

starters

- SMOKED ONION DIP** \$6
Kettle chips
- DEVILED EGGS** \$8
Classic, paprika, scallions
- CRAB CAKE** \$21
Housemade tarter sauce, lemon
- MUSSELS*** \$16
Wine, smoked tomato, chili butter, garlic, baguette
- PIMENTO CHEESE & PICKLES** \$14
Cipollini onion, carrots, cucumbers
- LOBSTER BISQUE** \$10/14
Oh. You'll mention the bisque.
- BLT SLIDERS** \$12
Bacon jam, arugula, herb aioli, tomato

salads

- PEA RIDGE CASA** \$8
Greens, roasted tomatoes, radishes, carrots, shallot vin
 - WEDGE** \$11
Baby berg, bacon jam, marinated tomatoes & cucumber, bleu cheese
 - RED BUTTER LETTUCE** \$10
Bleu cheese, radish, leeks, spiced walnuts, Vidalia ginger vin
 - BEETS** \$10
Oranges, goat cheese, candied walnuts, pickled onion, balsamic vin
 - CRAB CAKE ENTRÉE SALAD** \$22
Mixed greens, arugula, cucumbers, tomatoes, avocado, leeks, lemon vin
 - FRIED CHICKEN COBB** \$20
Mixed greens, tomatoes, avocado, bacon, cheddar, egg, honey mustard
- Add sautéed shrimp \$11, fried shrimp \$12, chicken breast \$8, trout fillet \$10**

sides

- BEETS** \$8
Oven roasted, Greek spiced, feta
- GREENS** \$8
Creamy kale & brussels sprouts
- LOADED MASH** \$8
Cheddar, bacon, sour cream, scallions
- BRUSSELS SPROUTS** \$9
Pickled shallots, bacon jam, sherry gastrique
- MAC N CHEESE/ LOBSTER MAC** \$8/15
Four cheese sauce, elbow noodle
- EXTRA BAGUETTE** \$2
- EXTRA DRESSING** .75

mains



- TROUT* \$30**
Flash fried, cheddar grits, NoLa lemon butter, sautéed kale & garlic
- CHICKEN \$24**
Country fried, mash potato, sawmill gravy, sautéed kale & garlic
- PORK CHOP \$26**
Sweet potato pureé, dijon cream, cream kale & brussels
- GEORGIA SHRIMP & CHEDDAR GRITS* \$22**
Cajun honey mustard, bell peppers, tomato

sandwiches

- SMOKED CHICKEN MELT** \$14
Fontina, bacon, caramelized onion, arugula, confit garlic aioli, tomato marmalade, baguette
- CRAB CAKE BLT** \$22
Arugula, tomato, bacon, remoulade
- TX CHEESESTEAK** \$17
Brisket, onion, jalapeño, cheese
- FRIED PORK CHOP** \$15
Dijonnaise, house pickles, tomato
- BRAISED LAMB** \$15
Harissa aioli, marinated tomatoes & cucumber, feta, greens
- NC TROUT BANH MI*** \$14
Sweet chili cukes, pickled veg, cilantro, jalapeños, chili garlic aioli
- FRESH VEGGIE** \$11
Tomato, cucumber, bell pepper, spinach, herb aioli, smoked onion
- HOUSE BURGER*** \$15
Housemade patty, cheddar, house pickles, tomato jam, smoked onion, red butter lettuce

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses.*

DRINK

menu

cocktails

TITOS SPICY PEAR Spiced pear, lemon, chili	\$13
PALOMA Silver tequila, lime, grapefruit	\$13
APPLE CIDER MARTINI Apple, lemon, maple syrup	\$12
THE PEA RITA Blanco tequila, hibiscus liqueur, lime, triple sec	\$11
EAST-SIDE enGINe, Chateau California aloe liqueur, lime, mint	\$12
NEW FASHIONED MANHATTAN Hellbender bourbon, orange, cherry, Cocchi Di Torino	\$15
GINGER LIME SOUR Bourbon, ginger beer, lime, egg white	\$12

not-tails

MULE ON THE WAGON NA bourbon, ginger beer, lime, mint	\$10
BLOOD ORANGE MARG NO RITA NA Mexican Agave, lime, blood orange	\$9
SPARKLING GARDEN Optimist NA Gin, Elderflower tonic, lime	\$9
NAGRONI Lyres Orange, Lyres Apertif Rossa, Cedars classic	\$10
NANHATTAN Lyres American malt, Lyres Apertif Rossa, Fee Brothers bitters, Luxardo	\$10

beer

LOCAL	
Sweetwater 420 16oz	\$7
Scofflaw Basement IPA 16oz	\$7.5
Creature Comforts Tropicalia IPA 16oz	\$7.5
Creature Comforts Automatic Pale Ale 16oz	\$7
3 Taverns Prince of Pils	\$6
New Realm Helluvienna Lager 16oz	\$7
Firemaker Way Down Yonder Lager	\$6.5
New Realm Blackberry Smoke Lager 16oz	\$7.5
Treehorn Dry Cider	\$7
Monday Night Dr. Robot Berry Lemon Sour 16oz	\$7

REGIONAL

Wicked Weed Pernicious IPA 16oz	\$7.5
Sierra Nevada Hazy Little Thing IPA	\$6
Sierra Nevada Pale Ale 16oz	\$7.5
Highland Oatmeal Porter	\$6
Goat Island Blood Orange	\$6
Berliner Wisse	

CLASSICS

Miller High Life	\$4
Reissdorf Kolsch 11.3oz	\$8
Paulaner Hefeweizen 16.9oz	\$8
Jacks Dry Hopped Hard Cider	\$7

NON-ALCOHOLIC

Athletic Brewing Upside Dawn Golden	\$6.5
Athletic Brewing Run Wild IPA	\$6.5
Rightside IPA	\$6.5

wine

WHITE

White Blend	\$7/\$27
Chardonnay	\$9/\$35
Chardonnay	\$12/\$46
Sauvignon Blanc	\$9/\$35
Chenin Blanc	\$10/\$39
Pinot Grigio	\$7/27
Prosecco	\$8/\$30
Cava Rose	\$9/\$35

RED

Red Blend	\$7/\$27
Pinot Noir	\$10/\$39
Malbec	\$9/\$35
Primitivo	\$12/\$46
Cabernet Franc	\$11/\$42
Cabernet Sauvignon	\$14/\$54

NA WINES: ASK YOUR SERVER