



Spring Mix Salad 6

Arugula, romaine lettuce, and 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
Available as Vegan Friendly [VF]

Quinoa Salad 9

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

Caprese Salad 8

Vine-ripened tomatoes, fresh mozzarella, balsamic glaze, and pesto vinaigrette over spring mix

Hummus & Pita 5

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

Tempura Cauliflower 8

Lightly battered and flash fried, tossed with house-made buffalo, sweet Thai chili [VF], or Airlie Amber BBQ [VF]

Boneless Wings 9

Carolina chicken breast, breaded, and fried golden brown, tossed with house-made buffalo, sweet Thai chili, or Airlie Amber BBQ

Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

Calamari Frites 9

Tender buttermilk marinated **thick cut** calamari, lightly fried, with diablo sauce

Charcuterie 14

Prosciutto, soppressata, brie, gorgonzola, house-made boursin, herb crostinis, and Chef's selection of fruit

Vegetarian Soup 5/8

Seafood Stew 5/8

Soup of the Day 5/8

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 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

Smoked turkey, avocado, Cajun bacon, seasonal greens, tomato, and chipotle ranch in a sun-dried tomato tortilla

Buffalo Shrimp Wrap 10

NC shrimp tossed in buffalo, with spring mix, cheddar jack cheese and pico de gallo, wrapped in a sun-dried tomato tortilla, served with a side of bleu cheese dressing

Crab Cake Sandwich - Market Price

House-made crab cake on a pretzel bun 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 Chicken Sandwich 12

Carolina chicken breast, fried or grilled, topped with country ham, a three-cheese sauce, tomato, and onion, served on a pretzel bun

Brewpub Burger 12

6oz beef patty, topped with bacon, avocado, lettuce, tomato, onion, and your choice of house-made pimento or Swiss cheese on a pretzel roll

Beef Sliders 12

Three 2oz beef patties.

Ask your server about today's slider special

Beyond Burger™ 13

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

Biodegradable straws available upon request



All our pizzas are made with
our beer infused crust

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, and 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.

Short Rib Pizza 16

Slow roasted, shredded beef short rib over a base of three-cheese cream sauce.

Topped with mozzarella cheese, mushrooms, onions, and peppers.

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!

Buffalo Chicken Pizza 13

House-made ranch base, topped with buffalo marinated chicken, mozzarella cheese, and red onions; finished with a buffalo swirl.

Add bleu cheese crumbles for \$2

Crab Cake Pizza 16

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

Fresh Fruit or Veggie of the Day 4

Steak Fries or Curly Fries 4

House Spiced Oyster Crackers 1

House-made Sweet Potato Chips 4

Flourless Chocolate Tort [GF] 5

Crème Brulee of the day 5

Beerimisu Tiramisu 5

*Ask your server about our weekly
dessert special*

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! www.wbbeer.com

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 seafood or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions.



Spring Mix Salad 7

Arugula, romaine lettuce, and 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
Available as Vegan Friendly [VF]

Quinoa Salad 9

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

Caprese Salad 8

Vine-ripened tomatoes, fresh mozzarella, balsamic glaze, and pesto vinaigrette over spring mix

Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

Carolina Crab Dip 12

Lump NC crab, blended with creamy cheeses, served warm with grilled pita points, celery, and carrots

Tempura Cauliflower 8

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

Boneless Wings 9

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

Calamari Frites 9

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

Charcuterie 14

Prosciutto, soppressata, brie, gorgonzola, house-made boursin, herb crostinis, and chef's selection of fruit

Vegetarian Soup 5/8

Soup of the Day 5/8

Seafood Stew 5/8

Veggie Pasta 12

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

Carolina Stuffed Chicken 15

Grilled chicken breast stuffed with goat cheese, sun-dried tomatoes & spinach, topped with mornay sauce. Served with Chef's starch and seasonal vegetables

Airlie Amber Ribs 18

Half rack of St. Louis style ribs, slathered in Airlie Amber BBQ sauce, with Chef's starch and seasonal vegetables

Braised Short Ribs 19

Slow cooked beef short ribs, served with Chef's starch, seasonal vegetables, and finished with a short rib demi glace

NC Fried Shrimp 16

Beer-battered shrimp (10) fried golden brown; 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.

NC Crab Cake Sandwich Market Price

House-made crab cake, lettuce, tomato, and Rasta sauce on a pretzel bun

Peel & Eat Shrimp Market Price

One pound of NC Shrimp, steamed and seasoned; served with tartar and cocktail sauce

Brewpub Burger 12

6oz beef patty on a pretzel bun, topped with bacon, avocado, lettuce, tomato, onion, and your choice of house-made pimento or Swiss cheese

Beef Sliders 13

Three 2oz beef patties.
Ask your server about today's slider special

Beyond Burger™ 13

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

Biodegradable straws available upon request

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All our pizzas are made with
our beer infused crust

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, and 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

Short Rib Pizza 16

Oven roasted, shredded beef short ribs over a base of three-cheese cream sauce. Topped with mozzarella cheese, mushrooms, onions, and peppers.

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!

Buffalo Chicken Pizza 13

House-made ranch base, topped with mozzarella cheese, buffalo marinated chicken, and red onions; finished with a buffalo swirl.

Add bleu cheese crumbles for \$2

Crab Cake Pizza 16

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

Fresh Fruit or Veggie of the Day 4

Steak Fries or Curly Fries 4

House Spiced Oyster Crackers 1

House-made Sweet Potato Chips 4

Flourless Chocolate Tort [GF] 5

Crème Brulee of the day 5

Beerimisu Tiramisu 5

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Spinach & Strawberry Salad 8

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese and poppy seed dressing
Available as Vegan Friendly [VF]

Quinoa Salad 9

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

Caprese Salad 8

Ripe tomatoes, fresh mozzarella, balsamic glaze, and pesto vinaigrette over spring mix

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, sweet Thai chili sauce, or Airlie Amber BBQ [VF]

Boneless Wings 8

Carolina antibiotic-free chicken breast, breaded and fried golden brown, tossed with house-made buffalo, sweet Thai chili sauce, Airlie Amber BBQ

Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

Calamari Frites 9

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

Charcuterie 14

Prosciutto, soppressata, brie, gorgonzola, sun-dried tomato boursin, herb crostinis, grapes, and strawberries

Vegetarian Soup 5/8

Seafood Stew 5/8

Soup of the Day 5/8

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 11

Beer-brined spicy fried chicken with two Belgian waffles, fresh berries, and syrup

PB Banana Pancakes 9

Three fluffy buttermilk pancakes topped with bananas, and a peanut butter pecan compote.
Add chocolate chips for \$2

Fried Green Tomato BLT 8

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

Crab Cake Benedict Market Price

House-made crab cakes, hollandaise sauce, a poached egg, and remoulade built on top of an English muffin with two choice of side

Our Take On Eggs Benedict 10

Country ham and poached eggs, topped with hollandaise sauce; built on top of an English muffin with choice of side

Veggie Pasta 8

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

Brewpub Breakfast Burger 13

6oz beef patty on a pretzel bun, layered with bacon, avocado, a poached egg, Swiss cheese, lettuce, tomato, and onion, with choice of side

Veggie Hash 10

Sweet and red potato hash with chef's veggies, topped with goat cheese, and a poached egg

Carnivore Hash 12

Prosciutto, andouille, & house chorizo with potatoes, onions, peppers, and cheddar jack cheeses; topped with a poached egg.



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Cheese Pizza 9

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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, and 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.

Philly Short Ribs Pizza 16

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

Carnivore Pizza 14

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

Add a little bit of "body" text

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!

Buffalo Chicken Pizza 13

House-made ranch base, topped with mozzarella cheese, buffalo marinated chicken, and red onions; finished with a buffalo swirl.

Add bleu cheese crumbles for \$2

Crab Cake Pizza 16

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

Fresh Fruit 4

Fried Potatoes 4

Cheddar Grits 4

Biscuits & Gravy 6

Flourless Chocolate Tort (GF) 5

Crème Brulee of the day 5

Beerimisu 5

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