
BRUNCH

SALADS & STARTERS

Spring Mix Salad 6

Arugula, romaine lettuce, cabbage, baby spinach with red onions, carrots, cucumbers and tomatoes
Available as Vegan Friendly [VF]

Spinach & Strawberry Salad 8

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese and poppy seed dressing

Quinoa Salad 8

Tri-color quinoa with peaches, topped with candied walnuts, cranberries and goat cheese, over greens [VF]

Caprese Salad 8

NC seasonal tomatoes, spring mix, fresh mozzarella, balsamic glaze, pesto vinaigrette

**Protein Add Ons: NC chicken (5)
shrimp (5) oysters (6)
fresh catch (8)**

Hummus & Pita 5

House-made hummus served with grilled pita points, carrots and celery [VF]

Tempura Cauliflower 7

Lightly battered and flash fried, tossed with house-made Buffalo sauce or sweet Thai chili sauce [VF]

Boneless Wings 8

Carolina antibiotic-free chicken breast, breaded and fried golden brown, tossed with house-made Buffalo sauce or sweet Thai chili sauce

Kimchi & Fried Oyster Bites 8

Fried Oysters over NC cabbage, house-made kimchi spice

Calamari Frites 9

Tender buttermilk marinated **thick cut** calamari, lightly fried, with a cusabi dressing

Charcuterie 14

Sopressata, prosciutto, garlic-herb boursin, smoked gouda, dried fruits, crackers

Vegetarian Soup 5/8

Seafood Stew 5/8

Soup of the Day 5/8

MAINS

NC Shrimp & Grits 12

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce, over cheddar grits.

Chicken & Waffles 9

Beer brined spicy fried chicken with a Belgian waffle, fresh berries, whipped cream

Sweet Potato Pancakes 7

Three sweet potato pancakes, with syrup and fresh berries

Fried Green Tomato BLT 8

Fried green tomato & bacon on wheat berry bread, with spicy mayo, spring mix, and choice of side

Pineapple Express French Toast 9

Thick cut French toast topped with strawberry pineapple salsa, honey maple syrup, and fresh whipped cream

TBA Benedict 10

Turkey, bacon and avocado Benedict with country ham gravy over biscuits with choice of side

Twisted Breakfast Mac n Cheese 8

Twisted penne in a three cheese cream sauce and topped with cajun bacon, pico de gallo, and scrambled eggs

Brewpub Breakfast Burger 13

6oz beef patty on a pretzel bun, layered with bacon, avocado, fried egg, chipotle pimento cheese, LTO, with choice of side

Biscuits & Gravy 6

Two Biscuits with Airlie Amber Ale sausage gravy

Rainbow Hash 10

Sweet and red potato hash, roasted beets, tossed with goat cheese, scrambled eggs, and chef's veggies

Carnivore Hash 12

Prosciutto, andouille, & house chorizo, with potatoes, onions, peppers, cheddar and jack cheeses, topped with scrambled eggs



Please let your server know if you have any special dietary needs. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



BRUNCH

All our pizzas are made with
our beer infused crust

PIZZAS

10" gluten free crust
\$3 upcharge

Cheese Pizza 9

Our fresh, hand rolled pizza dough, topped with house made tomato sauce and mozzarella cheese. *Pairs perfectly with our Airlie Amber Ale!*

Po' Boy Pizza 14

Tomatoes, onions, jalapeños, tomato sauce, and mozzarella cheese topped with your choice of sautéed **oysters** or **shrimp**, Creole remoulade and arugula

Vegetarian Pizza 10

Onions, green peppers, tomatoes, mushrooms, tomato sauce, mozzarella cheese, finished with arugula and a balsamic glaze. Add veg of day for \$2

Margherita Pizza 10

Fresh mozzarella with tomato sauce, fresh basil and vine-ripened tomatoes

Carnivore Pizza 14

Bacon, andouille sausage, bacon, sopressata, bacon, prosciutto, bacon, mozzarella cheese, tomato sauce and more bacon

Shrimp & Grits "Pizza" 13

Southern **grit cakes** topped with a creamy creole sauce, tomato, bacon and mozzarella cheese. Finished with blackened local shrimp, arugula and a remoulade swirl.
Ok, it's not really a pizza but it's delicious!

Masonboro Brunch Pizza 13

Our fresh, hand-tossed pizza dough, topped with mozzarella cheese, eggs, country ham, green peppers, and red onions

Crab Cake Pizza 16

Creole sauce base, topped with mozzarella cheese, shredded house-made crab cake, capers and red onions.

SIDES

Fresh Fruit 4

Potato Hash 4

Cheddar Grits 4

House-made chorizo sausage 4

DESSERTS

Flourless Chocolate Tort (GF) 5

Key Lime Cheesecake 5

Beer-a-misu 5

We pride ourselves on the quality of our fresh, local seafood and feature daily specials at dinner. Ask your server for details and availability.

Ask us about hosting your private event.

A 20% gratuity will be added to all parties of 8 or more guests.

Please let your server know if you have any special dietary needs. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH

SALADS & STARTERS

Spring Mix Salad 6

Arugula, romaine lettuce, cabbage, baby spinach with red onions, carrots, cucumbers and tomatoes
Available as Vegan Friendly [VF]

Spinach & Strawberry Salad 8

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese and poppy seed dressing

Quinoa Salad 8

Tri-color quinoa with peaches, topped with candied walnuts, cranberries and goat cheese, over greens. [VF]

Caprese Salad 8

NC seasonal tomatoes, fresh mozzarella, spring mix, balsamic glaze, pesto vinaigrette

**Protein Add Ons: NC chicken (5)
shrimp (5) oysters (6)
fresh catch (8)**

Hummus & Pita 5

House-made hummus served with grilled pita points, carrots and celery [VF]

Tempura Cauliflower 7

Lightly battered and flash fried, tossed with house-made Buffalo sauce or sweet Thai chili sauce [VF]

Boneless Wings 8

Carolina antibiotic-free chicken breast, breaded and fried golden brown, tossed with house-made Buffalo sauce or sweet Thai chili sauce

Kimchi & Fried Oyster Bites 8

Fried Oysters over NC cabbage, house-made kimchi spice

Calamari Frites 9

Tender buttermilk marinated thick cut calamari, lightly fried, with cusabi dipping sauce

Charcuterie 14

Sopressata, prosciutto, garlic-herb boursin, smoked gouda, dried fruits, crackers

Vegetarian Soup 5/8

Seafood Stew 5/8

Soup of the Day 5/8



MAINS

NC Shrimp & Grits 12

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce, over cheddar grits.

Veggie Pasta 9

Twisted penne with seasonal vegetables and a house-made creamy pesto sauce

Po' Boy 11

Fried Oysters or Shrimp with house made remoulade, served on a toasted baguette with lettuce, tomato and onion

Turkey Bacon Avocado Wrap 11

Thin-sliced smoked turkey, avocado, Cajun bacon, seasonal greens, tomato, chipotle ranch, sun-dried tomato tortilla

Shrimp Caesar Wrap 10

Blackened NC shrimp, romaine lettuce, tomatoes, Caesar dressing, in a sun-dried tomato tortilla

Crab Cake Sliders Market

Two house-made crab cakes on slider rolls with lettuce, tomatoes and rasta sauce

Veggie Tacos 9

Sautéed seasonal vegetables, cranberry slaw, smoked corn & red bean succotash, stuffed into two soft tacos shells [VF]

Local Shrimp Tacos 11

Local shrimp, cranberry slaw, smoked corn and red bean succotash all stuffed into two soft taco shells

Carolina Fried Chicken Sandwich 12

Fried Carolina antibiotic-free chicken breast, topped with country ham and three cheese sauce, tomato and onion, piled on top of a pretzel bun

Brewpub Burger* 12

6oz beef patty on a pretzel bun, layered with bacon, avocado, chipotle pimento cheese, LTO

Beef Sliders* Market

2oz beef patties.

Ask your server about daily slider specials.

Three for you or six for sharing

Impossible Burger™ 12

Plant-based "burger" patty, lettuce, tomato, onion, on a pretzel bun [VF]

Please let your server know if you have any special dietary needs. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



LUNCH

All our pizzas are made with
our beer infused crust

PIZZAS

10" gluten free crust
\$3 upcharge

Cheese Pizza 9

Our fresh, hand rolled pizza dough, topped with house made tomato sauce and mozzarella cheese. *Pairs perfectly with our Airlie Amber Ale!*

Po' Boy Pizza 14

Tomatoes, onions, jalapeños, tomato sauce, and mozzarella cheese topped with your choice of sautéed **oysters** or **shrimp**, Creole remoulade and arugula

Vegetarian Pizza 10

Onions, green peppers, tomatoes, mushrooms, tomato sauce, mozzarella cheese, finished with arugula and a balsamic glaze. Add veg of day for \$2

Margherita Pizza 10

Fresh mozzarella with tomato sauce, fresh basil and vine-ripened tomatoes

Carnivore Pizza 14

Bacon, andouille sausage, bacon, sopressata, bacon, prosciutto, bacon, mozzarella cheese, bacon, tomato sauce and more bacon

Shrimp & Grits "Pizza" 13

Southern **grit cakes** topped with a creamy creole sauce, tomato, bacon and mozzarella cheese. Finished with blackened local shrimp, arugula and a remoulade swirl.

Ok, it's not really a pizza but it's delicious!

Crab Cake Pizza 16

Creole sauce base, topped with mozzarella cheese, shredded house-made crab cake, capers and red onions

Philly Short Ribs Pizza 16

Oven roasted, NC beef short ribs (shredded) on a base of three-cheese sauce. Topped with mozzarella cheese, mushrooms, onions and peppers

SIDES

Starch or Veggie of the Day 4

Steak Fries or Curly Fries 4

Fresh Sweet Potato Chips 3

House Spiced Oyster Crackers 1

DESSERTS

Flourless Chocolate Tort [GF] 5

Key Lime Cheesecake 5

Beer-a-misu 5

We pride ourselves on the quality of our fresh, local seafood and feature daily specials at dinner. Ask your server for details and availability.

Ask us about hosting your private event.

A 20% gratuity will be added to all parties of 8 or more guests.

Please let your server know if you have any special dietary needs. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER

SALADS & STARTERS



MAINS

Spring Mix Salad 6

Arugula, romaine lettuce, cabbage, baby spinach with red onions, carrots, cucumbers and tomatoes
Available as Vegan Friendly [VF]

Spinach & Strawberry Salad 8

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese and poppy seed dressing

Quinoa Salad 8

Tri-color quinoa infused with peaches, topped with candied walnuts, cranberries and goat cheese, over greens.
Available as Vegan Friendly [VF]

Caprese Salad 8

NC seasonal tomatoes, spring mix, fresh mozzarella, balsamic glaze, pesto vinaigrette

**Protein Add Ons: NC chicken (5)
shrimp (5) oysters (6)
fresh catch (8)**

Kimchi & Fried Oyster Bites 8

Fried Oysters over NC cabbage, house-made kimchi spice

Peel & Eat Shrimp Market

One pound of NC Shrimp, steamed and seasoned.
Served with tartar and cocktail sauce

Tempura Cauliflower 7

Lightly battered and flash fried, tossed with house-made Buffalo sauce or sweet Thai chili sauce [VF]

Boneless Wings 8

Carolina antibiotic-free chicken breast, breaded and fried golden brown, tossed with house-made Buffalo sauce or sweet Thai chili sauce

Calamari Frites 9

Tender buttermilk marinated **thick cut** calamari, lightly fried, with a cusabi dipping sauce

Charcuterie 14

Sopressata, prosciutto, garlic-herb boursin, smoked gouda, dried fruits, crackers and dijon mustard

Vegetarian Soup 5/8

Seafood Stew 5/8

Soup of the Day 5/8

Veggie Pasta 12

Twisted penne with seasonal vegetables and a house-made creamy pesto sauce

Chicken Mornay 14

Tender chicken breast, stuffed with risotto and pan roasted, served over seasonal vegetables, with country ham and a three cheese sauce

C.A.B. Short Rib 18

Braised Certified Angus Beef short ribs in a soy ginger reduction sauce, with Chef's starch and seasonal vegetables

Pork Tenderloin 17

Grilled NC Pork Tenderloin, topped with a sweet pineapple chipotle BBQ, with Chef's starch and seasonal vegetables

NC Fried Shrimp 16

Beer battered shrimp (8) fried golden brown and served with Rasta sauce and your choice of side

NC Shrimp & Grits 16

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce, over cheddar grits.

Crab Cake Sliders Market

Two house-made crab cakes on slider rolls with lettuce, tomatoes and rasta sauce

Brewpub Burger* 12

6oz beef patty on a pretzel bun, layered with bacon, avocado, chipotle pimento cheese, LTO

Beef Sliders* Market

2oz beef patties.
Ask your server about daily slider specials.
Three for you or six for sharing

Impossible Burger™ 12

Plant-based burger patty, lettuce, tomato, onion, on a pretzel bun [VF]

Please let your server know if you have any special dietary needs. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



DINNER

All our pizzas are made with
our beer infused crust

PIZZAS

10" gluten free crust
\$3 upcharge

Cheese Pizza 9

Our fresh, hand rolled pizza dough, topped with house made tomato sauce and mozzarella cheese. *Pairs perfectly with our Airlie Amber Ale!*

Po' Boy Pizza 14

Tomatoes, onions, jalapeños, tomato sauce, and mozzarella cheese topped with your choice of sautéed oysters or shrimp, Creole remoulade and arugula

Vegetarian Pizza 10

Onions, green peppers, tomatoes, mushrooms, tomato sauce, mozzarella cheese, finished with arugula and a balsamic glaze. Add veg of day for \$2

Margherita Pizza 10

Fresh mozzarella with tomato sauce, fresh basil and vine-ripened tomatoes

Carnivore Pizza 14

Bacon, andouille sausage, bacon, sopressata, bacon, prosciutto, bacon, mozzarella cheese, bacon, tomato sauce and more bacon

Shrimp & Grits "Pizza" 13

Southern **grit cakes** topped with a creamy creole sauce, tomato, bacon and mozzarella cheese. Finished with blackened local shrimp, arugula and a remoulade swirl.

Ok, it's not really a pizza but it's delicious!

Crab Cake Pizza 16

Creole sauce base, topped with mozzarella cheese, shredded house-made crab cake, capers and red onions

Philly Short Ribs Pizza 16

Oven roasted, local beef short ribs (shredded) on a base of three cheese sauce. Topped with mozzarella cheese, mushrooms, onions and peppers

SIDES

DESSERTS

Starch or Veggie of the Day 4

Steak Fries or Curly Fries 4

House Spiced Oyster Crackers 1

Fresh Sweet Potato Chips 3

Flourless Chocolate Tort [gf] 5

Key Lime Cheesecake 5

Beer-a-misu 5

Ask us about hosting your private event.

A 20% gratuity will be added to all parties of 8 or more guests.

Please let your server know if you have any special dietary needs. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.