

## FIRST PLATES

### CHEESY BREAD

our four cheese croustades baked gently with minced garlic, onion, parsley and herbs 6.95

### ANGRY LOBSTER

spicy flash-fried lobster tails with jalapeño-honey mustard dip 14.95

### GRILLED ARTICHOKE

lemon sorrel vinaigrette, fresh grated Asiago, roasted garlic aioli 11.95

### BRAISED PORK BELLY

garlic greens, wild berry vinaigrette, applewood crisps 8.95

### DUCK CIGARS

slow-simmered confit of duck leg in an ultra thin spring roll wrap, flash-fried with dipping sauce trio 8.95

### SPICE SEARED SHRIMP SATAY

spice seared shrimp spirals, lemon-grained mustard remoulade dip 12.95

### CHARBROILED SOUTH STREET WINGS

our signature marinated wings either charbroiled, served with bleu cheese dip and wing sauce 8.95

### MOZZARELLA GRILLE

fresh mozzarella wrapped in prosciutto and romaine, grilled with tomato-basil concasse and finished with a balsamic glaze 8.75

### ARTISAN BREADS

house baked, served with whipped butter 3.95

### FRIED GREEN TOMATOES

sweet corn, crab, tomato, jalapeño, dilled tartar sauce 10.95

### HUMMUS TASTER

traditional hummus with chickpeas, tahini, garlic & lemon, grilled flatbread, infused oils, and balsamic glaze 6.75

## SOUPS & SALADS

add grilled chicken 7 seared tuna 9.95  
grilled shrimp 9.95 grilled salmon 8  
grilled tenderloin medallions 13

*housemade dressings:* bleu cheese, buttermilk herbed ranch, balsamic vinaigrette, orange saffron, maple-muscadine vinaigrette, golden Italian, honey mustard, citrus vinaigrette, wild berry, peppercorn-parmesan

### CHEF'S DAILY INSPIRATION SOUP

the chef's daily featured soup! inspired by the freshest product available market

### 3 X 3 ONION SOUP

steakhouse style, cubed: 3 onion, 3 cheese 5.95

### CAESAR SALAD THEATER

crisp romaine, parmesan tuiles, garlic-mustard emulsion, herbed foccacia croutons, shaved parma 6.95

### 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 dressings 5.75

### SPINACH, ARUGULA & GOAT CHEESE SALAD

with fresh strawberries, mandarin orange segments, crumbled goat cheese, candied pecans and lite orange saffron vinaigrette 7.25



## MAIN PLATES

*served with your choice of: baked potato, country potato cakes, roasted medley of vegetables, stone ground cheddar grits, fries or buttery smashed Yukon Gold potatoes*

### PORT CITY CRABCAKES

sweet blue crab cakes, lemon-coriander butter sauce 25.95

### TENDERLOIN MEDALLIONS DANISH STYLE

filet mignon medallions, boursin-danish bleu gratin, brioche croustade, madeira glace di viande 24.95

### SLOW ROASTED PRIME RIB OF BEEF

Certified Angus Beef® brand prime rib au jus  
queen's cut 23.50 ♦ king's cut 26.75  
blackened: with bleu cheese 27.95



### STANDARD HARDWARE BURGER

with applewood bacon, grilled shallots, grilled portobellos, house garlic-jalapeno pickles, emmentaler swiss, dijonnaise, crisp lettuce & tomato on herbed brioche 13.95

### CRAB STUFFED CAROLINA TROUT

over fried green tomatoes with dijon-tarragon cream 24.95

### PORK BELLY ARANCINI

blistered tomato sauce, roasted garlic- olive oil whipped mayo, pickled olives, arugula and asiago 17.95

### SMOKED MUSCADINE DUCK DUET

light smoke & pepper seared duck breast, glazed with a north carolina muscadine wine sauce, served over duck fried rice 23.95

### PARMESAN CRUSTED BREAST OF CHICKEN SCALOPINES

herb and parmesan crusted scalopines of chicken, pan-fried, smothered with fresh mozzarella, tomatoes, artichokes, roasted peppers, basil, white wine, olive oil & garlic 17.95

## WCK SIDE ORDERS

### CREAMED COUNTRY SPINACH

parmesan, gouda, garlic and shallots  
5.95 (sub 3.25)

### GRILLED & BUTTERED ASPARAGUS

classic hollandaise 6.95 (sub 4.95)

### LOBSTER-CORN RISOTTO

leeks, bacon crisps, cheese 10.95 (sub 6.95)

### GINGER GLAZED CARROTS

soda, ginger, ginger beer, brown sugar, butter 3.95 (sub 1.95)

### TRUFFLE FRIES

black truffle oil, parmesan, parsley, sea salt & garlic 6.25 (sub 3.50)

### MAC & CHEESE

four cheese gratiné 6.95 (sub 3.95)

### GLAZED MUSHROOMS

burgundy demiglace, garlic & butter sauté 5.95 (sub 3.50)

### DUCK FRIED RICE

duck confit, garden vegetables, soy-chile sauce fried rice 6.95 (sub 4.95)

### CHIPOTLE STEWED APPLES

altopass apples, stewed with brown sugar and chipotle peppers 3.95

### BUTTERMILK SMASHED SWEET POTATOES

3.95 (sub 2.75)

### BUTTERNUT SQUASH FARRO

3.95 (sub 2.75)

### ROASTED VEGETABLES

zucchini, yellow squash, red pepper and red onion 3.75

### PAN ROASTED BRUSSEL SPROUTS

garlic, pancetta, braised pork, shallots, beurre meuniere 4.95 (sub 3.50)

### ROASTED BEETS

onion marmalade, carrots, parsnips, red wine gastrique 3.95 (sub 2.50)

Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness. Not all ingredients are listed on the menu so please inform your server of any food allergies.

🔥 = item may be cooked to order, rare to well done 🌱 = gluten-free

Webb Custom Kitchen proudly serves only Certified Angus Beef®. Our steaks must meet 10 strict quality standards of which only 8% of all cattle and only 30% of Angus Breed Cattle qualify. They are then subject to our own rigorous hand selection and aging standards. All of our steaks are corn-fed and aged a minimum of 35 days for flavor, texture and tenderness. We only serve center cut steaks and all are prepared to order in Southbend 1800° charbroilers for a Pittsburgh-style charred crusty exterior.



## FROM THE CHARBROILER

*served with your choice of: baked potato, country potato cakes, roast medley of vegetables, stone ground cheddar grits, fries or buttery smashed Yukon Gold potatoes*

### BBQ GLAZED BABY BACK RIBS

tender Danish baby back ribs, slow-smoked, glazed with our signature barbecue sauce or dry rubbed 1 rack 18.95 ♦ 2 racks 25.95

### CENTER CUT FILET MIGNON

Certified Angus Beef® tenderloin, 8oz. center cut; charbroiled to perfection 29.95

### BONE-IN CAB® AGED COWBOY RIBEYE

Certified Angus Beef® brand 22oz. bone-in ribeye aged at least 35 days; exquisite marbling 40.95

### HERB CHARBROILED BREAST OF CHICKEN

over herb-goat cheese polenta cake, natural jus reduction 17.95

### USDA PRIME KANSAS CITY STRIP

bone-in 20oz. aged prime strip steak 49.95



### PEPPERED PORK CHOP

Maker's Mark® barbecue glaze, chipotle-stewed apples, buttermilk mashed sweet potatoes 18.95

### MARQUEE STEAK ADDITIONS

grilled shrimp 9.95	baby lobster tails 12.95	classic bearnaise .95
madeira glace di viande 1.25	hollandaise .85	port wine reduction 1.25
oscar style 12.95	danish bleu cheese 1.50	roasted garlic-brie butter 1.95

## WEBB CUSTOM CREATIONS

### PARKERHOUSE STYLE SEARED ATLANTIC SALMON

lobster-corn risotto, bacon & leek crisps, pinot glaze 23.95

### SHRIMP CAVATAPPI CHRISTINE

fresh shrimp sauté, spinach, prosciutto, mushrooms, sherry cream, parmesan 20.95

### SLOW BRAISED SHORT RIB OF BEEF

mashed potatoes, ginger glazed carrots, port wine demiglace 19.75

### SPICED RARE TUNA

🔥 udon noodles, chile-soya glaze, Asian stir-fry, wasabi drizzle 21.75

### WIDE NOODLES & BEEF

24-hour slow-cooked short rib meat, button mushrooms, roasted garlic, shallots, brandied jus lie 16.95

### SOBA CHICKEN BOWL

hand pulled all natural chicken, gingered bone stock, fresh charred vegetables with soba noodles 15.95

### TENDERLOIN MEDALLIONS "WELLINGTON" UNWRAPPED

charbroiled filet mignon medallions, puff pastry fleuron, duxelle, madeira glace di viande, grilled asparagus & Yukon Gold mashers 22.95

### FLAT IRONED SEA SCALLOPS

wilted spinach, butternut squash farro, sorrel beurre blanc 26.95

### BAYOU SHRIMP & GRITS

bayou-style seared shrimp, etouffée sauce, andouille sausage & peppers over low country cheddar Anson Mills stone ground grits 23.95

## WEBB CUSTOM COCKTAILS

### CHARLOTTE'S WEBB

Hendrick's gin, Jack Rudy tonic, soda, cucumber and lime 8.50

### DOWN THE STRETCH

Maker's Mark bourbon, simple syrup and mint 8.50

### FROM RUSSIA WITH LOVE

Stolichnaya vodka and Barritt's ginger beer 7

### OLD MAN & THE SEA

Gosling's Black Seal rum and Barritt's ginger beer, dash of lime juice 6

### THE PHANTOM

Tito's vodka, peach schnapps, lemon-lime soda, fresh peach and fresh thyme 6.50

### SECRET WINDOW

Maker's Mark bourbon, Domaine de Canton ginger liqueur, sweet & sour, soda and blueberries 8.50

### RIVER RUNS THROUGH IT

Muddy River spiced rum, Muddy River cocount rum, pineapple & orange juices, with a float of Jack Rudy grenadine 7

### MIDNIGHT RUN

Paw Paw Murphy's amaretto moonshine, sweet & sour and a dash of orange juice 7

### STEVE MCQUEEN

Bulleit Rye, aromatic bitters, a dash of simple syrup with a citrus twist 9

### THE ITALIAN JOB

Cardinal gin, Campari, Vya dry vermouth and soda 9

## CHAMPAGNE & SPARKLING

	glass	bottle
Korbel NV Brut		27
Opera Prima Moscato	5.75	17
Moet Imperial		85
Veuve Cliqoe Half Bottle		45
La Marca Prosecco	8	25

## CHARDONNAY

	glass	bottle
Copper Ridge	5.75	
Chateau St. Jean	7	
10 Span	7.50	
Franciscan	12	
Trinity Oaks		18
Shelton Bin 17	7	21
Kendall Jackson	9.75	29
Sonoma Cutrer		42
Laguna Russian River		36
Simi		30
Jordan		63

## OTHER WHITES

	glass	bottle
Copper Ridge White Zinfandel	5.75	
Biltmore White Zinfandel		17
Hogue Riesling	6	18
Dr. Loosen Riesling		25
Nobilo Sauvignon Blanc	6	
Simi Sauvignon Blanc	9	
Justin Sauvignon Blanc		25
Canyon Road Pinot Grigio	6.50	21
Estancia Pinot Grigio	7.25	
Maso Canali Pinot Grigio		32
Toad Hollow Rose	8	24

## LIBATIONS

We serve a generous **8oz. pour** for all our by-the-glass wines, true **16oz. pints** of beer and only premium liquors with an unmatched **2oz. pour**.

## MARTINIS

### CASINO ROYALE

Hendrick's gin, TOPO vodka and Avya Dry vermouth 9

### A LEAGUE OF THEIR OWN

Absolut Açai, Pama pomegranate liqueur, pomegranate juice, blackberry purée and cranberry 9

### THE CRIMSON PIRATE

Absolut Vanilla, Frangelico, pineapple juice and grenadine 9

### THE LEMON DROP KID

Absolut Citron, lemongello and sweet & sour 9

### MAD MEN MANHATTAN

Eagle Rare, Vya sweet vermouth and a dash of Jack Rudy bitters 9

### MOULIN ROUGE

*the cosmopolitan*: Absolut Citron vodka, cointreau, cranberry juice and a squeeze of fresh lemon 9

### CASABLANCA

Cardinal gin, Courvoisier, lemon juice, finished with a sparkling moscato 9

### HIGH SOCIETY

Fris vodka, St. Germain Elderflower liqueur, white cranberry juice and fresh lemon 9

### FRENCH CONNECTION

Grey Goose vodka, pineapple juice and Chambord 9

## WINE

### CABERNET SAUVIGNON

	glass	bottle
Copper Ridge	5.75	
Columbia Crest	8	24
William Hill	9	27
Hess Collection	11	33
Louis Martini	9.75	32
Justin		45
Rodney Strong Estates		30
Mount Veeder		74
Faust		78

### MERLOT

	glass	bottle
Blackstone	6	18
Crusher	8.75	26
Charles Krug	13	42

## CRAFT BEERS ON TAP

### OMB CAPTAIN JACK PILSNER

Charlotte, NC 5.5

### RED OAK BAVARIAN LAGER

Whitsett, NC 5.75

### CATAWBA BREWING CO. WHITE ZOMBIE WHITE ALE

Morganton, NC 5.5

### TRIPLE C BREWING CO. IPA

Charlotte, NC 5.25

### SAM ADAMS SEASONAL

Boston, MA 5.5

### NORTH CAROLINA SEASONAL TAP

NC 5.5

## BOTTLED BEERS

Budweiser	3.5	Heineken	4.25
Bud Light	3.5	Stella Artois	4
Michelob Ultra	3	Bell's Two Hearted Ale	4.5
Miller Lite	3.5	Yuengling	3.5
Blue Moon	4.5	Bold Rock Hard Cider	4.5
Coors Light	3.5	OMB Copper	4
Corona	4	Duck Rabbit Milk Stout	4.5
Corona Light	4	O'Douls N/A	3
Amstel Light	4.25	Guinness Draught (Can)	5

## PINOT NOIR

	glass	bottle
Backhouse	6	18
Estancia	9.50	28
Belle Glos Meiom	11	33
A to Z		36
MacMurray		37

## ZINFANDEL

	glass	bottle
Rancho Zabaco	8.75	26
1000 Stories	9.50	28
Rombauer		64

## SHIRAZ/PETITE SIRAH

	glass	bottle
Yalumba Organic Shiraz	9.75	29
Stratton Lummis Petite Sirah		41
Stag's Leap Petite Sirah		77

## OTHER REDS

	glass	bottle
Apothic Red	8.25	25
Catena Vista Flores Malbec	9.75	29
Ruffino Chianti	7	21
Justin Justification		92
Franciscan Magnificat		79