

GLUTEN-FREE MENU

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

SALADS & BOWLS

grilled chicken 6 / shrimp 8 / salmon* 12 / steak* 14

- CAESAR** Chopped romaine, aged Parmigiano-Reggiano, and classic Caesar dressing 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, and pomegranate vinaigrette 13.50
- BABY KALE & GOAT CHEESE** Date 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 warm tortilla 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
- TUNA TARTARE*** Hand-chopped sushi-grade yellowfin tossed with cucumber and charred leek aioli, served with house-made tortilla chips 17.95

BURGERS & SANDWICHES

- Choice of French fries, house salad (+2), or Caesar (+2). All burgers and sandwiches are served on gluten-free bread. 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 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 19.50

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, and aged Parmigiano-Reggiano 20.95
- CHICKEN PESTO PASTA** Grilled chicken and gluten-free spaghetti tossed in a rich basil-pesto cream, finished with aged Parmigiano-Reggiano 20.95
- CAJUN PASTA** Seared chicken and shrimp sautéed with shallots, garlic, and a tangy Cajun tomato cream, served on gluten-free spaghetti 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 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

*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.