

Entrees

Double Cut Pork Chop cured in house, pepper crusted, with smashed reds	22
Shrimp & Grits in a Creole sauce with corn salsa, asparagus, and Smithfield ham	18
Grilled Trout lightly seasoned, with herb aioli and chilled quinoa salad	18
Maryland Style Crab Cakes with pommerey mustard sauce and hand cut fries	24
Grilled Corvina simply grilled or topped with lemon butter and lump crab meat, with quinoa	26/29
Fresh Cut Salmon simply grilled or cedar plank, with wild rice salad*	21/23
Roasted Chicken all natural, homemade demi-glace, with smashed reds	15
Danish Baby Back Ribs with hand cut fries and P&G slaw*	24
Meatloaf homemade, with fresh vegetables, smashed reds and shiitake/stroganoff gravy	15
Cajun Chicken Pasta penne, cream sauce, sour cream, scallions and tomatoes	17
Hand Cut Ribeye 12 oz, simply grilled or marinated in sweet soy, with smashed reds	23/25
Filet Mignon 8 oz. center cut in-house, with smashed reds	28
Cast Iron Scallops with lemon butter, sweet soy glaze, polenta, and quinoa	24
MAIN or Caesar Salad with Entrée	5

Sandwiches

Corned Beef Sandwich brisket cooked in-house, Swiss, zesty slaw, with hand cut fries	12
“Awesome” Roast Beef Sandwich mayonnaise, hot au jus, with hand cut fries	15
Classic Cheeseburger ground fresh in house, fully loaded, with P&G slaw*, hand cut fries	12
Grilled Chicken Sandwich Jack cheese, mayonnaise, with P&G slaw*, hand cut fries	12
Veggie Burger with sweet soy glaze, Havarti, fully loaded, with chilled quinoa salad, hand cut fries	12

Salads

Ahi Tuna Salad mixed greens, fresh mango and avocado, ginger vinaigrette	16
Thai Style Steak Salad* Asian noodles, cabbage, mint, fresh avocado and mango	14
Cobb Salad mixed greens, grilled chicken, avocado, bacon, blue cheese vinaigrette	13
Crab Cake Salad on mixed greens tossed in herb vinaigrette, with pommerey mustard sauce	16
Soup & MAIN or Caesar Salad	11

Starters

Deviled Eggs	3/6
Fresh Made Soup	5
Creamed Spinach Dip	10
Cast Iron Cornbread	7
Smoked Salmon	12
Grilled Artichokes	12
The Double Dip	6/11

Other Great Stuff

Fresh Fries	3/5
Kale Salad	3
Chilled Quinoa Salad	3
P&G Cole Slaw*	3
Wild Rice Salad*	4
Chicken/Shrimp/Steak	4/5/6
MAIN/Caesar/Wedge Salad	8

Desserts

Banana Crème Pie	7
Key Lime Pie*	7
Brownie A Lá Mode*	7

Floats

Served with 2 scoops Vanilla Bean Ice Cream and your choice of classic bottle

Cheerwine	4
Sunkist Orange	4
Stewarts Root Beer	4
RC Cola	4

Dinner

all fresh, no freezers

*Please let us know of any food allergies
Reservations & Call Ahead Seating Available
Gluten Free Menu available
18% gratuity added to parties of 8 or more



We proudly serve Sterling Silver Beef Products

By The Glass

8 & 24

Movendo Moscato

Winemaker: Vanni Lusetti, Puglia, Italy

Salmon Creek Pinot Grigio

Winemaker: Bob Stashak, California

Barnard Griffin Riesling

Winemaker: Rob Griffin, Columbia Valley

Sean Minor "4 Bears" Chardonnay

Winemaker: Sean Minor, Central Coast

Stephen Vincent Merlot

Winemaker: Robert Goyette, California

Villa San Juliette Cabernet Sauvignon

Winemaker: Adam Lazzar, Paso Robles

Casillero del Diablo Syrah

Winemaker: Marcelo Papa, Rapel Valley, Chile

10 & 30

Lange Pinot Gris

Winemaker: Jesse Lange, Willamette Valley

Valckenberg Riesling

Winemaker: Tilman Quinn, Rheinhessen, Germany

Spy Valley Sauvignon Blanc

Winemaker: Paul Bourgeois, Marlborough

Josh Cellars Chardonnay

Winemaker: Joseph Carr, Sonoma

First Press Chardonnay

Winemaker: Alicia Ysias, Napa Valley

Hahn Family Pinot Noir

Winemaker: Paul Clifton, Monterey

Punto Final Malbec

Winemaker: Pablo Profili, Mendoza

Charles Smith "Velvet Devil" Merlot

Winemaker: Charles Smith, Columbia Valley

Marietta Old Vine Red Lot 55

Winemaker: Chris Bilbro, California

Hawks Crest Cabernet Sauvignon

Winemaker: Mark Smith, California

12 & 36

Buehler Chardonnay

Winemaker: David Cronin, Russian River Valley

Chamisal Chardonnay

Winemaker: Fintan du Fresne, Central Coast

Picket Fence Pinot Noir

Winemaker: Alison Crowe, Russian River Valley

Hullabaloo Zinfandel

Winemaker: Charles Hendricks, Lodi

Cline "Cashmere" Red Blend

Winemaker: Charlie Tsegeletos, Napa Valley

BR Cohn Cabernet Sauvignon

Winemaker: Tom Montgomery, North Coast

131 MAIN

Lake Norman | Blakeney | Dilworth | Asheville

Cocktails

131 MAINIAC Southern Comfort, Peach **9**

Schnapps, Amaretto DISARONNO, Fresh Squeezed Sweet and Sour

The Dirty Tito Tito's Handmade Vodka, Olive **10**

Juice, Blue Cheese Stuffed Olives

Classic Cuban Mojito Fresh Mint, Muddled **8**

with Lime & Sugar, Bacardi, Rocks

Mr. Tea Firefly Sweet Tea Vodka, Fresh Squeezed **8**

Lemonade, Muddled Mint, Rocks

Fresh Squeezed Margarita Cuervo Gold, **8**

Fresh Squeezed Sweet & Sour, Salted Rim, Rocks

Pama'Tini Pomegranate Liqueur, Absolut Citron, **9**

Splashes of Sweet & Sour and Cranberry

Raspberry Limónade Bacardi Limón, **9**

Chambord, Fresh Squeezed Lemonade

Prickly Pear Grey Goose La Poire, Cranberry, **8**

Rocks

Bottled Beer

Domestics **3.5**

Blowing Rock Ale, Boone **3.5**

Kalibur NA, Ireland **3.5**

Franziskaner Hefeweizen, Munich **3.5**

Amstel Light, Amsterdam **4**

Samuel Adams Seasonal, Boston **4**


Sierra Nevada Pale Ale, Chico, CA **4**

Brooklyn Brown Ale, NYC **4**

Anchor Steam, San Francisco **4.5**

Draft Beer

Enjoy a selection of our local favorites

 Wines grown on vineyards that are sustainably farmed or that use organic or biodynamic growing practices

If there is a wine you do not recognize, feel free to ask one of our well-trained servers. If it is open, we will bring you over a taste. Cheers!

Designate a Driver. We would like to see you make it home safely. Please allow us to call you a cab if you do not have a designated driver.