



GLUTEN FREE LUNCH

Grilled items might contain traces of gluten

STARTERS

Black-eyed pea hummus	vegetables	9
Pimento cheese dip	vegetables	9
Brussels sprouts	bacon, onion, jalapeño, honey	11

SALADS Add Avocado 4 Veggie Patty 4 Chicken 6 Shrimp 6 Salmon* 9

Field greens	tomatoes, carrots, cucumbers, balsamic vinaigrette	5/7
Arugula	chilled pears, feta, shaved cauliflower, red onions, almonds, honey vinaigrette	6/11
Kale	red onion, tomatoes, olives, parmesan, buttermilk caesar dressing	6/11
Spinach	bacon, hard boiled egg, mushrooms, tomatoes, honey-mustard vinaigrette	6/11

SANDWICHES Served with PRG potato chips on a GF bun. Substitute small salad 2.00

Veggie	butternut squash, cauliflower, peppers, kale, feta, black-eyed pea hummus	12
Club	ham, turkey, bacon, swiss, cheddar, lettuce, tomato, thousand island	15
Turkey	arugula, swiss, mayonnaise, jalapeño-apple puree	14
Chicken salad	lettuce, tomato, onion, bacon, texas pete mayonnaise	15
Pulled pork	eastern NC style, slaw	14
House smoked brisket	bbq mayo	16

BURGERS* Served with PRG potato chips on a GF bun. Substitute small salad 2.00. Substitute Veggie Burger or Grilled Chicken

House	American, blue, cheddar, swiss, or pimento cheese. LTO, pickle. Add bacon 1	15
Remedy	American, bacon, fried egg, pickled onion, bbq sauce, chipotle aioli, lettuce	16
Red bird	grilled chicken, blue cheese, caramelized onions, devil’s ranch, arugula	15

PLATES

Risotto	butternut squash, caramelized onions, goat cheese, roasted red pepper pistou Add Veggie patty 4 6 Shrimp 6	13
Grilled salmon*	broccoli, smoked tomato vinaigrette	17
Shrimp and grits	bacon, peppers, green onions, mushroom cream sauce, tomato jam, parmesan	17

DESSERTS

PRG spun ice cream	vanilla, chocolate or strawberry	5
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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS
*BURGERS & SALMON COOKED TO ORDER

NON-ALCOHOLIC

S.Pellegrino	16.9oz bottle	4.5
Sodas, Coke, Diet Coke, Sprite, Ginger Ale		3
Cheerwine, 12oz bottle		3
Q Ginger Beer, 6.7oz		3
Citrus-Ade	freshly squeezed Refill 2	4.5
Arnold	Citrus-ade, iced tea includes one refill	4
Joe Van Gogh	Coffee, Certified organic and fair trade	3
Mighty Leaf	Iced Tea, whole leaf black tea	3
Mighty Leaf	Hot Tea	3
Earl Grey, Earl Grey Decaf, English Breakfast, Mint Melange, Chamomile Citrus, Hojicha Green		

WINE BY THE GLASS

Chardonnay	J. Lohr ‘20 Monterey	9	36
Pinot Grigio	Astoria ‘21 Italy	7	28
Prosecco	split Zonin Italy	9	
Riesling	Sun Garden ‘20 Germany	9	36
Rosé	Moulin de Gassac ‘21 France	8	32
Sauvignon Blanc	The Crossings ‘22 New Zealand	9	36
Cabernet Sauvignon	Chasing Lions ‘20 California	9	36
Pinot Noir	Block Nine ‘21 Napa	9	36
Tuscan Red Blend	Monrosso ‘18 Tuscany	10	40
Zinfandel Blend	Chronic Cellars Purple Paradise ‘20	11	44

WHITES BY THE BOTTLE

Chardonnay	Chalk Hill Sonoma Coast ‘22 California	39
Chardonnay	Chelhalem INOX ‘22 Oregon	42
Chardonnay	Flowers Sonoma Coast ‘19 California	80
Chenin Blanc	Saldo ‘21 California	48
Sauvignon Blanc	Honig ‘22 California	48

REDS BY THE BOTTLE

Cabernet/Petite Sirah	J Lohr Pure Paso ‘20 California	50
Bordeaux Blend	Toscanan Il Fauna Di Arcanum ‘20 Italy	84
Cabernet/Syrah	Treana Red ‘20 California	86
Cabernet Sauvignon	Clos du Val ‘19 California	106
Cabernet Sauvignon	Mollydooker MaitreD’ ‘21 Australia	66
California Red Blend	Orin Swift Abstract ‘21 California	78
Pinot Noir	Belle Glos Clark & Telephone ‘20 California	112
Pinot Noir	Merry Edwards Sonoma Coast ‘19 California	138
Red Blend	The Prisoner ‘21 California	84
Tuscan Red Blend	Gaja Ca’Marcanda Promis ‘20 Tuscany	100
Zinfandel	Rombauer ‘20 California	88

BUBBLES BY THE BOTTLE

Sparkling	Mumm Cuvée Brut Prestige California	40
Sparkling	J Vineyards California Cuvée California	62
Champagne	Veuve Clicquot Brut France	136

DRAFT BEER All draft beers \$7

Blackbird	Kolsch	Wake Forest, NC	4.5%
Brewery Bhavana Pithy	IPA	Raleigh, NC	7.4%
Bull City Off Main	Cider	Durham, NC	6%
Deep River 4042 Chocolate	Stout	Clayton, NC	6.5%
Divine Barrel Climb A Cloud	Hazy IPA	Charlotte, NC	6.7%
Foothills People’s	Porter	Winston-Salem, NC	5.8%
Fullsteam Paycheck	Pilsner	Durham, NC	4.5%
Guinness	Stout	Ireland	4.2%
Heist Citra	Quench’l NE IPA	Charlotte, NC	7.1%
Hi-Wire Lo-Pitch	Hazy IPA	Asheville, NC	5.5%
Lonerider Sweet Josie	Brown	Raleigh, NC	6.1%
Sierra Nevada	Pale	Mills River, NC	5.6%
Mother Earth Weeping Willow	Wit	Kinston, NC	5%
Noda Hop Drop ’n Roll	West Coast IPA	charlotte, NC	7.2
Raleigh Hell Yes Ma’am	Belgian Golden	Raleigh, NC	9.2%
R&D Seven Saturdays	IPA	Raleigh, NC	6.2%
Southern Pines Scottish	Amber	Southern Pines, NC	5.1%
Sycamore Mountain Candy	IPA	Charlotte, NC	7.5%
Stella Artois	Pilsner	Belgium	5%
Wicked Weed Pernicious	IPA	Asheville, NC	7.3%

BOTTLES & CANS

Athletic Brewing Co Run Wild IPA	Non-alcoholic	5
Blue Moon		6
Bud Light		5
Coors Light		5
Corona Extra		5
Foothills Jade IPA		6
Maine Beer Co Lunch IPA	500ml btl	12.5
Michelob Ultra		5
Miller Lite		5
New Belgium Dominga Mimosa Sour		6
Shiner Bock		5
White Claw Black Cherry		6
Yuengling		4



GLUTEN FREE DINNER

Grilled items might contain traces of gluten

STARTERS

Black-eyed pea hummus	vegetables	9
Crab dip	served warm, vegetables	10
Pimento cheese dip	vegetables	9
Brussels sprouts	bacon, onion, jalapeño, honey	11

SALADS Add Avocado 4 Veggie Patty 4 Chicken 6 Shrimp 6 Salmon* 9

Field greens	tomatoes, carrots, cucumbers, balsamic vinaigrette	5/7
Arugula	chilled pears, feta, shaved cauliflower, red onions, almonds, honey vinaigrette	6/11
Kale	red onion, tomatoes, olives, parmesan, buttermilk caesar dressing	6/11
Spinach	bacon, hard boiled egg, mushrooms, tomatoes, honey-mustard vinaigrette	6/11

BURGER* Choice of small salad. Substitute Veggie Burger or Grilled Chicken. Served on a GF bun

House	American, blue, cheddar, swiss, or pimento cheese, lettuce, tomato, onion, pickle. Add bacon 1	17
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ENTRÉES

Tuna carpaccio	chilled pears, avocados, cucumbers, sesame-ginger vinaigrette	18
Risotto	butternut squash, caramelized onions, goat cheese, roasted red pepper pistou Add Veggie Patty 4 Shrimp 6	16
Scallops*	rice pirloo, andouille sausage, roasted corn, onions, peppers, spinach, lemon emulsion	26
Blackened catfish	andouille sausage & brussels sprout hash, remoulade	23
Grilled salmon*	mashed potatoes, broccoli, smoked tomato vinaigrette	26
Shrimp and grits	bacon, peppers, green onions, mushroom cream sauce, tomato jam, parmesan	23
Roasted chicken	mashed potatoes, broccoli, herb gravy	23
Smoked brisket	mashed sweet potatoes, brussels sprout & corn succotash, bbq gravy	26
Grilled ribeye*	cauliflower puree, fingerling potatoes, sauteed spinach, bordelaise	33
Pork Shank	bone-in, roasted sweet potatoes, collards, jalapeño applesauce	25

DESSERTS

PRG spun ice cream	vanilla, chocolate or strawberry	5
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*BURGERS, SALMON, PORK CHOP & RIBEYE COOKED TO ORDER

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Cheerwine,	12oz bottle	3
Q Ginger Beer,	6.7oz	3
Citrus-Ade	freshly squeezed Refill 2	4.5
Arnold	Citrus-ade, iced tea includes one refill	4
Joe Van Gogh	Coffee, Certified organic and fair trade	3
Mighty Leaf	Iced Tea, whole leaf black tea	3
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Bud Light	5
Coors Light	5
Corona Extra	5
Foothills Jade IPA	6
Maine Beer Co Lunch IPA 500ml btl	12.5
Michelob Ultra	5
Miller Lite	5
New Belgium Dominga Mimosa Sour	6
Shiner Bock	5
White Claw Black Cherry	6
Yuengling	4