

STARTERS

Lowcountry Egg Rolls stuffed with spicy pulled pork and collard greens served with a mustard barbecue dipping sauce..... **7.99**

Thai Chili or Bourbon Barbecued Grilled Wings with celery, carrot sticks and blue cheese..... **7.25**

Pimento Cheese with toast points and grapes5.99

Crispy Avocado Rolls with spicy chili sauce..... **7.99**

Baked Artichoke and Spinach Dip with mozzarella, parmesan and served with tricolor tortilla chips.....**6.99**

Soup du Jour Our chef's "creation of the day"

SALADS

House Salad a blend of lettuce, with tomatoes, cucumbers onions and croutons.....**4.29**

Shrimp Spinach Salad grilled or fried shrimp served on a bed of baby spinach, tomatoes, red onions, and herbed croutons, chopped egg and bacon **8.99**

Chicken Caesar grilled or fried chicken served on a bed of crisp romaine lettuce tossed in creamy Caesar dressing, Parmesan cheese and herbed croutons**8.99**

Wedge of Chilled Iceberg with balsamic marinated cucumbers, tomatoes and onions, topped with blue cheese dressing and croutons**5.25**

Tarragon Chicken Salad served on a bed of lettuce with fresh fruit**7.99**

Triangle Chef's Salad a blend of lettuce, tomatoes, cucumber, onion, bacon, egg, ham, croutons, monterey jack and cheddar cheese.....**7.29**

Balsamic Vinaigrette, Bleu Cheese, Sun Dried Tomato Balsamic, Ginger Carrot, Roasted Tomato Vinaigrette, and Ranch dressing

BLUE PLATE 6.99

Monday: Hamburger steak topped with onions and gravy served with mashed potatoes and green beans

Tuesday: Fried Boneless Pork Chops with homestyle gravy, mashed potatoes and green beans

Wednesday: Meatloaf with gravy, mashed potatoes and green beans

Thursday: Fried Chicken served with collards and red rice

Friday: Fried Flounder served with cole slaw and mac and cheese

BEEF or BIRD 7.99

Choice of Angus burger or chicken breast served with lettuce, tomato, onion, and French fries.

Bacon and Cheddar

Pimento Cheese & Carmelized Onions

Mushroom and Swiss

Jamaican Jerk, Swiss & Jalepeños

Black and Bleu

Chipotle Pork, Cole Slaw and Cheddar

Build Your Own: sautéed mushrooms, carmelized onions, cole slaw, Swiss, bleu, cheddar, mozzarella, bacon, ham or pork

SANDWICHES

Served with choice of French fries, side salad or fruit.

Steak Sandwich seared beef tips with peppers, mushrooms, and onions topped with mozzarella on a hoagie roll **8.99**

Grilled Portabella with roasted red pepper, mozzarella, Bermuda onions, and a basil pesto mayonnaise on a kaiser roll..... **7.99**

Classic Cuban Virginia ham, pork loin, Swiss cheese, Cuban mustard and pickle on pressed bread **7.99**

Salmon or Mahi BLT Grilled Salmon or Mahi on a toasted kaiser roll with bacon, lettuce, tomato and a herb mayonnaise **8.79**

Egg Salad served on toasted white bread **6.99**

Fish Tacos grilled Mahi with slaw, scallions and diced tomatoes, salsa verde, and chipotle sour cream..... **8.79**

Chipotle Pork Sandwich spicy pulled pork on a kaiser topped with cheddar cheese and slaw **8.99**

Tarragon Chicken Salad Melt on a toasted kaiser roll with tomato and melted swiss **7.99**

ENTREES

Marinated Flank Steak 8 oz topped with brandy peppercorn sauce and served with French fries..... **11.99**

Pasta Shells with Chicken and Mushrooms in a four cheese sauce, baked golden brown..... **7.99**

Mahi Mahi 6 oz topped with grilled pineapple chutney and served with cole slaw..... **9.99**

Shrimp and Grits with Tasso gravy **8.99**

18% gratuity will be added to parties of 8 or more.

No cigar smoking, please

Some of our menu items may contain raw or under cooked ingredients; consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

WINE LIST

		Glass Price	Bottle Price
<i>Sparkling</i>			
Vueve de Vernay (split)	France	\$7.50	
Marquis de la Tour France			\$21.00
<i>Sauvignon Blanc</i>			
Nabilo	New Zealand	\$6.00	\$24.00
Honig	California	\$6.50	\$25.00
Chasing Venus	New Zealand	\$7.00	\$27.00
<i>Chardonnay</i>			
LaTerre	California	\$5.00	
Deloach	California	\$6.50	\$25.00
Kendall Jackson	California	\$7.00	\$27.00
Steele Cuvée	California	\$7.50	\$30.00
Merryvale	California	\$8.00	\$31.00
<i>White - Other</i>			
Caposoldo Pinot Grigio	Italy	\$5.00	\$19.00
Placido Pinot Grigio	Italy	\$6.00	\$23.00
King Estate Pinot Gris	Oregon	\$7.00	\$27.00
Biltmore Estate White Zinfandel	N. Carolina	\$5.00	\$19.00
Hogue Riesling	Washington	\$6.50	\$25.00
<i>Pinot Noir</i>			
Mirrassou	California	\$6.00	\$23.00
Mark West	California	\$7.00	\$27.00
Nabilo	New Zealand	\$7.50	\$30.00
Kenwood	California	\$7.50	\$30.00
<i>Merlot</i>			
LaTerre	California	\$5.00	
Stella	Italy	\$6.00	\$23.00
Red Rock	California	\$7.00	\$27.00
Stags Leap "Hawk Crest"	California	\$7.50	\$30.00
<i>Cabernet</i>			
LaTerre	California	\$5.00	
B.V.	California	\$6.00	\$23.00
Frei Brothers	California	\$7.50	\$30.00
Steele "Shooting Star"	California	\$8.00	\$31.00
<i>Reds - Other</i>			
Barossa Valley Shiraz	Australia	\$6.00	\$23.00
Stump Jump Red	Australia	\$6.50	\$25.00
Cline Cellars Zinfandel	California	\$7.00	\$27.00
St. Francis Sonoma Red	California	\$7.50	\$30.00