

APPETIZERS

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) **Six 10 | Twelve 14**
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**
Greek Cauliflower Bowl crispy cauliflower tossed with lemon, mint and parsley with hummus, radish, cucumber, sweet peppers, kalamata olives and grilled pita **16**
Jumbo Shrimp Cocktail five jumbo poached shrimp with cocktail sauce, remoulade and a lemon wedge (GF) **15**

SALADS

Add Chicken Breast 6 || Add Shrimp 7 || Add Salmon 8

House Salad mixed greens with carrot, tomato, cucumber, shredded cheddar and your choice of dressing(GF) (Veg) **small 6 | large 10**
Classic Caesar Salad chopped romaine lettuce, shaved parmesan, croutons and classic caesar dressing..... **small 6 | large 10**
Cobb Salad chopped romaine, grilled chicken, tomato, bacon, avocado, egg, bleu cheese crumbles and choice of dressing (GF) **small 8 | large 14**
Summer Salad mixed baby greens with strawberries, blueberries and blackberries, candied pecans, baby tomatoes and goat cheese in a honey-orange vinaigrette (GF) **small 9 | large 15**
Southern Tomato-Watermelon Caprese local heirloom tomatoes, watermelon, baby arugula, basil, fresh mozzarella, extra virgin olive oil and balsamic glaze (GF) **small 9 | large 15**
Grilled Peach and Arugula Salad grilled south carolina peaches with baby arugula, pistachios, pickled peppers, goat cheese and a citrus-ginger vinaigrette (GF) **small 9 | large 15**
Soup and Salad OR Soup and Sandwich our daily soup paired with a small salad OR your choice of half egg salad, chicken salad or tuna salad sandwich **12**

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..... **14**
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 sharp cheddar, bacon, lettuce. tomato and smoked tomato mayo on a toasted brioche bun..... **14**
NC Pulled Pork house smoked pulled pork, carolina bbq sauce and bbq slaw on a toasted brioche bun **15**
Falafel Po Boy fried chickpea fritters with mixed greens, tomato, cucumber, house pickles, feta and tzatziki sauce **16**
Fish Tacos al Pastor chili and lime marinated grilled grouper in a warm flour tortilla with cilantro, grilled pineapple, pickled red onion and cotija cheese **15**

*GF bun options are available upon request.

ENTREES (Available after 5PM)

Grilled Filet of Beef grilled 6oz filet of beef with loaded twice baked potato, grilled asparagus, and romesco sauce (GF) **36**
Teriyaki Grilled Ribeye 12oz teriyaki marinated ribeye with roasted purple potatoes, and sweet chili green beans (GF) **34**
Ahi Tuna Poke Bowl ahi tuna with jasmine rice, pickled red onion, edamame, cucumber, seaweed salad, avocado, pickled ginger, radish, poke sauce (GF) **20**
Bourbon-Peach Glazed Salmon bourbon-peach glazed salmon filet with cajun maque choux, grilled asparagus, and crawfish hushpuppy **26**
Memphis Style BBQ'd Chicken bbq airline chicken breast with yukon gold mashed potato, sauteed garlic spinach, and fried okra **24**
Pan Roasted NC Flounder pan roasted nc flounder with field peas with bacon and onion, asparagus, and a pickled pepper vinaigrette (GF) **26**
Raspberry-Chipotle Grilled Pork Tenderloin raspberry-chipotle grilled pork tenderloin with yukon gold mashed potatoes, grilled summer squash, pickled peaches, and hot water cornbread **26**
Vegan Southern Bowl carolina gold rice with sauteed garlic spinach, blistered tomatoes, grilled summer squash, sweet corn, and cajun dusted cauliflower in a roasted tomato broth (Veg) **24**
Outer Banks Yellowfin Tuna pan seared tuna steak with carolina gold rice, braised tomatoes with okra and sweet corn, and a watermelon salsa (GF) **28**

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 Schnoor Voyage Malbec, AR	85.00
(Caymus) Suisun Grand Durif Petite Sirah by	85.00
Camus Caymus Cabernet Sauvignon, Napa	128.00