

Intermission Bill of Fare

····· APPETIZERS ······

CRUSTY HOT PRETZELS

Two barley malt pretzels, beer cheese 13.5 add pretzel 2.5

HAWAIIAN TUNA POKE

Sesame soy viniagrette, cucumber, sweet pepper, onion, ginger, toasted macadamia nut 17.5

DUCK FAT FRIES

Russet potatoes, garlic mayo, house-made ketchup 14.5

CADILLAC QUACK FRIES

Duck fat fries, topped with birria beef, queso, chive 22

PORK EGGROLLS

Potato, leek, pickled cabbage, Sriracha aioli 16

CROQUETTES

Ham, pimento cheese, onion, red pepper jelly 14.5

RAW BEEF TARTARE

Dijon, chive, chopped caper, shallot, gherkin, EVOO, fried baguette, egg yolk 18

ESCARGOT

French Helix snails under pastry, garlic, white wine, butter, gruyere cheese 14.5

COLOSSAL SHRIMP COCKTAIL

Horseradish edged cocktail, wedged lemon 19.5

DUCK LIVER PATE

Saffron honey, water cracker, cornichon 15.25

HOT WINGS

Frenched wings with paddle cut celery 17.25

*Tabasco & bleu cheese

*G's Cajun Dry rub & ranch

····· SOUP AND SALAD ······

TWENTY ONE CHICKEN STEW Pulled chicken, carrot, celery, onion, rice 6.25

SHINE HOUSE

Mixed lettuces, purple cabbage, cucumber, radish, tomato, red onion, carrot, crouton, cheddar 7.25

PRALINE BLEU CHEESE CHOPPED

Bleu crumbles, greens, carrots, green onion, cilantro, bleu cheese vinaigrette, fried noodle, "prosciuttos" 14.75

BLACKENED CHICKEN CAESAR

Chilled blackened chicken tossed in Caesar dressing with romaine, red onion, tomato, crouton, parmesan 18.25

TURKEY COBB

Brined, smoked turkey breast, avocado, tomato, green onion, bacon, egg, bleu cheese, cheddar, balsamic vinaigrette 21

GOAT CHEESE

Arugula, frisee, oak leaf, goat cheese, candied pecans, tart dried cherries, sorghum dressing 16.75

CHILLED ICEBERG WEDGE

Shaved bacon, diced tomato, radish, balsamic reduction, bleu cheese dressing 14.5

WARM BAGUETTE

Half a warmed rustic baguette, whipped Plugra 6

······ SANDWICHES ······

Add a Side for \$2.5. Gluten Free bread + \$3

GRILLED CHICKEN

Sauteed mushrooms, swiss, griddled bun, mayo 15.25

BANH MI

House cured pork belly, mortadella, spiced ham, pate, pickled mango & carrot, thai chili, cilantro, mayo 18.5

CUBAN

Pressed roast pork, ham, swiss, dill pickle, mojo, yellow mustard 14.5

GRILLED RIBEYE STEAK

Arugula, garlic parmesan mayo, French bread 22.5

HOUSE BEEF BURGER

Steakhouse 80z thick patty, double cheese, griddled bun OR "Smash it" two 40z patties, double cheese 17.5

ADD ONS (3.5 each) Grilled Onions, Arugula, Bacon, Sauteed mushrooms, Poached egg, Bleu cheese, Goat cheese

SIDES

\$2.5 w/ Sandwich \$4.5 a la carte

Southern Slaw

Black Bean Salad

Potato Salad

Fresh Fruit

Fries

DUCK CONFIT

Shred duck thigh, whipped goat cheese, arugula, red onion jam, pressed French bread 21

REUBEN

24-hour slow cooked corned beef, sauerkraut, 1000 island dressing, swiss, marble rye 18

BLACKENED GROUPER

Cilantro citrus aioli, nitro pickle, lettuce, tomato 21

FRENCH DIP

Thin sliced roast beef, roast garlic, French bread, provolone, au jus 19.5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

No outside food or drink by NC Law

A Convenience Surcharge will be added to your bill should you choose to utilize a credit card for payment