino Grigio, CA	8.00	30.00
Sycamore Lane White Zinfandel	8.00	30.00
CK Mondavi Sauvignon Blanc, CA	8.00	30.00
Sycamore Lane Cabernet, CA	8.00	30.00
Sycamore Lane Merlot, CA	8.00	30.00
Canyon Road Pinot Noir, CA	8.00	30.00

BUBBLY

		12.00
Val d'Oca Prosecco, Italy (187ml) SPLIT		15.00
Rotari Brut Rose, Italy (187ml) SPLIT		40.00
La Marca Prosecco, Italy	11.00	

A TOUCH OF SWEETNESS — WHITES

Mezzacorona Delisa Pinot Grigio Rose, Italy	9.00	32.00
Pacific Rim Reisling, WA	9.00	26.00

CRISP & CLEAN — WHITES

Mezzacorona Pinot Grigio, Italy	9.00	36.00
Emmolo Sauvignon Blanc, Napa (Caymus)	13.50	50.00
Kim Crawford Sauvignon Blanc, New Zeland	11.00	42.00

LUSH, TROPICAL AND FULL-BODIED WHITES

Mer Soleil Reserve Chardonnay, SLH (13.00	50.00
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SUBTLE & SOPHISTICATED — REDS

Sea Sun Pinot Noir, CA (Caymus)	13.00	40.00
Meomi Pinot Noir, CA	13.00	40.00

FRUIT FORWARD & UNIQUE — REDS

Conundrum Red Blend, Napa (Caymus)	15.00	55.00
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ROBUST & COMPLEX — REDS

Joel Gott 815 Cabernet, CA	13.50	50.00
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BY THE BOTTLE WINES "RESERVED"

TAKEN Red Blend, Napa	65.00
Bravium Pino Noir, Anderson Valley	65.00
Iron and Sand, Pasa Robles Cabernet	70.00
Trinchero "Mario's" Cabernet, Napa	85.00
Red Schnoer Voyage Malbec, AR	85.00
(Caymus) Suisun Grand Durif Petite Sirah by	85.00
Camus Caymus Cabernet Sauvignon, Napa	128.00