



LIMITED MENU | SMALL PLATES

- Bacon-wrapped meatballs with Vidalia onion jam and a sriracha blackberry sauce 12
- Red wine braised short rib with creamy polenta cakes and slow braised mustard greens 14
- Blackened mahi soft tacos with cilantro lime slaw, cotija cheese and spicy Baja sauce 12
- Spicy mussels with smoked andouille sausage and cannellini beans in a tomato and garlic broth. Served with a baguette 14
- Crispy pork belly Ramen bowl prepared in a chicken broth dashi, scallion, ginger, baby bok choy, shiitake mushrooms, soft boiled eggs, and nori 15
- Vegetarian gyro layered with crispy falafel, lettuce, tomato, red onions and cucumber on roast naan bread, lemon tahini sauce 9
- Sesame crusted ahi tuna tataki with cold soba noodle salad, wasabi aioli 14
- The Terrace Charcuterie: American Butcher salami selections (fennel cured finocchiona, sour cherry cured salami, shaved wild boar, prosciutto) and assorted NC cheeses (saxapahaw blue by Prodigal Farm, drivers road by Looking Glass Creamery, calvander by Chapel Hill Creamery) 20

FROM THE GRILL

- Buffalo wings tossed in your choice of mild or hot buffalo sauce, or BBQ sauce, celery and carrot sticks, ranch or blue cheese dressing 11
- Wild mushroom and gruyère cheeseburger with spicy mustard on brioche, choice of red bliss potato salad, onion rings or steak fries 15
- California grilled breast of chicken on toasted sourdough with fresh mozzarella, sliced avocado, bibb lettuce, tomato, maple-cured bacon, red onions and topped with honey-garlic aioli, choice of red bliss potato salad, onion rings or steak fries 14
- Pan seared shrimp scampi with roast tomato and fresh herbs tossed with angel hair pasta in a light white wine-citrus butter sauce, served with roasted garlic baguette 18



CRAFT AND SPECIALTY BEER

Seven Saturdays IPA 6.2% ABV	7
Sweet Josie Brown Ale 6.1% ABV	7
Bell's Amber Ale 5.8% ABV	6
Trophy Wife Session IPA 4.90 ABV	6
Corona Extra 4.5% ABV	6
Corona Light (Mexico) 4.10% ABV	6
Miller Lite, Coors Light, Michelob Ultra, Budweiser, Bud Light	5

WINE

Sparkling & Champagne	G	B
Anna de Codorniu, Cava Spain	10	30
Gloria Ferrer Brut, Sonoma CA		55
18K Gold Prosecco Brut, Veneto Italy		48
Semi-Sweet Blush		
Augey Rosé Bordeaux	10	28
Shelton Vineyards Riesling, Yadkin Valley NC	10	28
White		
Ferrari-Carano Sauvignon Blanc, CA	10	30
Matua Valley Sauvignon Blanc, NZ		32
Estancia Chardonnay, Sonoma CA	10	30
Acrobat Pinot Gris, OR	11	32
Metairie Chardonnay, FR	10	30
Red		
Storypoint Cabernet Sauvignon, Sonoma CA	10	32
Mountain Cuvee Cabernet-Merlot Blend, CA		40
Educated Guess Cabernet Sauvignon, CA		45
Gougenheim Reserve Malbec, Mendoza AR	12	34
Murphy Goode Pinot Noir, CA		40



RED WINE CONTINUED

	G	B
Cono Sur Bicicleta Pinot Noir, Chile	9	27
Mad Genius Cuvée Syrah-Zinfandel-Tempranillo Blend, CA	12	36

Hours of Operation:

Tuesday-Saturday
Sunday-Monday

3pm-9pm
Closed

Executive Chef:
Food & Beverage Director:

Michael Hicks
Angus Fubara

12.11.2020