

LUNCH MENU



871 West 4th Street
Winston-Salem, NC
336-724-7600

Starters

- Soup of the Day** bowl 6 / 7
- Spinach Dip** 9
spinach, artichokes, feta, toasted pita
- Buffalo Chicken Dip** 10
chicken, cheddar and jack cheese, cream cheese, hot sauce; garnished with green onion; served with tortillas

- Crab Dip** 11
lump crab meat, cream cheese, garlic bread
- Pimento Cheese Dip** 10
cheddar and jack cheese with pimento, hint of mustard; garnished with green onion; served with baguette

Salads

Dressing Choices: Balsamic, Ranch, Honey Mustard, Sesame Ginger, Fat Free Raspberry, Caesar, Herb Vinaigrette
Add avocado to any item below \$3

- Grilled Salmon Salad** • 14
grilled salmon, mixed greens, tomato, goat cheese, purple onion, candied pecans
- Grilled Chicken Salad** 10
grilled chicken, mixed greens, tomato, cucumber, purple onion, jack & cheddar cheese, croutons
- SW Chicken Caesar Salad** 10
sweet & tangy fried chicken, romaine lettuce, black beans, roasted corn, tortilla strips, parmesan cheese, caesar dressing

- Autumn Salad** 13
Mixed greens, granny smith & red delicious apples, blue cheese crumbles, candied pecans, red grapes, dried cranberries, dried apricots, red onion, mandarin oranges
Add Portobello Mushroom: \$4, Chicken: \$5, Shrimp: \$5, Salmon: \$6, Steak: \$6

Entrees

- Shrimp and Grits** 14
shrimp, andouille sausage, tomato, baby spinach, fried grit cake, chipotle cream sauce, jack & cheddar cheese
- Salmon Entree** • 14
topped with lemon caper butter, broccoli

Sandwiches and Wraps

Served with a choice of french fries, sweet potato fries, fruit, tomato & cucumber salad, broccoli, sautéed spinach, slaw

Add avocado to any item below or extra avocado for the BALT \$3
Substitute side for bowl of soup \$3

- Grilled Ham and Cheese** 10
sub turkey or bacon, choice of sourdough or wheat
- Build A Burger** • MP
ground chuck with choice of cheddar, habanero jack, swiss, bbq sauce, mushrooms, bacon, onion straws, slaw, peppers, lettuce, tomato, onion, pickle, on a potato roll

- Steak Sandwich** • 12
steak, fried onions, blue cheese crumbles, lettuce, tomato, balsamic caramelized onion aioli, on ciabatta bread

- BBQ Bacon Grill** 10
grilled chicken, bbq sauce, bacon, jack & cheddar cheese, lettuce, tomato, on a potato roll

- Salmon BLT** • 14
salmon, bacon, lettuce, tomato, herbed mayo, choice of sourdough or wheat

- BALT** 12
bacon, avocado, lettuce, tomato, herbed mayo, choice of sourdough or wheat

- Fried Flounder Sandwich** 10
fried flounder, slaw, tartar, tomato, on a potato roll

- Peppered Turkey Havarti** 10
peppered turkey, granny smith apples, lettuce, mayo, on ciabatta bread

- Portobello Wrap** 10
portobello mushrooms, squash, zucchini, peppers, baby spinach, caramelized onion, havarti, basil aioli, in a flour tortilla

- Crab Cake Sandwich** 14
fried crab cake, slaw, tomato, remoulade, on a potato roll

- Turkey, Bacon and Gouda Wrap** 13
applewood-smoked turkey, crisped applewood-smoked bacon, smoked gouda cheese, spring mix & honey dijon mustard wrapped in a garlic herbed tortilla

Daily Specials 12.00

Tuesday
Chicken Enchilada

Wednesday
Jambalaya

Thursday
Smokehouse Chicken

Friday
Meatloaf

• These items are served /offered raw, undercooked or cooked to order.
Consuming raw or undercooked meats may increase your risk of foodborne illness.

WINE LIST

Sparkling

	6oz	9oz	BTL
Freixenet Blanc de Blanc Cava, Spain			16
Roscato Rosso, Italy		187mL	7
Da Luca Prosecco, Treviso, Italy		187mL	7
Da Luca Prosecco, Treviso, Italy			24
Domaine Chandon Rose Brut, California		187mL	10
Domaine Chandon Rose Brut, California			32
Moet et Chandon Imperial, Epernay, France		187mL	20
Moet et Chandon Imperial, Epernay, France			65

White

	6oz	9oz	BTL
Twin Vines Vinho Verde, Portugal	7	10	24
Ruffino Lumina Pinot Grigio, Italy	7	10	24
Ferrari-Carano Pinot Grigio, California	9	13	32
Chateau Ste. Michelle Riesling, Columbia Valley, Washington	7	10	24
Benziger Sauvignon Blanc, Sonoma, California	8	11.5	28
Brancott Sauvignon Blanc, Marlborough, New Zealand	8	11.5	28
Tribute Sauvignon Blanc, California	9	13	32
Black Stallion Sauvignon Blanc, Napa Valley, California	9	13	32
J. Lohr Riverstone Chardonnay, Arroyo Seco, California	8	11.5	28
Kendall-Jackson Vintner's Reserve Chardonnay, California	9	13	32
La Crema Chardonnay, Sonoma Coast, California	10	14.5	35
Cakebread Cellars Chardonnay, Napa Valley, California			55
Villa Pozzi Moscato, Sicily, Italy	6	8.5	20

Rose

	6oz	9oz	BTL
Louis Jadot, France	9	13	32
Noble Vines 515, California	8	11.5	28

Reds

	6oz	9oz	BTL
Hob Nob Pinot Noir, France	7	10	24
Meiomi Pinot Noir, Sonoma, Monterey, Santa Barbara, California	10	14.5	36
Belle Glos Dairyman Vnyd. Pinot Noir, Russian River Valley, California			70
Villa Pozzi Nero d'Avola, Sicily, Italy	6	8.5	20
14 Hands Merlot, Washington	7	10	24
Josh Cellars Merlot, California	9	13	32
Twomey by Silver Oak Merlot, Napa Valley, California			60
Cakebread Cellars Merlot, Napa Valley, California			70
The Show Malbec, Mendoza, Argentina	9	13	32
The Crusher Petite Sirah, Clarksburg, California	8	11.5	28
J. Lohr Cabernet Sauvignon, Paso Robles, California	10	14.5	36
Liberty School Cabernet Sauvignon, Paso Robles, California	8	11.5	28
Silver Palm Cabernet Sauvignon, North Coast, California	12	16	44
Starmont Cabernet Sauvignon, Napa Valley, California			54
Jordan Cabernet Sauvignon, Alexander Valley, California			80
Unshackled Zinfandel Blend, California	10	14.5	36
Terra d'Oro Zinfandel, Amador County, California	10	14.5	36

Desserts

Warm Chocolate Bourbon Pecan Pie Served with ice cream			5.00
Strawberry Dream Cake			6.00
Ultimate Hot Fudge Brownie Served with ice cream			5.00
Chocolate Lava Cake Served with ice cream			5.00

Ask Your Server About Our Seasonal Desserts