
APPETIZERS

BAKED BRIE	\$7
slightly wilted wedges of brie topped with pepper jam and crushed pecans served with crackers	
FRIED OKRA	\$6
crispy deep-fried okra served with our signature comeback sauce	
PICKLED PIMENTO CHEESE	\$6
pimento cheese made with pickled pimentos served cold and with crackers	
CHEESE BOARD	\$13
seasonal cheese board with 3 different kinds of cheese served with pickled seasonal vegetables, pecan butter, cranberry pepper jam, and crackers	
CRISPY BRUSSELS	\$5
fried brussels sprouts tossed in a cranberry pepper jam and crushed walnuts	
CRISPY SALMON*	\$6
fried salmon chunks covered in an apple cider vinegar glaze and flax seed	
MASALA CAULIFLOWER STEAK	\$6
cauliflower steak pan seared in our masala mix topped with honey turmeric yogurt, crushed nuts, and fresh herb	

SALADS

BARRISTER'S CAESAR	WHOLE \$11 HALF \$6
mixed greens tossed in our creamy caesar dressing, topped with shredded parmesan and croutons	
ROASTED BEET	WHOLE \$11 HALF \$6
mixed greens tossed in arugula honey vinaigrette topped with roasted beets, orange slices, goat cheese crumbles, and crushed walnuts	
BARRISTER'S HOUSE	WHOLE \$11 HALF \$6
mixed greens tossed in a truffle balsamic vinaigrette topped with roasted sweet potato, sliced apple, Midnight Moon goat cheese, and crushed walnuts	
BLT	WHOLE \$11 HALF \$6
mixed greens tossed in ranch dressing and topped with blue cheese crumble, diced tomato, and bacon bits	
SPINACH	WHOLE \$11 HALF \$6
spinach tossed in Dijon vinaigrette topped with red onion, boiled egg, bacon, shiitake mushroom, and bacon bits	
ADD A PROTEIN	
CHICKEN (FRIED OR GRILLED)	\$5
FISH (SALMON or SHRIMP)	\$7
STEAK	\$8

SIDES

\$4

BRUSSELS	MASHED POTATOES
GRITS	ROASTED VEG
COLLARDS	GREEN BEANS
FRIES	SWEET POTATO MASH

SANDWICHES

SERVED WITH YOUR
CHOICE OF A SIDE

BURGER*	\$12
6oz grilled patty topped with lettuce, tomato, caramelized onion, yellow cheddar, mayo on a potato bun	
FRIED CHICKEN SANDWICH	\$12
8 oz deep-fried chicken breast served with buttermilk ranch, lettuce, tomato, and pickled onions on a potato bun	
PULLED PORK	\$11
6 oz of braised pork cooked in our BBQ glaze topped with comeback sauce and served on a potato bun	
GRILLED CHEESE	\$10
yellow cheddar, feta, tomato slices served on seared sourdough	
THANKSGIVING SANDWICH	\$11
6 oz grilled thick cut turkey slices, topped with cranberry mayo, arugula, NY sharp cheddar cheese on sourdough	

ENTREES

SALMON*	\$24
8oz pan-seared, skin-on salmon served over carrot puree, masala rice, topped with sunflower seed pesto	
SHRIMP	\$24
8 oz sautéed shrimp served with fried sweet potatoes, broccoli rabe, bacon, and covered in a jalapeno apple vinaigrette	
DUCK*	\$28
8oz pan-seared duck breast served over sautéed shiitake mushrooms, butternut squash, arugula, and topped with spicy orange honey	
CATFISH	\$24
10 oz deep fried catfish served over tomatoes and okra on top of herbed Carolina gold rice	
CHICKEN FRIED CHICKEN	\$21
8 oz deep fried chicken served over grits and collard greens, topped with cranberry pepper jam	
SHAKSHUKA*	\$18
mixed vegetables sautéed in spiced tomato sauce topped with a poached egg and served with grilled bread	
PORK CHOP*	\$26
10 oz grilled pork chop served with sweet mashed potatoes, collard greens, and topped with spiced applesauce	
NY STRIP*	\$35
12 oz grilled NY strip served with truffle mashed potatoes and a miso maple glazed carrots and cauliflower	
RIBEYE*	\$35
12 oz grilled ribeye served with polenta, and balsamic sautéed green beans	

*Items may be ordered raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk for foodborne illness.

WINES BY THE GLASS

SPARKLING

ARIA \$8

Cava | Spain

AVISSI \$8

Prosecco | Italy

ROSÉ

KLINKER BRICK ROSE \$9

Rosé | Lodi, CA

WHITE

FOLIE A DEUX \$10

Pinot Gris | Sonoma Coast, CA

JUSTIN \$9

Sauvignon Blanc | Paso Robles, CA

CHATEAU BONNET \$10

White Blend | Bordeaux, France

PINE RIDGE \$8

White Blend | Napa, California

LE JADE \$10

Picpoul de Pinet | Pomerol, France

TAKEN \$10

Chardonnay | Napa, California

RED

CLINE \$10

Pinot Noir | California

BODEGAS MORGANTE \$10

Nero d'Avola | Sicily, Italy

HIGHLANDS 41 \$10

Red Blend | Paso Robles, CA

CHATEAU CALHOU BELAIR \$11

Red Blend | Bordeaux, France

HEDGES CMS \$10

Cabernet Sauvignon | Washington

STARLING CASTLE \$9

Sweet Red | Germany

SODA

RC COLA - 3

DIET COKE - 3

7-Up - 3

SUNDROP - 3

CHEERWINE -3

DIET SUNDROP - 3

DIET CHEERWINE - 3

GINGER ALE - 3

COCKTAILS

FIRE ON THE MOUNTAIN \$15
Rum | Amaro | Kahlua | Orange | Pecan Smoke

THE ESQUIRE 75 \$12
Gin | Pear | Lemon | Blanc de Blanc

SWEATER WEATHER \$12
Tequila | Apple Cider | Orange | Cinnamon

GINGER BEET MARTINI \$13
Vodka | Beet & Ginger Juice | Ginger Simple

SUNSET ON MAIN \$12
Vodka | Luxardo | Sundrop | Pomegranate | Citrus

THE GARDEN OF GOOD & EVIL \$12
Gin | St. Germain | Arugula Juice

BURRRBERRY \$14
Courvoisier | Cointreau | Pickled Blueberries

SALTED CARAMEL MARTINI \$13
Vodka | Espresso | Kahlua | Caramel | Salt

BY THE CAMPFIRE \$13
Vodka | Espresso | Kahlua | Toasted Marshmallow

BEER

AMB BOONE CREEK BLONDE \$4

BELLS 2 HEARTED IPA \$4

BUD LIGHT \$3

BUDWEISER \$3

DOS EQUIS \$4

CATAWBA WHITE ZOMBIE \$4

OMB CAPTAIN JACK PILSNER \$4

GUINNESS \$4

HIGHLAND GAELIC ALE \$4

ISLANDER GINGER BEER \$4

MICH ULTRA \$4

RED CLAY CIDERWORKS \$4

SIERRA NEVADA PALE ALE \$4

STELLA ARTOIS \$4

SWEETWATER 420 \$4

SYCAMORE MTN CANDY IPA \$6

TEA & COFFEE

ICED TEA - 3

Sweet & Unsweet

HOT TEA - 3

Seasonal Variety

PURE INTENTIONS COFFEE - 3

Decaf & Regular

DESSERT

LEMON POUND CAKE \$6
with pomegranate icing

LIME PIE \$6

BROWNIE a la MODE \$6
served warm with orange caramel drizzle

CHEESECAKE \$6
with honey, lemon, ginger crust

SWEET POTATO PIE \$6

APPLE PIE \$6
served warm with cranberry compote

SINGLE ICECREAM
SCOOP \$3

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