

Sandwiches

Corned Beef Sandwich brisket cooked in-house, Swiss, zesty slaw, with hand cut fries	12
Classic Cheeseburger ground fresh in house, fully loaded, with hand cut fries	10
Grilled Chicken Sandwich Jack cheese, red onion, mayonnaise, with hand cut fries	10
Cajun Fish Sandwich with pickles, onions, herb aioli and hand cut fries	11
Crab Cake Sandwich pommerey mustard sauce, with P&G slaw*	14
Club Sandwich Cure 81 ham, turkey, bacon, with hand cut fries and honey mustard	10
“Awesome” Roast Beef Sandwich mayonnaise, hot au jus, with hand cut fries	15
Veggie Burger with sweet soy glaze, Havarti cheese, fully loaded, with chilled quinoa salad	10

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 fresh soup made in-house daily	11

Entrees

Grilled Trout lightly seasoned, with herb aioli and chilled quinoa salad	18
Fresh Cut Salmon simply grilled, with seasonal vegetables	17
Maryland Style Crab Cake(s) with pommerey mustard sauce and hand cut fries	15/24
Danish Baby Back Ribs with hand cut fries and P&G slaw*, half or full rack	15/24
Meatloaf homemade, with fresh vegetables, smashed reds and shitake/stroganoff gravy	15
Cajun Chicken Pasta penne, cream sauce, sour cream, scallions and tomatoes	17
MAIN or Caesar Salad with Entree	5

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
P&G Cole Slaw*	3
Chilled Quinoa Salad	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

Lunch

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.