

CAROLINA CRAFT

BUILD YOUR OWN NC OAK BOARD

Served with Red Wine & Honey Poached Figs, Grain Mustard, Candied Spiced Pecans, Pickled Vegetables and French Baguette

SELECT 1 MEAT AND 1 CHEESE - 20

SELECT 2 MEAT AND 2 CHEESE - 26

SELECT 3 MEAT AND 3 CHEESE - 29

MEATS: Prosciutto Di Parma, Spicy Calabrese, The American Pig Soppressata, Genoa Salami, Mortadella

CHEESES: Camembert, Boxcarr Lissome, Chapel Hill Creamery Calvander, Ashe County Aged Cheddar, Burrata, Roquefort Blue Cheese

CURATED NC OAK BOARDS

BISCUIT BOARD - 18

page farms blackberry spread, local cured ham, local cured cheddar, 3 mini biscuits

SNACK BOARD BB - 13

butter bean hummus, potato chips, pimento cheese, pickled veg

CAROLINA CLASS ACT - 28

prosciutto, burrata, french baguette, olive tapenade, local honey

DIPS & SPREADS

(served with baguette or vegetable crudité)

OLIVE TAPENADE - 7

LOCAL SUNBURST TROUT - 10

BUTTER BEAN HUMMUS - 7

PIMENTO CHEESE - 7

SNACKS

HOUSE PICKLED VEGGIES - 7

CANDIED SPICED PECANS - 8

DEVEILED EGGS - 4EA

CAROLINA CRAFT POTATO CHIPS - 9

MARINATED OLIVES - 7

BOTTLES & CANS

ANGRY ORCHARD CIDER - 8

CORONA EXTRA - 8

MODELO NEGRA - 8

GUINNESS DRAUGHT - 8

UPSIDE DAWN (NA) - 8

DRAUGHT BEER

BOND BROTHERS - NO TURBULENCE - HAZY SESSION IPA - 9

BOND BROTHERS - CARY GOLD - AMERICAN LAGER - 9

BOND BROTHERS - PILSNER - 9

WHITE WINE

DUMAINE DU CLOS ROUSSELY (L'ESCALE), SAUVIGNON BLANC - 14

BIDOLI, PINOT GRIGIO - 13

BILTMORE (ESTATE), CHARDONNAY - 14

RED WINE

JOUVES & CROISILLE, MALBEC - 14

SHELTON VINEYARDS, CABERNET FRANC - 14

PALI (CALIFORNIA), PINOT NOIR - 17

SPARKLING

FLEUR DE PRAIRE, ROSÉ - 14

AVISSI, PROSECCO - 14

LOCAL SPIRITS

COCKTAILS

DAYS OF THUNDER - 16

bourbon, rye, port, fig

HOODWINKED - 16

tequila, mezcal, aperol, pineapple, lemon

MEADOWLARK LEMON - 16

vodka, lemon, pineapple, honey, mint, ginger beer

DARK & STORMY - 16

dark rum, coconut rum, lime, ginger beer

PHONY NEGRONI (N/A) - 10

Carolina Craft is a celebration of local breweries, local distilleries and local purveyors. Guests will enjoy curating their own board served on North Carolina oak wood boards or select from our curated boards and pair it with a local draft beer or local spirit cocktail. Cheers!