

SALADS & STARTERS

Spring Mix Salad 9

A blend of mixed greens with red onions, carrots, cucumbers, and tomatoes [VF]

Quinoa Salad 13

Tri-color quinoa with roasted squash & zucchini, tomatoes, and cucumbers over mixed greens [VF]
Add fresh mozzarella (\$3) or goat cheese (\$1)

Spinach & Strawberry Salad 12

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese, and poppy seed dressing
Can be made vegan friendly [VF]

Caprese Salad 13

Vine-ripened tomatoes, fresh mozzarella, balsamic glaze, and pesto vinaigrette over spring mix

Mediterranean Salad 11

Arugula, tomatoes, pepperoncini, nicoise olives, and parmesan, tossed in herb vinaigrette
Try it with shrimp!

Protein Add Ons: Grilled Chicken (6), NC Shrimp (8), Fresh Catch (MP), Fried Oysters (8), Crab Cake (MP)

Fried Oyster Bites 9

Fried oysters over kimchi spiced NC collards

Carolina Shrimp Stack 14

Blackened NC shrimp, cheddar grit cake, creole sauce, mozzarella, bacon, tomato, arugula, remoulade

Charcuterie 17

Prosciutto, soppressata, brie, Ashe County Gouda, house-made boursin, figs, olives, served with herb crostinis and brewpub mustard

Peel & Eat Shrimp *Market Price*

One pound of NC shrimp, steamed and seasoned, served with tartar or cocktail sauce

Tempura Cauliflower 11

Lightly battered and flash fried, tossed with house-made Buffalo, sweet Thai chili sauce or Airlie Amber BBQ [VF]

Boneless Wings 12

Carolina chicken breast, breaded and fried golden brown, tossed with house-made buffalo, sweet Thai chili sauce or Airlie Amber BBQ

Seafood Stew 6/9

Soup Of The Day 5/8

Gluten free buns available
[NV] \$3 upcharge



DINNER ENTRÉES

Local Fresh Catch *Market Price*

Chef's daily preparation

Chicken Mornay 18

Oven roasted chicken breast, topped with country ham and a creamy cheese sauce served with chef's starch & veg of the day

Airlie Amber Ribs 19/28

Half or full rack of St. Louis cut ribs, slathered in Airlie Amber BBQ, served with chef's starch and a vegetable medley

Fish Tacos 15

Local fresh catch, breaded and fried, with spring mix and pico de gallo, served on flour tortillas, with your choice of chipotle ranch or Rasta sauce

Vegetable Pasta 15

A heaping portion of twisted penne, with seasonal vegetables and creamy pesto sauce
Add chicken (\$6) or shrimp (\$8)

Crab Cake Dinner *Market Price*

A duo of house-made lump Carolina crab cakes served with chef's starch, vegetables, and Rasta sauce

NC Fried Shrimp 17

Breaded large shrimp (10) fried golden brown served with Rasta sauce and your choice of side

Shrimp & Grits 24

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce over cheddar grits

Brewpub Burger* 16

CAB patty topped with lettuce, tomato, onion, and your choice of cheddar-jack, Swiss, or house-made pimento cheese
Add bacon (\$2) or avocado (\$1)

Beyond Burger™ 15

Plant-based "burger" patty, lettuce, tomato and onion served with chipotle ranch, or our zesty vegan sauce
[VF option available]

Burger Of The Week* *Market Price*

Ask about our special preparation

Please let your server know if you have any special dietary needs. *These items may be 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. [VF] = vegan friendly, [GF] = gluten free, [NV] = not vegan

SALADS & STARTERS



LUNCH ENTREES

Spring Mix Salad 9

A blend of mixed greens with red onions, carrots, cucumbers, and tomatoes [VF]

Quinoa Salad 13

Tri-color quinoa with roasted squash & zucchini, tomatoes, cucumbers over mixed greens [VF]

Add fresh mozzarella (\$3) or goat cheese (\$1)

Spinach & Strawberry Salad 12

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese, and poppy seed dressing

Can be made Vegan Friendly [VF]

Caprese Salad 13

Vine-ripened tomatoes, fresh mozzarella, balsamic glaze, and pesto vinaigrette over spring mix

Mediterranean Salad 11

Augula, tomato, pepperoncini, nicoise olives, and parmesan, tossed in herb vinaigrette

Try it with Shrimp!

Protein Add Ons: Grilled Chicken (6), NC Shrimp (8), Fresh Catch (MP), Fried Oysters (8), Crab Cake (MP)

Fried Oyster Bites 9

Fried oysters over kimchi spiced NC collards

Charcuterie 17

Prosciutto, soppressata, brie, Ashe County Gouda, house-made boursin, herb crostinis, figs, olives
brewpub mustard

Hummus & Pita 9

House-made hummus served with grilled pita points, carrots, and celery [VF]

Tempura Cauliflower 11

Lightly battered and flash fried, tossed with house-made Buffalo, sweet Thai chili sauce or Airlie Amber BBQ [VF]

Boneless Wings 12

Carolina chicken breast, breaded and fried golden brown, tossed with house-made buffalo, sweet Thai chili sauce or Airlie Amber BBQ

Brewpub Burger* 16

CAB patty topped with lettuce, tomato, onion, and your choice of cheddar, Swiss, Monterey jack or house-made pimento cheese
Add bacon (\$2) or avocado (\$1)

Beyond Burger™ 15

Plant-based "burger" patty, lettuce, tomato & onion, served with chipotle ranch or our zesty vegan sauce
[VF option available]

Burger Of The Week* Market Price

Ask about our special preparation

Fish Tacos 15

Local fresh catch, breaded and fried, topped with spring mix and pico de gallo on flour tortillas with your choice of chipotle ranch or Rasta sauce

Crab Cake Sandwich Market Price

House-made with lump Carolina crab meat, served on brioche with lettuce, tomato, and Rasta sauce

Shrimp & Grits 18

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce over cheddar grits

Buffalo Shrimp Wrap 14

NC shrimp tossed in buffalo, with cheddar-jack cheese and pico de gallo, in a sun-dried tomato tortilla, served with a side of ranch or bleu cheese dressing

Shrimp Tacos 15

Blackened NC shrimp, fresh citrus slaw, and pico de gallo on flour tortillas

Po' Boy Sandwich 16

Fried oysters or shrimp with house-made remoulade, served on a toasted baguette with lettuce, tomato and onion

The Beach Club 14

Roast turkey, shaved ham, avocado, monterey jack cheese, lettuce, tomato, grilled onions, sundried tomato aioli, herb focaccia

Fish Sandwich 17

Local fresh catch, pan roasted or fried, lettuce, tomato, house tartar sauce, brioche style bun

Garden Hummus Wrap 13

House-made hummus, tomatoes, cucumbers, carrots, spinach, onions, and lemon-tahini vinaigrette [VF]

Veggie Pasta 14

A heaping portion of twisted penne, with seasonal vegetables, and a creamy pesto sauce
Add chicken (\$6) or shrimp (\$8)

Pesto Chicken Sandwich 15

Grilled chicken breast, crispy prosciutto, fresh mozzarella, arugula, tomato, pesto, roasted garlic mayo, herb focaccia

Vegan Chickpea Tacos 13

Adobo spiced chickpeas, pico de gallo, and fresh citrus slaw on flour tortillas [VF]

Seafood Stew 6/9

Soup Of The Day 5/8

Gluten free buns available [NV]

\$3 upcharge

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Especially if you have certain medical conditions.



All our pizzas are made with
our beer infused crust

PIZZAS

10" gluten free crust** [NV],

Vegan Cheese or
Vegan Pepperoni
\$3 upcharge

Cheese Pizza 11

Our fresh hand-rolled pizza dough, topped with house-made tomato sauce and mozzarella cheese
add pepperoni for \$3

Po' Boy Pizza 17

Tomatoes, onions, jalapeños, tomato sauce, and mozzarella cheese topped with your choice of sautéed
oysters or shrimp, Creole remoulade, and arugula

Sweet Heat Pizza 16

Garlic oil, spinach, sun dried tomatoes, goat cheese, mozzarella, chile infused honey drizzle
add prosciutto \$3

Vegetarian Pizza 14

Onions, green peppers, mushrooms, tomato sauce, and mozzarella cheese,
finished with arugula & balsamic glaze
Add veg of day for \$2

Crab Cake Pizza 19

Creole sauce base topped with mozzarella cheese,
shredded house-made crab cake, capers, and red onions

Margherita Pizza 13

Fresh mozzarella with tomato sauce, fresh basil, and vine-ripened tomatoes

Short Rib Pizza 18

Slow roasted, shredded beef short rib over a base of three cheese cream sauce,
topped with mozzarella cheese, mushrooms, onions, and peppers

Buffalo Chicken Pizza 16

House-made ranch base, topped with mozzarella cheese, buffalo marinated chicken,
and red onions, finished with a buffalo swirl
Add bleu cheese crumbles for \$2

Ricotta Be Kiddin' Me 15

Garlic oil, spinach, tomato, mozzarella, herb ricotta, shredded parmesan
add sweet Italian sausage for \$3

Carnivore Pizza 17

Bacon, sopressata, bacon, prosciutto, a little more bacon,
mozzarella cheese, tomato sauce

Ask your server about our weekly pizza special!

SIDES

DESSERTS

- Fresh Fruit 4 or Mixed Vegetables 5
- Steak Fries or Curly Fries 5
- House Spiced Oyster Crackers 2

- Flourless Chocolate Tort [GF/NV] 6
- Creme Brulee 6
- Dessert Of The Day-

\$2 per person plate fee for outside desserts

Biodegradable straws available upon request

A 20% gratuity will be added to all parties of 8 or more guests.

Please let your server know if you have any special dietary needs. * Gluten Free Crusts are cooked in a shared oven.
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especially if you have certain medical conditions. [VF] = Vegan Friendly, [GF] = Gluten Free, [NV] = Not Vegan