

AY PAPI TACOS & TEQUILA - \$25/PERSON

FIRST COURSE (SELECT ONE)

ELOTE DE LA CALLE
CHORIQUESO
DRUNKEN SALSA
HOUSE SALAD

ENTRÉE (SELECT ONE)

3 TACOS + SIDE
BURRITO + SIDE
QUESADILLA + SIDE

DESSERT (SELECT ONE)

GORDURROS
CHIMI DE COCOA
WANNA PEACH OF ME?!

EPIC CHOPHOUSE - \$50/PERSON

GET STARTED

(SELECT ONE)

BACON!

CANDIED SRIRACHA THICK SMOKED BACON
WITH BUTTERMILK HERB DIP SHANGHAI

SHRIMP

8 JUMBO SHRIMP LIGHTLY BREADED AND
FRIED WITH A SWEET TANGY SAUCE

STARTER COURSE

(SELECT ONE)

EPIC HOUSE SALAD

MIXED GREENS, TOMATOES, CUCUMBERS,
ONION, CHOPPED EGG, SMITHFIELD HAM,
BACON, & HERBED CROUTONS

EPIC CAESAR SALAD

ROASTED ROMA TOMATOES, HERBED
CROUTONS, SPICED PECANS, AGED ROMANO
TOSSED WITH CRISP ROMAINE

ENTRÉE

(SELECT ONE)

FAROE ISLAND SALMON FILLET

BALSAMIC-GLAZED & PAN SEARED OVER
ROASTED GARLIC -ARUGULA-ROMANO RISOTTO

SMOKIN' HOT COUPLE

(3) MEDALLIONS OF AGED FILET MIGNON &
(8) GULF SHRIMP SEASONED WITH A SMOKEY-
CAJUN SPICE, PAN BLACKENED WITH HERBED
BUTTER SAUCE & CREOLE REMOULADE

RIBEYE 104 SOUTH 14 OZ.

AGED RIBEYE, WITH ROASTED GARLIC BRIE
BUTTER & SMOKED SALT

FLIPSIDE - \$35/PERSON

STARTER COURSE

(SELECT ONE)

SOUP OR SIDE SALAD

ENTRÉE

(SELECT ONE)

A SIGNATURE FLIPSIDE DINNER
ENTREE (LIKE OUR 24-HOUR
BRAISED BEEF SHORT RIB OR
OUR BLACK COFFEE BBQ BABY
BACK RIBS

DESSERT

CHOICE OF DESSERT

THE IMPROPER PIG - \$50/PERSON

STARTER COURSE

(SELECT ONE)

PORK ROLL OR

AHI TUNA

SECOND COURSE

(SELECT ONE)

HOUSE SALAD OR

CAESAR SALAD

ENTRÉE

BLACKENED GRILLED MAHI OR

HICKORY GRILLED SIRLOIN

STEAK AND CHOICE OF ONE SIDE

DESSERT

BANANA PUDDING OR

CHEF'S ICE CREAM

SANDWICH

KOUNTER - \$45/PERSON

GET-STARTED

WATERMELON LASAGNA

COMPRESSED WATERMELON, FETA CHEESE,
FRESH BASIL, ARUGULA, BABY SPINACH,
BALSAMIC-FIG REDUCTION

STARTER COURSE

(SELECT ONE)

SWEET & SPICY CHICKEN

CRISPY FRIED CHICKEN QUARTER, JASMINE RICE,
HONEY & GINGER GLAZE, FRIED SHISHITO PEPPERS

WON TACO

AHI TUNA, CANDIED GINGER PONZU, WASABI AIOLI,
SHAVED NAPA, BLACK SESAME SEED, SWEET
DROP PEPPER

MAIN COURSE

(SELECT ONE)

ALDERWOOD SMOKED SALMON

PERUVIAN POTATO SWIRL, FORAGED MUSHROOM
CREAM, JULIENNE SNOW PEA, CRISPY SHALLOT
TENDERLOIN TIPS

GRILLED ONION & MUSHROOM, PROVOLONE
CHEESE, ROASTED GARLIC & RED WINE DEMI
QUINOA & COUSCOUS MEDLEY

DESSERT

BUTTERSCOTCH BLONDIE

COFFEE ICE CREAM, BUTTERFINGER CRUMBLE,
SALTED RUM

LEGAL REMEDY BREWING - \$35/PERSON

FIRST COURSE

(SELECT ONE)

SOUTHERN POUTINE: FRIES TOPPED WITH OUR SMOKED JALAPEÑO PIMENTO CHEESE, PEPPER JELLY, AND CRUMBLED LRBACON OR

CALAMARI FRIES: CALAMARI STEAKS, SLICED AND FRIED GOLDEN BROWN, SWEET THAI CHILI SAUCE OR

SIDE HOUSE SALAD: MIXED GREENS AND VEGGIES

MAIN COURSE

(SELECT ONE)

KIELBRATSA PLATTER: TWO KIELBRATSAS, CARAMELIZED ONIONS, KRAUT, SERVED WITH MASHED POTATOES, MUSTARD DEMI-GLACE AND SOMETHING GREEN OR

SMOKEHOUSE MEATLOAF PLATTER: GROUND BEEF, BRISKET, SMOKED TURKEY & BACON, SERVED WITH MASHED POTATOES, SMOKED TOMATO GRAVY, AND SOMETHING GREEN OR

PORK SCHNITZEL HOLSTEIN: GROUND BEEF, BRISKET, SMOKED TURKEY & BACON, SERVED WITH MASHED POTATOES, SMOKED TOMATO GRAVY, AND SOMETHING GREEN

DESSERT

(SELECT ONE)

FRIED MOON PIES OR

LRB ROOT BEER FLOAT

POWERED BY:

US.
FOODS

OLD TOWN KITCHEN & COCKTAILS - \$40/PERSON

STARTER COURSE

(SELECT ONE)

HUSHPUPIES

MOTOWN HUSHPUPIES W/ WHIPPED

HONEY BUTTER

OLD TOWN CHOPPER

MIXED LETTUCE, TOMATO, CUCUMBER, CRISPY
ONIONS, BACON, CHEDDAR, RANCH CRUMBS,
CHOICE OF DRESSING

SECOND COURSE

(SELECT ONE)

BBQ PEACH GLAZED PORK CHOP

BONE-IN CHOP GLAZED IN PEACH BBQ

SERVED OVER FRESH LOCAL SUMMER

SUCCOTASH

SHRIMP & GRITS

NC SHRIMP, APPLEWOOD BACON,

CARAMELIZED MUSHROOM & ONION, HOT

SAUCE, LEMON JUICE, CREAMY HEIRLOOM

GRITS

DESSERT

(SELECT ONE)

BLUBERRY MOJITO TART

FRESH LOCAL BLUEBERRY CUSTARD, LIME, MINT,
WHIPPED CREAM

STRAWBERRY SHORT CAKE TRIFLE

HOUSE-MADE SHORTCAKE, DIPLOMAT CREAM,
STRAWBERRIES, FENNEL SYRUP

SALMERI'S - \$30/PERSON

GET STARTED

(SELECT ONE)

BABY MIXED GREEN SALAD
SALMERI'S CAESAR
SALMERI'S CAPRESE SALAD
STRAWBERRY BURRATA SALAD
CHOPPED SALAD
TUSCAN TOMATO BISQUE
ITALIAN WEDDING SOUP

ENTRÉE

(SELECT ONE)

LOBSTER & SHRIMP RAVIOLI
DYLAN'S CHICKEN ALFREDO
CAJUN SHRIMP FETTUCCHINE
JASON'S BAKED PENNE
BRENNAN'S BOLOGNESE
CHICKEN PARMESAN
URBAN GOURMET FARMS
MUSHROOM RAVIOLI
STEAK TIP PASTA
PENNE CARBONARA
PESTO SALMON PASTA
SIMPLE PASTA

DESSERT

(SELECT ONE)

JASON'S CANNOLI CRUSH CAKE
CALLEBAUT CHOCOLATE TIRAMISU
STRAWBERRY CHEESECAKE
PEACHES AND CREME BRULEE
MEG'S CHOCOLATE MALTED PIE
CANNOLI'S (2)



THE SOCIAL CORK WINE BAR - \$39/PERSON

STARTER COURSE

WARM SALTY NUT MIX

MIX GREENS COURSE

(SELECT ONE)

ARUGULA SALD OR

CLASSIC CAPRESE

PANINI ENTRÉE

(SELECT ONE)

ITALIANO PRESS OR

VEGGIE

DESSERT

CHOCOLATE COVERED

STRAWBERRIES

SOL CAFE - \$35/PERSON

STARTER COURSE

1 COCONUT SKEWER, 1 MEATBALL

SECOND COURSE

(SELECT ONE)

HOUSE SALAD OR

CREAMY BASIL TOMATO SOUP

ENTRÉE

PASTA POMODORO OR

SALMON DE PINA

DESSERT

ROTATING DESSERT FROM

LOCAL BAKERY

SWEET TEA CAFE - 15% DISCOUNT



MENTION YOCO TASTE
TRAIL WEEK FOR 15% OFF
YOUR ENTIRE PURCHASE

MINIMUM PURCHASE OF \$25 REQUIRED



TOWNE TAVERN - \$30/PERSON

PINT

ONE DRAFT BEER PINT

CHOOSE ANY ROTATING DRAFT BEER



APPETIZER

JUMBO WINGS - 8 PER ORDER

CHOOSE FROM TOWNE TAVERN'S 18 WING SAUCES, ONE FLAVOR PER ORDER, INCLUDES AWARD-WINNING CREAMY RANCH, CRUMBLY BLEU CHEESE, BLACKENED RANCH, OR WASABI RANCH, CARROTS, AND CELERY

ENTRÉE

SLOW ROASTED BABY BACK RIBS

1/2 RACK - SERVED WITH FRESH-CUT FRIES, HOUSE-MADE COLESLAW AND ONION STRINGS

