

Menu

The Appetizers

House Made Pickles & Olives \$6	Cheese with Crackers (ask selection) \$7
Little Hawaiian Sliders (2) \$6	Dip with Tortilla Chips (ask selection) \$7
Chicken Salad with Crackers \$7	Chicken Tender Bites (8) \$7
	Bacon Cheese Fries \$7

The Greens \$10

Garden Salad- Lettuce, hoop cheese, tomatoes, cucumbers, carrots, ranch dressing

Caesar Salad- Lettuce, parmesan cheese, croutons, caesar dressing

The Wedge- Iceberg, tomatoes, bacon, pecans, blue cheese crumbles, balsamic ranch
Choice of Dressing: Buttermilk Ranch, Honey Mustard, Classic Caesar, Balsamic Ranch

Add a Protein-

Grilled Chicken \$4	Fresh Avocado \$3	Steak Strips \$5
Fried Chicken \$4	Crumbled Bacon \$2	Pico De Gallo \$3
Steamed Shrimp \$5	Chicken Salad \$4	

The Wraps \$10

Carolina Chicken- Grilled chicken, hoop cheese, bacon, lettuce, tomato, & ranch

Pickled Chicken- Fried chicken, Swiss cheese, lettuce, tomato, pickles, & honey mustard

California Club- Chicken salad, bacon, avocado, tomato, lettuce, & mayo

B.L.T.- Bacon, lettuce, tomato, salt & pepper mayo

A.C.B.- Avocado, fried chicken, bacon, lettuce, tomato, & honey mustard

Signature Steak- Jala-pimento cheese, steak strips, lettuce, & tomato

The Sides

Carolina Kettle Chips \$2	Tortilla Chips \$4	House Cut Fries \$4
Pico De Gallo w/Chips \$4	Market Soup \$4	Simply Pickles \$4

Asian Inspired Features

Crab Rangoons- Creamy crab spread in a fried wonton \$12

Thai Pickled Shrimp- Thai chili pickled shrimp served with cucumber salad \$13

Summer Stir Fry- Shrimp, chicken, & vegetables in a light garlic ginger sauce. \$15

Sesame Street Favorites- Choose Between Beef, Chicken, or Shrimp crispy fried and sautéed in a house made asian sesame sauce \$15

Broccoli WoK-Oly- Choose between Beef, Shrimp, or Chicken & Broccoli sautéed in a house made ginger hoisin sauce \$15

Tso's Da- Choose between Chicken, Shrimp, or Beef crispy fried then tossed in our house made General Tso's Sauce \$15

Sesame Orange Chicken- Jazz up your Sesame Street Chicken with a Citrus Orange Kick \$16

House Fried Rice- Choose between Vegetable, Chicken, Shrimp, or Combo \$14

Add an Eagle Roll or side of rice to any entree for \$2.25 / a la carte \$4

Featured Cocktails

Crafted by our Beverage Director Dug

Peach Cruiser - \$11

Our seasonal mule option!
Peach vodka, peach nectar, honey and ginger beer.

Gold Rush - \$11

A classic bourbon cocktail you've got to try once to get hooked.
Bourbon, lemon and honey

Fast Times at Ridgemont Chai - \$12

Our house version of the espresso martini
Vodka, coffee and chai

Moonlit Stroll - \$12

An update on the classic gin & juice with violet flower liqueur
Gin, crème de violette, grapefruit and lime

Pineapple Sunrise - \$13

Orange is out, pineapple is in for this riff of the tequila sunrise.
Tequila, pineapple, grenadine, cranberry and butterfly pea tea

Chai Tai - \$13

Our spin on the classic mai tai.
Rum, blue curaçao, lime and chai

Hugo Spritz - \$14

Move over Aperol Spritz, Hugo is here and more approachable than its bitter sibling.
St. Germain, prosecco, soda and mint

The Libations Classics

Lemon Lavender Gin Fizz - \$11

One of prettiest drinks. It's light, refreshing and delicious.
Gin, lemon, soda, lavender bitters and butterfly pea flower tea.

Pear Society - \$11

The favorite house highball.
Pear vodka, sprite, lime and cranberry

Sparkling Paloma - \$12

We sourced our favorite sparkling grapefruit soda for this take on the national cocktail of Mexico.

Tequila, lime, agave nectar and sparkling grapefruit soda

It All Began With the "Q" - \$14

An homage to our Raleigh predecessors, this drink is where a Dirty Shirley meets an L.I.T.
Vodka, vodka, vodka, vodka, and magic juice

Mucho Mucho Sangria \$14

House made spiked fruity wine crafts this juicy sensation