

AY PAPI TACOS & TEQUILA - \$25/PERSON

FIRST COURSE

(SELECT ONE)

ELOTE DE LA CALLE

CHORIQUESO

HOUSE SALAD

MUSSELS IN MEXICAN

LAGER GARLIC BROTH (+\$3)

ENTRÉE

(SELECT ONE)

3 TACOS + SIDE

BURRITO + SIDE

QUESADILLA + SIDE

DESSERT

(SELECT ONE)

GORDURROS

CHIMI DE COCOA

WANNA PEACH OF ME?!

FRIED OREO ICE CREAM



APPETIZERS

(Choose 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 SALADS

(Choose 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

ENTREES

(Choose one)

ANTARCTIC SIXTY SOUTH 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

\$50 per person (tax & gratuity not included)

***Menu Is per-person and not available to split between guests**

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

(SELECT ONE)

BLACKENED GRILLED MAHI OR

HICKORY GRILLED SIRLOIN

STEAK AND CHOICE OF ONE SIDE

DESSERT

(SELECT ONE)

BANANA PUDDING OR

CHEF'S ICE CREAM

SANDWICH

ILLUMINATION WINES - \$35/PERSON

STARTER COURSE

CHARCUTERIE FOR 1 - CHOOSE
FROM A FRESH SELECTION OF
CHEESES & MEATS

SECOND COURSE

SPRING SALAD

ENTRÉE

(SELECT ONE)

MARGHERITA FLATBREAD OR
PEPPERONI FLATBREAD

DESSERT

(SELECT ONE)

CHEESECAKE POPS OR FUDGE
BROWNIE

****ILLUMINATION WINES WILL
PROVIDE WINE PAIRING
SUGGESTIONS**



KOUNTER



RESERVATIONS ACCEPTED TUESDAY - SUNDAY ONLY

York County Taste Trail

Pre-Fix Menu

\$45 Per Person

Getting Started

Field of Dreams

Grilled Peach, Blueberry's, Blackberry, Feta, Candied Pecan,
Baby Greens, Creamy Balsamic Vinaigrette

Starter Course

(Select One)

Sweet & Spicy Chicken

Crispy Chicken, Sticky Rice Ball, Red Chile Honey & Ginger Glaze,
Fried Shishito Peppers

Won-taco

Ahi Tuna, Candied Ginger Ponzu, Wasabi Aioli
Shaved Napa, Black Sesame Seed, Sweet Drop Pepper

Main Stay

(Select One)

Alderwood Smoked Salmon

Peruvian Potato Swirl, Foraged Mushroom Cream, Julienne Snow Pea, Crispy Shallot

Tenderloin Tips

Jasmine Rice, Roasted Garlic & Red Wine Demi Glaze,
Blistered Peppers, Onions & Mushrooms
Provolone Cheese

Something Sweet

Butterscotch Blondie Bar

Coffee Infused Ice Cream
Butterfinger Crumble, Salted Rum Caramel

LEGAL REMEDY BREWING - \$50/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: PORK LOIN POUNDED THIN, BREADED AND FRIED - THIN COUNTRY HAM, FRIED EGG*, PICKLED ONIONS, STOUT MUSTARD DEMI-GLACE SERVED WITH MASHED POTATOES, AND SOMETHING GREEN

DESSERT

(SELECT ONE)

FRIED MOON PIES OR

LRB ROOT BEER FLOAT



YOCO TASTE TRAIL WEEK

three courses \$40 (tax & gratuity not included)

executive chef christopher haizlip
pastry chef leressa rucker

STARTER

(choice of one)

mozzarella-stuffed meatballs

pomodoro sauce, pesto, parmesan, micro basil

lump crab cakes (+5)

roasted sweet corn & poblano pepper relish, aji chili aioli

p.e.i. mussels

caramelized fennel, roasted heirloom tomatoes, basil, white wine, saffron broth, crostini

burrata caprese **V**

heirloom tomato, basil pesto, arugula, balsamic red wine reduction, fleur de sel, crostini

napa salad **G V**

mixed greens, cucumber, pickled red onion, caramelized peaches, chèvre, champagne vinaigrette

gazpacho **G V**

heirloom tomato, cucumber, onion, garlic, extra virgin olive oil, jalapeño oil

ENTRÉE

(choice of one)

duck breast **! G**

shallot & herb risotto, shaved fennel & watercress salad, sour cherry duck jus

pan-seared filet (+10) **! G**

roasted fingerling potatoes, haricot verts, confit shallot butter, cabernet demi

pork chop **! G**

roasted sweet corn & poblano pepper polenta, haricot verts, peach mostarda

grilled salmon **!**

golden raisin & pine nut quinoa pilaf, braised rainbow swiss chard, lemon beurre blanc, verjus roasted grapes

cioppino **!**

salmon, halibut, shrimp, mussels, fennel tomato broth, herb salad, crostini

pasta alla norma **V**

pappardelle, marinated portobello, summer vegetable ratatouille, roasted tomato sauce, ricotta salata

DESSERT

(choice of one)

vanilla bean cheesecake **V**

mixed berry coulis, fresh berries, chantilly cream

milk chocolate torte **V**

chocolate cake, chocolate mousse, dark chocolate ganache

G gluten-free

V vegetarian

! this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

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

THE PUMP HOUSE

yoco taste trail week

THREE COURSES \$45 (tax & gratuity not included)

SMALL BITES TO START

(choice of one)

FRIED GREEN TOMATOES **V**

cracker meal, house-made pimento cheese, smoked heirloom tomato jam, roasted poblano ranch

LUMP CRAB CAKE (+5)

preserved lemon & caper aioli, chili oil, charred lemon

SHRIMP COCKTAIL **G**

twin old bay & citrus boiled jumbo shrimp, spicy cocktail sauce, carolina white sauce

CHOPPED WEDGE **G**

smoked bacon, gorgonzola, egg, roasted corn, grape tomatoes, fines herbes, roasted poblano ranch

CAROLINA GREENS **G**

greens, watermelon, goat cheese, pickled red onion, champagne vinaigrette

SOUP OF THE DAY

chef's choice, made from scratch with the finest seasonal ingredients

SIGNATURE ENTRÉES

(choice of one)

SHRIMP & ANSON MILLS GRITS

four jumbo white shrimp, heirloom white corn grits, roasted sweet peppers, tasso ham, creole style white wine cream sauce

PORK CHOP*

two-day brined, maple bourbon glaze, roasted bacon brussels sprouts, crispy tobacco onions

SPRINGER MOUNTAIN CHICKEN

sweet tea brined, pimento mac & cheese, pimento cheese sauce

FAROE ISLAND SALMON* **G**

roasted summer squash & zucchini, marinated cucumber salad, meyer lemon gastrique

PETITE FILET* (+10) **G**

hand-cut 7oz meyers ranch tenderloin, roasted garlic mash, garlic butter

GRILLED PORTOBELLO **G V**

roasted summer squash & zucchini, grilled asparagus, charred heirloom tomatoes, balsamic reduction

SUPPER'S OVER

(choice of one)

MILK CHOCOLATE TORTE **V**

chocolate cake, chocolate mousse, dark chocolate ganache

VANILLA BEAN CHEESECAKE **V**

mixed berry coulis, fresh berries, chantilly cream

V vegetarian | **G** gluten free

*items may contain raw or undercooked animal derived foods, consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

executive chef ROBERT PRES
pastry chef LERESSA BUCKER

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 SALAD OR

CLASSIC CAPRESE

PANINI ENTRÉE

(SELECT ONE)

ITALIANO PRESS OR

VEGGIE

DESSERT

CHOCOLATE COVERED

STRAWBERRIES

SOCO GRILLE **-\$35/PERSON**

STARTER COURSE (SELECT ONE)

SOUTHERN EGG ROLLS OR BLUE
CHEESE WEDGE

ENTRÉE (SELECT ONE)

BUTTERMILK FRIED CHICKEN
SMOTHERED IN MILK BACON GRAVY
SERVED WITH WARM BLUE CHEESE SLAW
AND MASHED POTATOES **BLACKENED**
GROUPE

TOPPED WITH A CRABCAKE AND SERVED
WITH RED RICE AND BUTTER BEANS
MAMA'S MEATLOAF
TOPPED WITH BBQ GRAVY AND SERVED
WITH GREEN BEANS AND MASHED
POTATOES

DESSERT (SELECT ONE)

HOMEMADE BANANA PUDDING OR
BLACKBERRY COBBLER MADE
FRESH WITH LOCAL BLACKBERRIES
AND SERVED WITH A SCOOP OF
VANILLA ICE CREAM

SPICE



\$40/PERSON

COURSE 1:

- Spicy Tuna Rice Crisps
- Green Curry Mussels
- Crab Rangoon Dip
- Szechuan Dumplings

COURSE 2:

- Pork Shoulder Bossom
- Xinjiang Lamb Skewers
 - Kung Pao Chicken
 - Miso Salmon

COURSE 3:

- Rocky Road Brownie
- Chinese Churros
- Raspberry White Chocolate Cheesecake



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