



WEST END TERRACE

APPETIZERS

Nachos \$9

Corn tortilla chips smothered in queso and topped with black olives, pico de gallo and green onions. Drizzled with sour cream.

 + Add Beef, Chicken or Black Bean Mix for \$1

Spin Dip \$8.50

Citrus roasted cream cheese blended with fresh baby spinach and grilled artichoke hearts.

Served with seasoned pita chips

Fried Pickles \$6

Thick-cut dill pickles tossed in our secret house-made pickle breading and fried to a crispy perfection.

Served with a side of ranch

Macaroni & Cheese Bites \$8

Cooked macaroni & vegetables with a blend of American & pepper jack cheese, rolled together in panko and fried golden.

Served with a side of mustard sauce

Big Papas \$8

Your choice of julienned fries or tater-tots covered with our three-cheese blend, caramelized bacon and green onions. Drizzled with sour cream.

Wings \$6.50 for 6 / \$12 for 12

Our hand-breaded and seasoned full-joint wings tossed in your choice of house-made sauce:

- Honey Chipotle / Korean BBQ / Apple Citrus BBQ
- NC Tangy  / Mild / Jalapeño  / Habanero 
- Baltimore Harbor  (Mild, Jalapeño, Habanero)
- Creolé  (Mild, Jalapeño, Habanero)

 Spicy /  Gluten Free /  Vegetarian /  Michelle Safe
 Recommended for patrons with food allergies.

TACOS

Beef / Chicken / or Veggie \$7

Three flour tortillas piled high with a meat of choice, sour cream, shredded iceberg, a three-cheese blend and pico de gallo. *Veggie version includes black beans, corn and squash.*

Transform into a large quesadilla served with sour cream on the side for +\$1

Pork Tacos \$7.50

Three flour tortillas encasing our delicious braised pork shoulder confit, piled high with shredded cabbage and a three-cheese blend. Drizzled with our NC tangy BBQ sauce.

Transform into a large quesadilla served with sour cream on the side for +\$1

Fish Tacos \$8.50

Three flour tortillas encasing our delicious beer-battered cod, piled high with shredded cabbage, a three-cheese blend and pico de gallo. Drizzled with our tangy mustard sauce.

Deep Sea Cajun Tacos \$10.50

A whole blackened mahi fillet seared to order, topped with shredded cabbage, pico de gallo, and cilantro sour cream.

Sweet Potato Chorizo Tacos \$10

Roasted sweet potato sautéed with farmhouse style chorizo. Topped with a black bean and corn salsa and finished with an avocado crème and green onions.

Phoenix Tacos \$10

Sautéed caribbean jerk chicken, jalapeños, shredded cabbage, pineapples, finished with a sriracha aioli.

We can make any of our tacos gluten free (except for fish) by serving them in a lettuce wrap (+\$1) or corn tortilla. 

No substitutions, please.

SALADS

Mediterranean \$8.50

Chopped romaine tossed in our red wine vinaigrette with kalamata olives, roasted red peppers and cherry tomatoes. Topped with fresh feta and red onions.

+ Julius \$8.50

Half a heart of grilled romaine with cherry tomatoes, caramelized bacon, thin-shaved parmesan and our house-made Caesar dressing.

Dressings: + Caesar / Golden Italian / Honey Mustard / Ranch
Bleu Cheese / Thousand Island / Red Wine Vinaigrette

+ Add Protein: Chicken \$2
+ Tuna Steak (Blackened or Sesame) \$3

SANDWICHES

*All served on artisan potato buns. Served with julienne fries.
Substitute side for +\$1*

T.L.B. \$7

A tomato du jour, iceberg lettuce, caramelized bacon and a light mayo spread.

Duck Club \$12 / Chicken Club \$9

Roast duck topped with caramelized bacon, roasted roma tomatoes, thin-sliced red onion, iceberg lettuce and a light mayo spread.

Pulled Pork BBQ \$8.50

Slow-braised pork shoulder confit tossed in our apple citrus BBQ sauce and piled with house-made coleslaw.

Buffalo Chicken \$8.50

Roasted chicken breast, caramelized bacon and melted bleu cheese crumbles finished with your choice of hot sauce. Refer to Wings for sauce options.

Bay of Pigs \$9

Our slow-braised pork shoulder confit topped with ham, thick-cut pickles, swiss cheese and dijon mustard, served on a rustic white bun.

Round of Beers for the Kitchen / \$13

Show your appreciation for our amazing back-of-house kitchen crew.

They work hard, now you can thank them!

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

BURGERS

*All served on rustic white buns. Served with julienne fries.
Substitute side for +\$1*

All of our burgers are made with 100% grass-fed local & organic red pole ground beef. We serve them Pink - if you prefer it cooked differently, just let your server know.

+ Justice Street Burger \$10

Bacon-jam with garlic aioli, lettuce and red onion.

+ The Great American Escape Starting at \$8.50

B.Y.O.B. Build Your Own Burger. Comes with lettuce, tomato, onion and mayo.

Extra Toppings + 25¢:

Bleu Cheese / Provolone / Swiss / Cheddar / Pepper Jack
Feta / White Cheddar / Sriracha Aioli / Avocado Cream
Jalapeños / Roasted Romas / Tart Cherry Ale Reduction
Fried Red Onions / Herb Sautéed Mushrooms / Red Peppers
Sriracha / Bourbon Glazed Onions / Slaw / Any Wing Sauce

Premium Toppings + \$1:

+ Fried Egg / Avocado / Bacon Jam / Pimento Cheese
Candied or Peppered Bacon / Garlic Aioli

SIDES

Cole Slaw / Tater Tots / Julienne Fries / Salad / Pasta Salad \$2

KIDS

For patrons under 10 years

Cheese Quesadilla  \$4

Chicken Tenders \$4

Ham & Cheese Sandwich \$5

BEVERAGES

Soda \$2

Tea \$2

Coffee (33oz. French Press) \$5

Beer See "Specials Board" for selections or ask your server.

Ice Cream Floats \$4.50

