

## A P P S

### EVERYTHING EDAMAME HUMMUS 10 **GF V**

edamame, everything seasoning, lime, olive oil, cilantro, rice chips

### TEMPURA SHRIMP 14

chili-garlic aioli, soy glaze, togarashi, green onion, lime zest

### MEAT & CHEESE PRETZEL BOARD 27

pretzel bites, hand-torn cheeses, Genoa salami, chorizo, grilled jalapeño sausage, candied pecans, fruit, dipping sauces

### CHARRED CAULIFLOWER 12 **GF V**

hummus, curry-lime yogurt sauce, cilantro, garlic chips

### COCONUT CURRY MUSSELS 19

coconut milk, red curry, fresh lime, green onion, cilantro, chives, grilled sourdough

### LOUNGE WINGS 13

choice of sauce: truffle-buffalo, Calabrian chili glaze, Carolina glaze

## S A L A D S

▶ add chicken \$5, steak\* \$8, salmon\* \$8

### GREEK CAESAR 14 **V**

kale, bibb lettuce, Parmesan, croutons, pepitas, lemon, Greek Caesar dressing

### THE WEDGE 15

iceberg lettuce, bacon, blistered cherry tomatoes, chives, avocado-herb dressing, blue cheese crumbles

### HEIRLOOM TOMATO BURRATA 16 **GF V**

arugula, heirloom tomatoes, burrata, walnuts, quinoa, balsamic glaze

## H A N D H E L D S

▶ served with choice of fries, salt and vinegar house-made crisps or salt and black pepper house-made crisps

### THE PERFECT BURGER\* 16

two beef patties, caramelized onion, American cheese, bacon, dill pickle, Dijon mayo, brioche bun

### THE ANGLER 18

fried or seared, cabbage slaw, pickled red onion, secret sauce, brioche bun

### THE SOUTHSIDER 14

grilled chicken breast, broccolini, pickled red onion, Swiss cheese, Dijon mayo, chimichurri, Telera roll

## M A I N S

### TRUFFLE CHICKEN PAILLARD 22

panko-crusted chicken breast, arugula, Parmesan, blistered cherry tomatoes, truffle-garlic vinaigrette

### BROWNE D BUTTER MISO SALMON\* 25

soy poached salmon, browned butter miso paste, sesame panko crumb, scallion, house Brussels sprouts

### SAUSAGE ORECCHIETTE 18

orecchiette pasta, Italian sausage, broccolini, caramelized onions, Parmesan, garlic, parsley, lemon zest, blistered cherry tomatoes

### HANGER STEAK\* 24

grilled hanger steak, chimichurri, garlic chips, broccolini, garlic cream

### CAROLINA PULLED PORK 33 **GF**

braised pork shoulder, cabbage slaw, bibb lettuce, bread and butter pickles, barbecue sauce, brioche buns

### COLA-GLAZED SHREDDED BEEF 36 **GF**

slow-roasted beef, bibb lettuce, pickled onion, Cotija, cilantro, corn tortillas

## D E S S E R T S

### TRIPLE CHOCOLATE LONG SLICE 16

brown butter caramel, toffee pieces, berries, whipped cream

### CREME BRULEE 9 **GF V**

vanilla creme brulee, caramelized sugar shard

### LOUNGE BEIGNETS 12

powdered sugar, brown butter caramel, chocolate sauce

## S I D E S

### CAULIFLOWER GRATIN 9 **V**

garlic cream, Parmesan, chives

### CRISPY BRUSSELS SPROUTS 9 **GF**

bacon, Calabrian glaze, garlic chips

### CHARRED BROCCOLINI 9 **GF V**

served with garlic cream

### HOUSE-MADE CRISPS 5 **GF V**

salt and vinegar or salt and black pepper

**GF** GLUTEN-FRIENDLY **V** VEGETARIAN

A service charge of 20% will be added to your bill for parties of 8 or more. 100% of this service charge is paid to the employee or employees who served you today. Nutrition information is available upon request. Before placing your order, please inform your server if a person in your party has a food allergy. Products containing allergens and gluten are stored in this kitchen. Please be aware there may be a chance of cross-contact so we cannot guarantee these products for those with a food allergy or celiac disease. Guests are advised to consider this information as it relates to their individual dietary needs and requirements. \*Notice: Items may be cooked to order, are served raw or undercooked, or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SCAN TO SEE OUR  
ADDITIONAL MENUS



