



STARTERS

SOUTH STREET WINGS our signature marinated wings either charbroiled OR classic flash-fried with our bleu cheese dip 7.95

CRISPY GREEN TOMATO BLT fried green tomato over chiffonade lettuce topped with slow-braised pork belly, roasted garlic-lemon aioli and bacon crisps 8.95

MOZZARELLA GRILLE fresh mozzarella wrapped with shaved prosciutto and wilted romaine, charbroiled & served with tomato-basil concasse, balsamic glaze 7.75

DUCK CIGARS slow-simmered confit of duck leg wrapped in an ultra thin spring roll wrap, flash-fried and served with a trio of dipping sauces 7.95

CHEESY BREAD a blend of four cheeses, garlic, minced onion, parsley and spices baked on fresh French crostini 5.95

CUSTOM COCKTAIL poached & chilled NC shrimp tossed with spiced lime vinaigrette over tomato-horseradish coulis 10.95

HOUSE CHIPS fresh root vegetable & potato chips with herbed buttermilk ranch, bleu cheese OR hot sauce; *house made daily* 4.95

CHARCUTERIE DISPLAY ARTISAN STYLE an array of cured & smoked meats with artisan cheeses, classic accompaniments and dips 12.95

MAINS

BLUE CRAB MAC & CHEESE creamy mac & cheese, jumbo lump crab, portobellos and prosciutto, baked and topped with scallion, *choice of side* 14.95

BABY BACK RIBS slow-smoked and glazed with house barbecue sauce, *choice of side* ½ rack 10.95 ♦ full rack 17.95

SEARED TUNA TACOS flatiron-seared ahi tuna, rare in soft flour tortillas with shaved lettuce, tomato, pico, spiced sour cream, avocado & shredded cheddar jack, *choice of side* 9.95

GRILLED CHICKEN, SPINACH & GOAT CHEESE FLATBREAD chopped & tossed with balsamic vinaigrette, onions, tomatoes and cucumbers, *choice of side* 8.95

BRAISED SHORT RIB slow-braised boneless short rib of beef over mashed Yukon Gold potatoes with burgundy demiglace and leek crisps 11.95

ALMOST FAMOUS DUCK & DUMPLINGS decadent duck confit with country vegetables, truffles and rich veloute over steamed dumplings 10.95

CHICKEN PASTA LOUISIANNE blackened chicken breast over linguine alfredo, with asparagus tips, grape tomatoes, braised pork belly & peppers 11.95

SIDE ITEMS

HOUSE ROOT VEGETABLE & POTATO CHIPS 4.95

BOURBON BAKED BEANS 3.95

FRENCH FRIES 3.25

TRUFFLE FRIES garlic, parmesan, parsley, truffle oil, sea salt 4.95

ZUCCHINI FRIES with sriracha-aioli 2.95

ROASTED MEDLEY OF VEGETABLES zucchini, yellow squash, red pepper and red onions 3.95

MAC & CHEESE four cheese gratiné 3.95

CREAMY SOUTHERN COLE SLAW shredded cabbage, Duke's mayonnaise, vinegar, sugar & spices 2.50

QUINOA SALAD MEDLEY confetti vegetables, light vinaigrette 4.95

MASHED YUKON GOLD POTATOES 2.95

APPLES, PEARS, BERRIES & ORANGES 2.95

SOUPS & SALADS

add grilled chicken 7 seared tuna 9
grilled shrimp 9 grilled salmon 8
grilled tenderloin medallion 13

housemade dressings: bleu cheese, buttermilk herbed ranch, balsamic vinaigrette, maple-muscadine vinaigrette, golden Italian, honey mustard, citrus vinaigrette, wild berry, peppercorn-parmesan, creamy chipotle-lime

THREE ONION SOUP steakhouse style, rusk croustade, molten provolone 5.50

CHEF'S DAILY INSPIRATION SOUP inspired by the freshest product available market price

ARUGULA, FRISÉE & SPINACH SALAD red onion marmalade, local goat cheese, granny smith apples, dried fruits, spiced pecans, maple-muscadine vinaigrette 7.25

THE FAMED WEDGE classic iceberg, Danish bleu crumbles, bleu cheese dressing, bacon, tomatoes, cucumbers, croutons 5.95

KALE SALAD 182 SOUTH superfood kale, golden vinaigrette, grape tomatoes, focaccia croutons, shaved parmesan 5.50

BOX OFFICE HOUSE SALAD mixed field greens, vine-ripened tomatoes, hothouse cucumbers and zested carrots, onions, croutons, selection of dressing 4.95

CAESAR SALAD THEATER crisp romaine, parmesan tuiles, garlic-mustard emulsion, herbed focaccia croutons, shaved parma 6.95

BUTTERMILK CHICKEN SALAD crisp fresh field greens, chopped egg, onion, tomatoes, cucumbers, southern-fried breast of chicken, smoked bacon-chipotle ranch dressing 11.95

SUNDANCE FAJITA GRILLE skillet-seared navarro spiced steak, crisp romaine, roasted peppers, pico de gallo, avocado purée, ancho sour cream, plantain crisps, with creamy chipotle-lime vinaigrette 12.95

SANDWICHES *served with choice of side item*

THE COUNTRY CLUB a triple decker feature of turkey, ham, and cheddar topped with peppered bacon, lettuce, tomato and dijon mayonnaise on stone ground wheat bread 7.95

MUFFALETTA herbed focaccia loaded with tangy olive tapenade, smoked ham, genoa salami, cappicola, mortadella, provolone, fresh mozzarella and grained mustard; *a cajun classic* 10.95

PORT CITY CRABCAKE SANDWICH our famous crabcake seared and served on a brioche roll with creole remoulade 12.95

SGT. PEPPER'S marinated portobello mushroom, roasted red pepper, fresh mozzarella, pesto and arugula on a ciabatta bun with roasted garlic, served with zucchini fries and country ranch 8.95

CHARBROILED CHICKEN CORDON BLEU SANDWICH marinated & charbroiled breast of chicken, Smithfield smoked ham, swiss, dijonnaise, lettuce and tomato on focaccia 8.95

STANDARD HARDWARE BURGER our house burger with applewood bacon, grilled shallots, grilled portobellos, house garlic-jalapeno pickles, emmentaler swiss, dijonnaise, crisp lettuce and tomato on an herbed brioche 12.95

WEBB CUSTOM PRIME RIB STACKER sautéed mushrooms & onions, provolone, with cabernet au jus and creamed horseradish 14.95

BUFFALO SHRIMP SANDWICH spicy buffalo shrimp, crumbled bleu cheese, shaved iceberg, tomato, spiced mayo 10.95

ROAST BREAST OF TURKEY AND BRIE shaved oven roasted turkey breast, pear-apple slaw, cranberry mayonnaise, rich brie cheese on stone ground wheat 10.95



JON SPENCER
CEC Executive Chef

