

131 MAIN

Deviled Eggs 6/10 • Cast Iron Cornbread 9
Grilled Artichokes 13 • Double Dip 9/13 • Smoked Salmon* 14

STERLING PRIME RIB SANDWICH

slow roasted in-house, hot au jus, mayonnaise and hand cut fries* 22

CLUB SANDWICH

freshly sliced Cure 81 ham, turkey, Applewood bacon, tomato, jack and cheddar cheeses, mayonnaise relish and a side of honey mustard with hand cut fries 15

CLASSIC CHEESEBURGER

fully loaded and ground fresh in-house daily with hand cut fries* 13

PANKO CHICKEN SANDWICH

breaded chicken breast pan fried and finished with 1000 Island slaw, tomato, pickles, mayonnaise, Monterey Jack cheese, served with hand cut fries 14

POKE BURGER

fresh Ahi tuna hand chopped and grilled rare with ginger, scallions, sesame oil, honey, Dijon mustard, cilantro and a drizzle of sweet soy glaze served with a side of kale salad* 22

FRESH CATCH SANDWICH

grilled over hickory wood with iceberg lettuce, pickles, red onions, aioli and P&G slaw** 18

VEGGIE BURGER

fully loaded, sweet soy glaze, Havarti cheese and a quinoa salad 13

ROASTY CHICKEN SALAD

pulled roasted chicken with freshly cut kale, quinoa, scallions, mint, cilantro, Parmesan cheese, green cabbage and a roasted peanut dressing** 19

CRAB CAKE SALAD

jumbo lump Maryland style crab cake, mixed greens, croutons, carrots, corn, red and yellow grape tomatoes, herb vinaigrette and a whole grain mustard sauce 20

AHI TUNA SALAD

seared and sliced Ahi tuna served rare with mixed greens, avocado, mango, red onions and ginger vinaigrette* 20

THAI STEAK SALAD

marinated tenderloin tips, Asian noodles, peanuts, cabbage, grape tomatoes, mint, avocado and mango* ** 22

TOP CHOP SALAD

pulled roasted chicken, kale, quinoa, goat cheese, cucumbers, red and yellow grape tomatoes, almonds, Craisins, artichoke hearts, avocado, corn salsa and herb vinaigrette** 18

SOUP AND SALAD

feature soup of the day with a MAIN, Caesar or wedge salad* 16

LINGUINE LIMONE

pulled roasted chicken, shrimp, spinach, seared red & yellow grape tomatoes in a lemon Parmesan cream sauce 20

FRESH CUT SALMON

grilled over hickory wood and served with a chilled wild rice salad* ** 18

NORTH CAROLINA RAINBOW TROUT

seasoned and grilled over hickory wood served with herb aioli and a kale & quinoa salad 22

CHICKEN AND RIB COMBO

oven roasted 1/4 chicken and 1/2 rack of grilled Danish baby back ribs served with Blue Ridge BBQ sauce and hand cut fries 22

MARYLAND STYLE CRAB CAKES

one or two jumbo lump crab cakes served over a whole grain mustard sauce with asparagus 22/32

SOUTHERN SHRIMP AND GRITS

traditional Cajun Creole sauce with corn salsa, asparagus and cured ham 20

add small MAIN or Caesar salad* 6

White Cheddar Grits 5

Sweet Curried Corn 5

Wild Rice Salad 5**

P&G Slaw 5**

Magic Mountain Green Beans 5

Jumbo Grilled Asparagus 5

Hand Cut Fries 5

Chili 9

MAIN/Caesar/Wedge Salad* 10

Smashed Red Potatoes 5

Kale & Quinoa Salad 5

Soup of the Day 8

Feature Sauces 3

LUNCH

fall/winter

all fresh, no freezers, hickory wood fire grill

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Items may contain nuts.