



ALL DAY ALL DAY ALL DAY

⌚ Served from 10:30 AM - Close



STARTERS

Buttermilk Drop Biscuits | 10 *D,G*
Butter, Strawberry Jam

Pimento Cheese Jar | 14 *D,G,A,NS*
Assorted Veggies, Crackers

Loaded Cajun Waffle Fries | 16 *P,D,G,A*
Queso, Cheddar, Smoked BBQ Pulled Turkey Legs, Smokey Beef Sloppy Joe
Pickled Jalapeno Peppers + Onions, Bama Sauce, Cilantro

Chargrilled Jerk Chicken Wings | 18 *A*
Jerk BBQ Sauce, Pickled Pineapple, Cilantro

MAINS

Sandwiches are served with House Pickles and Choice of One Side

Caesar Salad | 14 *S,D,G*
Baby Gem, Caesar Dressing, Oven Dried Tomatoes, Kalamata Olives, Biscuit Croutons, Parmesan
Add Grilled Chicken Breast +11 | Smokey Beef Sloppy Joe +15 | Smoked Pulled Turkey Legs +13 | Crispy Flounder +12

Taproom Mac & Cheese | 15 *D,G,A*
Shell Pasta, Black Pepper Queso, Pimento Cheese, Sharp Cheddar Gratin
Add Grilled Chicken Breast +11 | Smokey Beef Sloppy Joe +15 | Smoked Pulled Turkey Legs +13 | Crispy Flounder +12

Fried Flounder Sandwich | 22 *S,D,G,A*
Pretzel Bun, American Cheese, Pickled Onion, Bama Sauce, Baby Gem Lettuce

Chicken & Biscuit Sandwich | 23 *G,D,A,NS*
Fried or Grilled Chicken Breast, Jalapeño Cheddar Drop Biscuit, Tabasco Pepper Jelly

Bond Bros. Smash Burger | 23 *D,G,A,NS*
Pretzel Bun, Smoked Gouda Cheese, Bacon Onion Jam

Smokehouse Smash Burger 27 *D,G,A,NS*
Pretzel Bun, Single Smash Burger, Smoked BBQ Pulled Turkey Legs, Half & Half BBQ Sauce, Pickled Jalapeños

Smokey Beef Sloppy Joe | 22 *G,A,NS*
Pretzel Bun, Pickled Onions + Jalapeno Peppers, Sweet Tomato Molasses BBQ Sauce

Smoked BBQ Pulled Turkey Legs Sandwich | 18 *G,A*
Pretzel Bun, Mop + Mustard BBQ Sauce

Signature Smoked Ribs | 25 *P,G,D,A*
Half Slab Smoked Ribs, Seasoned Fries, Creamy BBQ Slaw, House Pickles

SIDES

Taproom Mac & Cheese | 9 *D,G,A*
Shell Pasta, Black Pepper Queso, Pimento Cheese, Sharp Cheddar Gratin

Hoppin' John | 9 *D,G,A*
Braised Black-Eyed Peas, Buttery Carolina Gold Rice

Cajun Waffle Fries | 8
Cajun Seasoning, Ketchup
add Black Pepper Queso +2

Creamy BBQ Slaw | 5 *A*
Shaved Cabbage, Carrots, Bama Sauce

DESSERTS

Root Beer Float | 11 *D*
Vanilla Ice Cream, Root Beer, Whipped Cream

Vanilla Ice Cream | 9 *D*
Two Scoops

D - Dairy | S - Shellfish/Seafood | N - Nuts | *N - Nut free option | G - Gluten | GF - Gluten Free
P - Pork | *GF - Gluten Free Option | V - Vegetarian | A- Allium | NS - Nightshade | E - Eggs

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Duck fat used in our fryers*

Bond Brothers

KITCHEN & BAR

DRINKS

Draught Beer

Gussenbrau German Pilsner | 8
Cary Gold Premium American Lager | 8
Chatham Street Copper Lager | 9
Citrusaurus Citrus Wheat | 9
Local West Coast IPA | 9
No Turbulence Hazy IPA | 9
O'Rascall's Irish Stout | 9
Woodsia IPA | 10
Rotating Seasonal Tap | 10

Bottles / Canned Beer

Corona Extra | 7.75
Micholob Ultra | 7.75
Miller Lite | 7.75
Upside Dawn (N/A) | 7.75

COCKTAILS

HOT & DIRTY MARTINI | 16

Vodka, Dry Vermouth, Banana Pepper Brine

THE OAK CITY NEGRONI | 16

Gin, Campari, Sweet Vermouth, Amaretto

PAPER PLANE | 16

Bourbon, Aperol, Amaro Nonino, Lemon Juice

MEZCAL MARGARITA | 16

Mezcal, Orange Liqueur, Lime, Lemon, Agave

WINES

SPARKLING

PROSECCO, AVISSI | 14

Light-bodied, dry and crisp pear,
green apple, and citrus

WHITE

CAPOSALDO, PINOT GRIGIO | 14

Dry and crisp with medium body, and aromas
of apples, peaches, and almonds

PRIMO AMORE, MOSCATO | 14

Lightly effervescent with sweet notes of peach,
apricot, and honey

RED

JOUVES & CROISILLE, MALBEC | 14

Light-bodied with blackcurrant and blackberry,
earthy notes, spice and herbs

BILTMORE, CABERNET SAUVIGNON | 15

Medium-to-full-bodied with warm aromas,
and rich flavors of blackberry, raspberry, and red currant