



⊕ COCKTAILS ⊕

Mimosa ⊕ 8

with sparkling wine and fresh orange juice

“Man”mosa ⊕ 8

with Lone Rider Shotgun Betty hefeweizen, fresh orange juice and sparkling wine

18 Seaboard Bacon

Bloody Mary ⊕ 8

with Topo Vodka, apple smoked bacon

Local Apple Sangria ⊕ 8

with white wine, and Absolut Apple

⊕ STARTERS ⊕

Snead’s Ferry she-crab soup *with sherry reduction* ⊕ 6

CANTINA 18 Moores Brothers short rib tacos *with street corn salsa, cilantro and jalapeno crema* ⊕

10

Heart of romaine salad *with buttermilk blue cheese dressing, cranberry compote and crisp bacon* ⊕ 6

Warm Ashe County pimento cheese *with house-made crostini* ⊕ 6

⊕ ENTREE SALADS ⊕

Grilled Atlantic salmon mixed greens salad* *with a poached farm egg, pickled red onions and basil balsamic* ⊕ 12

Crispy Pamlico Sound shrimp salad *with romaine, spiced croutons and creamy asiago dressing* ⊕ 12

Hopkins Farm chicken salad *with local apples, Holly Grove goat cheese, summer squash and herb vinaigrette* ⊕ 12

⊕ BRUNCH ENTRÉES ⊕

Wood-fire grilled Moore Brothers' meatloaf and farm eggs with Old Mill of Guilford grits, sautéed spinach and house-made Worcestershire ⊕ **10**

Heritage Farms' bacon and cornmeal waffle with Chantilly and maple syrup ⊕ **10**

18 Seaboard chicken salad on house-made bread with yellow peppers and red onions and baby greens ⊕ **11**

18 Benedict with English muffins, sausage, poached farm eggs, hollandaise and baby greens ⊕ **12**

Beef tenderloin burger* with an over-easy farm egg, lettuce, bacon jam, and home fries ⊕ **12**

Fried green tomato B.L.T. with Texas Pete aioli and home fries ⊕ **9**

CANTINA 18 omelet with Italian sausage, Holly Grove goat cheese, and a cherry tomato compote ⊕ **11**

Pamlico Sound shrimp and Old Mill of Guilford cheddar grits with sautéed kale and Heritage Farms' bacon jam ⊕ **15**

⊕ SIDE DISHES ⊕

\$3 each

Heritage Farms' bacon

House-made sausage

Two farm eggs any style

Old Mill of Guilford cheddar grits

Home fries

House-baked toast and sweet potato butter

Southern style biscuit with strawberry preserves

⊕ **Please alert your server of allergies or dietary restrictions.** ⊕

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

Artwork by North Carolina artist Robert Irwin provided by and available through The Mahler Fine Art at 919.896.7503

Executive Chef
Serge Falcoz-Vigne

Pastry Chef
Billy Apperson

Chef-Proprietor
Jason Smith

Director of Operations
Bryan Tucker



☩ COCKTAILS ☩

Local Apple Sangria ☩ 8
with white wine, Brandy and Absolut Apple

Mandarin Mojito ☩ 9
with Absolut Mandarin, fresh mint and lime

Fair Game Martini ☩ 12
Fair Game apple brandy, Krupnikas honey liqueur and fresh lemon juice

Vanilla Eggnog Martini ☩ 12
with TOPO vodka and fresh nutmeg

☩ STARTERS ☩

Sneads Ferry she-crab soup *with sherry reduction* ☩ 7

Creamy butternut squash soup *with bacon whipped cream and chives* ☩ 7

Sunny Creek lettuce salad *with cherry tomatoes, winter squash, Holly Grove goat cheese and basil balsamic vinaigrette* ☩ 7

Heart of romaine salad *with buttermilk blue cheese dressing, local apple, and crisp bacon* ☩ 6

House-made warm garlic chips *with buttermilk blue cheese dressing* ☩ 6

Sea Island red pea hummus *with house-made crostinis* ☩ 8

Crispy pickle chips *with spicy buttermilk* ☩ 8

Crispy Pamlico Sound shrimp *with horseradish slaw and Texas Pete aioli* ☩ 9

☩ SANDWICHES ☩

*Sandwiches served with your choice of **House-made garlic chips**,
Potato salad or **Green bean salad***

Hardwood smoked pork sandwich *with horseradish slaw on a house-made bun* ☩ 9

Moore Brothers' meatloaf sloppy Joe *with Ashe County cheddar cheese on a house-made bun* ☩ 8

18 Seaboard chicken salad on house fresh bread *with local peppers, celery and red onions* ☩ 9

Moore Brothers' beef burger* *with pimento cheese, Heritage Farms bacon and sliced tomato* ☩ 12

⊕ ENTREE SALADS ⊕

Sneads Ferry she crab soup and spinach salad *with cherry tomatoes, Holly Grove goat cheese, winter squash and basil balsamic vinaigrette* ⊕ **9**

Grilled Atlantic salmon mixed greens salad* *with balsamic vinaigrette, roasted red peppers and pickled red onions* ⊕ **12**

Hopkins Farm chicken salad *with local apple, Holly Grove goat cheese, winter squash and herb vinaigrette* ⊕ **8**

Crispy Pamlico Sound shrimp salad *with romaine, creamy asiago dressing and focaccia croutons* ⊕ **10**

Moore Brothers' beef brisket and pickled beets chopped salad *with bacon and bleu cheese dressing* ⊕ **12**

⊕ CHEF'S ENTRÉES ⊕

Wood-fire grilled Moore Brothers' meatloaf *with goat cheese smashed red potatoes, spinach and house-made Worcestershire* ⊕ **9**

CANTINA 18 Moore Brothers short rib tacos *with corn salsa, cilantro and roasted jalapeño crema* ⊕ **10**

Cornmeal-cruste Carolina Classics catfish *with a pork jowl and herb grit cake, sautéed spinach, grilled corn salsa and champagne tarragon butter* ⊕ **11**

Sea Island red pea cakes *with oyster mushrooms, sautéed kale, winter squash and red pepper chimichurri* ⊕ **9**

Pamlico Sound shrimp and Old Mill of Guilford cheddar grits *with sautéed spinach and bacon jam* ⊕ **15**

Cracklin' pork shank *with blue cheese grits, sautéed spinach and pepper jelly* ⊕ **16**

⊕ **Please alert your server of allergies or dietary restrictions.** ⊕

⊕ ***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness** ⊕

Lunch: Mon–Fri 11:30am to 2pm ⊕ Dinner: Sun–Thurs 5pm to 10pm; Fri & Sat 5pm to 11pm ⊕ Brunch: Sat & Sun 11:30am to 2:30pm

Artwork by North Carolina artist Robert Irwin provided by and available through The Mahler Fine Art at 919.896.7503

Executive Chef
Serge Falcoz-Vigne

Pastry Chef
Billy Apperson

Chef-Proprietor
Jason Smith

Wine Director
Bryan Tucker

CHEF'S ENTRÉES

Cornmeal-crusted Carolina Classics catfish with pork jowl and herb grit cakes, sautéed spinach, grilled corn salsa and Champagne tarragon butter # 18

Pamlico Sound shrimp Hoppin' John with Carolina Gold rice, crab, shallot, garlic, kale and cream # 21

Pan seared crusted mahi mahi with EVOO garlic smashed potatoes, pickled Raleigh City Farm radishes, kale, and citrus vinaigrette # 23

Cracklin' pork shank with blue cheese grits, sautéed spinach and a house pepper jelly # 19

Sea Island red pea cake with sautéed kale, oyster mushrooms, roasted butternut squash, and red pepper chimichurri # 18

FROM THE HARDWOOD FIRE

Hardwood fire grilled seafood and meats served with your choice of a Chef's Complement and two Side Dishes.

Haywood County sunburst trout # 20

Moore Brothers' barbecue beef

N.C. swordfish # 20

brisket # 18

Atlantic Salmon # 19

Black Angus filet mignon* # 28

CHEF'S COMPLEMENTS

Choose **one** of these sauces to give your hardwood fire grilled entrée a personal touch.

Choose any additional sauce for \$1.50

House pepper jelly

Blue cheese balsamic glaze

Champagne tarragon butter

18 Seaboard Worcestershire

Local apple & sweet potato

Red pepper chimichurri

SIDE DISHES

Old Mill of Guilford cheddar grits

Grilled zucchini & squash

Holly Grove goat cheese smashed red potatoes

Sautéed spinach

Carolina gold rice & house-made

Local Bacon braised collard

Artwork by North Carolina artist Robert Irwin provided by and available through The Mahler Fine Art at (919) 896-7503

Executive Chef
Serge Falcoz-Vigne

Pastry Chef
Billy Apperson

Chef-Proprietor
Jason Smith

Wine Director
Bryan Tucker