

## FIRST PLATES

### CHEESY BREAD

our four cheese croustades baked gently with minced garlic, onion, parsley and herbs 5.95

### GRILLED ARTICHOKE

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

### ANGRY LOBSTER

spicy flash-fried lobster tails with jalapeño honey mustard dip 13.95

### BRAISED PORK BELLY

garlic greens, wild berry vinaigrette, applewood crisps 8.95

### DUCK CIGAR

slow-simmered confit of duck leg in an ultra thin spring roll wrap, flash-fried with dipping sauce trio 7.95

### CUSTOM COCKTAIL

poached shrimp, chilled and tossed with spiced lime vinaigrette over tomato-horseradish coulis 10.95

### SOUTH STREET WINGS

our signature marinated wings either charbroiled or classic flash-fried with bleu cheese dip 7.95

### MOZZARELLA GRILLE

fresh mozzarella wrapped in prosciutto and romaine, grilled with tomato-basil concasse and finished with a balsamic glaze 7.75

### ARTISAN BREADS

house baked, whipped butter 2.95

## SOUPS & SALADS

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

*housemade dressings:* bleu cheese, buttermilk herbed ranch, balsamic vinaigrette, 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

### LOBSTER CAPPUCCINO

lobster and shrimp soufflé, frothed crème fraiche 6.95

### CAESAR SALAD THEATER

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

### 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, zested carrots, onions, croutons and your selection of dressing 4.95



## 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 24.95

### TENDERLOIN MEDALLIONS DANISH STYLE

filet mignon medallions, boursin-danish bleu gratiné, brioche croustade, madeira glace di viande 22.95

### PARMA GRANA CRUSTED BREAST OF CHICKEN

American grana parmesan-provence herb crusted breast of chicken, roasted garlic, shallot and artichoke cream 17.50

### SLOW ROASTED PRIME RIB

certified angus prime rib au jus  
queen's cut 21.95 ♦ king's cut 24.95  
blackened: *with bleu cheese* 26.95

### FLAT IRONED DUCK DUO

duck confit, granny smith apple-kiln dried fruit compote, frisée salad and maple-soy glazed duck breast 23.50

### STANDARD HARDWARE BURGER

our 10oz. burger with applewood bacon, grilled shallots, grilled portobellos, house garlic-jalapeño pickles, Emmenthaler Swiss, dijonnaise, crisp lettuce and tomato on herbed brioche 12.95

### CRAB STUFFED CAROLINA TROUT

over fried green tomatoes with dijon-tarragon cream 23.95

### PAN SEARED LOBSTER CARIBÉ

island-spiced baby lobster tails, citrus lacquer 28.95

## WCK SIDE ORDERS

### PORK BELLY BRAISED MUSTARD GREENS

vinegar, red eye gravy, onions, pork belly 4.95 (sub 2.95)

### TRUFFLE FRIES

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

### CREAMED COUNTRY SPINACH

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

### BUTTERED ASPARAGUS

classic hollandaise 6.95 (sub 3.95)

### GINGER GLAZED CARROTS

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

### LOBSTER-CORN RISOTTO

leeks, bacon crisps, cheese 10.95 (sub 6.95)

### CELERIAC PURÉE

savory & smooth 3.95 (sub 1.95)

### MAC & CHEESE

four-cheese gratiné 6.95 (sub 3.95)

### GLAZED MUSHROOMS

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

### QUINOA SALAD MEDLEY

confetti vegetables, light vinaigrette 4.95 (sub 2.95)

### DUCK FRIED RICE

duck confit, garden vegetables, soy-chile sauce fried rice 6.95 (sub 4.50)

## 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 bbq sauce or dry rubbed 1 rack 17.95 ♦ 2 racks 24.95

### CENTER CUT FILET MIGNON

certified angus tenderloin, center cut; *charbroiled to perfection* 26.95

### BONE IN CAB AGED COWBOY RIBEYE

certified angus beef bone in ribeye aged at least 30 days; *exquisite marbling* 39.95

### HERITAGE FARMS CHESHIRE PORK LOIN CHOP

spiced Altapass honeycrisp apple chutney, fireball cinnamon gastrique 19.95

### BASIL & GARLIC BREAST OF CHICKEN

charbroiled over sundried tomato, spinach and goat cheese salad 16.95

### NY STRIP

aged NY strip, brandy-mushroom-peppercorn demiglace, roasted garlic-brie butter 27.95

### MARQUEE STEAK ADDITIONS

classic bearnaise .95	madeira glace di viande 1.25	peppercorn demiglace .95
red onion marmalade .75	hollandaise .85	port wine reduction 1.25
oscar style 12.95	danish bleu cheese 1.50	roasted garlic-brie butter 1.95
	grilled shrimp 9.95	baby lobster tails 12.95

## WEBB CUSTOM CREATIONS

### PARKERHOUSE SEARED ATLANTIC SALMON

lobster-corn risotto, bacon and leek crisps, pinot glaze 22.95

### SMOKED TOMATO & BEEF PAPPARDELLE

wide noodles, slow-braised boneless short rib of beef, smoked tomato-mushroom sauce, cipolini onions 17.95

### SHRIMP CAVATAPPI CHRISTINE

sweet shrimp sauté, fresh spinach, prosciutto, mushrooms, sherry cream, parmesan 19.95

### SLOW BRAISED SHORT RIB OF BEEF

celeriac purée, ginger-glazed carrots, port wine reduction 18.75

### SPICED RARE TUNA

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

### VERDURA AL FORNO

fire-roasted vegetables, roasted pine nuts, sun-dried tomato pesto, gorgonzola and aged balsamic glaze over fresh linguine 14.95

### SPICE RUBBED TERES MAJOR

roasted corn and jalapeño sauce 17.95

 JON SPENCER  
CEC Executive Chef 

 = gluten-free

 = got to be NC

 = item may be cooked to order, rare to well done

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.

## 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

### MAN AND THE SEA

Gosling's Black Seal rum and Barritt's ginger beer 6

### MARGARITA WITH A STRAW

Espolan Blanco tequila, Gran Marnier, sweet & sour, orange juice and lime 9

### 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

### STOKER

Maker's Mark bourbon, Chambord, maple syrup and strawberries 9

### TOTAL ECLIPSE

Jack Daniel's sour mash, Chambord, cranberry, lime, mint and raspberry 7.50

## 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, Pamma, pomegranate juice, blackberry purée and cranberry 9

### THE CRIMSON PIRATE

Absolut Vanilla, Frangelico, pineapple juice and grenadine 9

### THE LEMON DROP KID

Absolut Citron, lemoncello and sweet & sour 9

### WATERMELON MAN

Watermelon Pucker, Fris vodka and cranberry 9

### HIGH SOCIETY

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

### CURTAIN CALL

Van Gogh Double Espresso vodka, Bailey's Irish Cream, Kahlua and cream 9

### CHOCOLAT

Absolut Vanilla, Godiva Dark chocolate liqueur, cream and chocolate syrup 9

### FRENCH CONNECTION

Grey Goose vodka, pineapple juice and Chambord 9

## CRAFT BEERS ON TAP

### BLIND SQUIRREL NUT BROWN ALE

Plumtree, NC 5

### SAM ADAMS BOSTON LAGER

Boston, Mass. 5

### SIERRA NEVADA KELLERWEIS

Mills River, NC 5

### HOWARD WEEKENDER

Lenoir, NC 5

### GRANITE FALLS HOPPALACHIA

Granite Falls, NC 5

### FOOTHILLS PEOPLE'S PORTER

Winston-Salem, NC 5

## BOTTLED BEERS

Budweiser 3

Bud Light 3

Michelob Ultra 3

Miller Lite 3

Blue Moon 4

Coors Light 3

Corona 4

Corona Light 4

Guinness 4

Amstel Light 4

Heineken 4

Fat Tire 4

Bell's Two Hearted Ale 4

Yuengling 3

Bold Rock Hard Cider 4

### 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	5.25	
Chateau St. Jean	7	
10 Span	7.50	
Chalk Hill	12	
Trinity Oaks		18
Shelton Bin 17		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	5.25	
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

## WINE

### CABERNET SAUVIGNON

	glass	bottle
Copper Ridge	5.25	
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

### PINOT NOIR

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

### ZINFANDEL/SHIRAZ/PETITE SIRAH

	glass	bottle
Rancho Zabaco	8.75	26
1000 Stories	9.50	28
Rombauer		64
Penfolds Shiraz	9.75	29
Stratton Lummis		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