

STARTERS

CRISPY CORN HUSHPUPPIES Warm golden hushpuppies with a touch of jalapeño heat, served with whipped honey butter 8.95

CRISPY CAULIFLOWER Lightly battered florets fried crisp, served with a creamy curry yogurt dipping sauce 12.95

CALAMARI Hand-cut and cornmeal-dusted, with fried Italian peppers, pomodoro, and house remoulade 15.95

TUNA TARTARE* Hand-chopped sushi-grade yellowfin tossed with cucumber and charred leek aioli, served with house-made tortilla chips 17.95

SALADS & BOWLS

grilled or fried chicken 6 | shrimp 8 | salmon* 12 | steak* 14

CAESAR Chopped romaine, aged Parmigiano-Reggiano, and house-made garlic focaccia croutons 11.95

WEDGE Crisp iceberg lettuce with cherry tomatoes, thick-cut bacon, balsamic shallots, and creamy blue cheese dressing 13.95

GREEK Mixed local greens with cucumber, tomato, red onion, olives, peppers, feta, fried pita, and pomegranate vinaigrette 13.50

BABY KALE & GOAT CHEESE Dates and toasted hazelnuts, tossed in a honey-sesame vinaigrette 13.50

MEDITERRANEAN BOWL Warm lentils and rice with grilled shrimp and fried artichokes, whipped yogurt, cucumber, red onion, feta, crispy chickpeas, mixed greens, and tahini dressing 22.95

WARM CRAB DIP Lump crab baked with Comté, shallots, and Old Bay, served bubbling with crisp wonton chips 17.95

SPINACH & ARTICHOKE DIP A classic — creamy baked blend of spinach, artichokes, and melted cheeses, served with house-made tortilla chips 13.95

BUFFALO CHICKEN DIP Shredded slow-braised chicken folded into a creamy Buffalo cheese dip, served with warm tortilla chips 14.50

BURGERS & SANDWICHES

Choice of French fries, house salad (+2), or Caesar (+2). Gluten-free bread available upon request. Add bacon to any burger or sandwich (+2).

GRANITE BURGER* Double-stacked blend of Allen Brothers premium Angus ground beef with melted cheddar, crisp lettuce, onion, and pickles, finished with our signature burger sauce on fresh baked brioche 17.50

JACK BURGER* Double-stacked blend of Allen Brothers premium Angus ground beef with monterey jack cheese, fried onion ring, and bacon, finished with our house-made BBQ sauce on fresh baked brioche 19.50

CLASSIC FRIED CHICKEN Crispy chicken cutlet with house-made buffalo and ranch sauces, shredded lettuce, and pickles on fresh baked brioche 17.50

CRISPY FISH SANDWICH Beer-battered haddock with crisp coleslaw and creamy remoulade on fresh baked brioche 18.95

HAND-CUT STEAKS

Our Black Angus steaks are 21-day dry-aged for exceptional flavor. Finished with pearl onion butter. Choice of cognac peppercorn or red wine demi-glace.

FILET MIGNON 8oz* Center-cut tenderloin, with whipped potatoes and choice of one side 47.95

RIBEYE 14oz* Well-marbled and richly flavored, with whipped potatoes and choice of one side 48.95

HANGER STEAK & FRENCH FRIES 10oz* 35.95

FRESH FISH

We serve responsibly sourced fish, hand-cut daily for exceptional freshness and flavor.

SCOTTISH SALMON WITH HERBED BEURRE BLANC* Served on a bed of rice pilaf with roasted brussels sprouts and fresh herbs 28.95

NORTH CAROLINA RAINBOW TROUT Almondine style, topped with toasted almonds and served with grilled green beans and roasted potatoes 27.95

SPECIALTIES

EGGPLANT PARMESAN Crisp ribbons of eggplant layered with fresh mozzarella, pomodoro, aged Parmigiano-Reggiano and served with a side of fresh baked focaccia 20.95

CHICKEN PESTO PASTA Grilled chicken and tubetti pasta tossed in a rich basil-pesto cream, finished with aged Parmigiano-Reggiano and served with a side of fresh baked focaccia 20.95

CAJUN PASTA Seared chicken and shrimp sautéed with shallots, garlic, and a tangy Cajun tomato cream and served with a side of focaccia 23.95

JUMBO LUMP CRAB CAKES Pan seared, served with roasted vegetable medley and remoulade 34.95

BEEF BOURGUIGNON Sautéed tender slices of beef, cremini mushrooms, pearl onions, and roasted baby carrots in a rich red wine sauce, served with whipped potatoes 29.95

KNIFE & FORK BABY BACK RIBS Slow-smoked and brushed with house-made BBQ sauce, finished on the chargrill and served with fries and crisp coleslaw 25.95

ROASTED HALF CHICKEN AU JUS All-natural chicken roasted with rosemary and thyme butter, served with whipped potatoes 23.95
Note: this dish requires additional cooking time

SIDES

FRENCH FRIES 5.95

WHIPPED POTATOES 5.95

CAESAR SALAD 7.50

HOUSE SALAD 7.50
Mixed greens, cucumber, tomato, croutons and choice of blue cheese, ranch or vinaigrette

CREAMED CORN 5.95

CREAMED SPINACH 5.95

GRILLED GREEN BEANS 5.95

SHAVED & ROASTED BRUSSELS SPROUTS 6.95

GRILLED ASPARAGUS 8.50

DESSERT

BROWNIE SUNDAE Warm chocolate brownie with vanilla bean ice cream, whipped cream, toffee sauce, and candied pecans 9.95

KEY LIME PIE Graham cracker crust filled with tangy key lime custard, topped with fresh whipped cream 9.95

STICKY TOFFEE PUDDING Warm toffee-soaked sponge cake with vanilla bean ice cream and dark chocolate crisps 9.95

*Cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ALLERGY STATEMENT: We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies or dietary restrictions, please alert us as not all ingredients are listed. Scan the QR code for detailed allergy and ingredient information.