



SNACKS

THICK CUT POTATO CHIPS WITH
PAN-FRIED ONION DIP 8

SHRIMP TOAST 8

MARINATED OLIVES 6

HOMEMADE BEEF JERKY 7

FRENCH FRIES 8

STARTERS

SIMPLE GREEN SALAD 9
sherry-shallot vinaigrette

CRISPY CALAMARI 14
cocktail & tartar sauces, lemon

GRILLED CHICKEN WINGS 12
green papaya salad, crushed peanuts

MAIN DISHES

MAINE LOBSTER ROLL 25

GRILLED CHICKEN BLT avocado, mustard, multi grain bread 17

FRESH TUNA SALAD pickled vegetables, olive aioli 19

CUBAN SANDWICH pork 2 ways, gruyere, house pickles 17

GRILLED LOCAL FISH TACOS tomatillo salsa, avocado, cilantro mayo 17

GRILLED CHEESE jasper hills landaff, parmigiano crust, sourdough 17

HAMBURGER american, gruyere, cheddar or blue cheese 16

ADD-ONS: bacon, avocado, fried egg, wild mushrooms 3EA

NICOISE SALAD yellowfin tuna, classic accompaniments, saffron aioli 24

KALE CAESAR** torn croutons, parmigiano 14

RALEIGH CHOPPED SALAD** seasonal vegetables, chick peas, feta, creamy
sherry vinaigrette 17

***ADD-ONS Chicken 7 • Yellowfin Tuna 9 • Shrimp 10 • Steak 10*

GRILLED PIZZA

FIG charred radicchio, trugole cheese 17

LOCAL MOZZARELLA tomato & basil 16

BRAISED LAMB apricot, mint, pecorino 18

an 18% gratuity is included on all checks

CHAMPAGNE & SPARKLING

ARGYLE, BRUT, WILLAMETTE VALLEY, OREGON 16/80
PERRIER-JOUËT, GRAND BRUT, CHAMPAGNE, FRANCE NV 25/125
FANTINEL, VINO SPUMANTE ROSÉ, ITALY 12/60

WHITE

CHARDONNAY, WILLIAM FEVRE "CHAMPS ROYAUX", CHABLIS, FRANCE 16/64
PINOT GRIS, ELK COVE, WILLAMETTE VALLEY, OREGON 14/56
SAUVIGNON BLANC, JEAN VINCENT, SANCERRE, FRANCE 16/64

ROSÉ

GRENACHE, COEUR CLÉMENTINE, PROVENCE, FRANCE 15/60
CHATEAU D'ECLANS "WHISPERING ANGEL", FRANCE 1.5L MAGNUM 145

DOMESTIC/IMPORT BEERS \$5

BUD LIGHT, PABST 16oz "TALL BOY",
CORONA, MODELO, STELLA ARTOIS

CRAFT BEERS \$7

BLUE MOON, MAGIC HAT,
AVERY IPA

COCKTAILS

ESTHER WILLIAMS \$12

Lillet Blanc, strawberry, blueberry, basil, lemon, sparkling wine

YUZU PUNCH \$14

Absolut Pear, Calvados Busnel, yuzu, orange, grapefruit,
sprite, housemade grenadine

PLANTATION \$13

Bombay Gin, grapefruit, lime, agave, basil

CABARETE \$13

Aperol, St. Germain, watermelon, sparkling wine, soda

PIÑA COLADA \$12

Bacardi Gold, Blackwell Rum, cream of coconut, pineapple, milk, nutmeg

BRAMBLE LUSHIE \$12

Bombay Gin, lemon, sugar, blackberries, soda

THROWBACK OF THE WEEK- MARGARITA \$12

tequila, lime, agave, fancy salt

SEASONAL SODA (POMEGRANATE) \$6

PANTHER COLD BREW \$6

HOUSEMADE LEMONADE \$6

REDBULL \$6

ASSORTED SODAS \$5

ASSORTED SMOOTHIES \$6/\$8

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