

G E N U I N E

BULL DURHAM

B A R

STARTERS

HOUSEMADE IDAHO POTATO CHIPS - BOURSIN CARAMELIZED ONION DIP	6
ARTISANAL CHEESE PLATE - HONEYCOMB, DRIED FIG COMPOTE, TAMARI ALMONDS	12
SZECHWAN BARBECUE SPICY CHICKEN WINGS	13
POACHED TIGER SHRIMP COCKTAIL - REMOULADE AND COCKTAIL SAUCES	13
CHICKEN QUESADILLA - BLACK BEANS, PEPPERJACK, BACON, AVOCADO, ROASTED SALSA	13
CRISPY FRIED CALAMARI - SPICY CILANTRO AÍOLI AND FRESH LIME	10
WARM CRAB AND ARTICHOKE DIP - WITH GARLIC CROSTINI	13
WASHINGTON DUKE SHRIMP AND CORN CHOWDER WITH BACON	7
SOUP DU JOUR	6

SALADS

ADDITIONS: CHICKEN BREAST-\$4, GRILLED SHRIMP-\$8, AHI TUNA-\$16, GRILLED NY STRIP-\$16

WINTER SALAD — BABY RED OAK, ARUGULA, PINE NUTS, DRIED FIGS, GRILLED SHIITAKE MUSHROOMS, GORGONZOLA CHEESE, FENNEL, ROASTED CARROTS AND PARSNIPS, TOBACCO ONIONS, AGED SHERRY VINAIGRETTE	11
BLACK SESAME CHICKEN SALAD - ICEBERG LETTUCE, TOASTED ALMONDS, BEAN SPROUTS, RICE NOODLES, GINGER SOY VINAIGRETTE	15
ICEBERG WEDGE - TOMATOES, PICKLED BERMUDA ONION, CRISP BACON, BLUE CHEESE BUTTERMILK DRESSING	10
CLASSIC CAESAR SALAD - CHOPPED ROMAINE, SPANISH ANCHOVY, FOCACCIA CROUTONS, SHAVED PARMESAN	8
MIXED FIELD GREENS - SHAVED CARROTS, RADISH AND CAULIFLOWER, AGED GOUDA, MUSTARD VINAIGRETTE	8
CHOPPED SALAD - ROASTED CHICKEN, CHEDDAR AND BLEU CHEESE, EGG, AVOCADO, SCALLION, BACON, TOMATO, BALSAMIC VINAIGRETTE	14
GRILLED GINGER BEEF - SLICED ANGUS BEEF, BABY GREENS, CHOPPED PEANUTS, RICE NOODLES, CUCUMBER, BEAN SPROUTS, CHILE LIME DRESSING	15

SANDWICHES

ALL OF OUR SANDWICHES ARE ACCOMPANIED BY YOUR CHOICE OF FRENCH FRIES,
HOUSE-MADE POTATO CHIPS, FRESH FRUIT, OR SIDE SALAD

ADDITIONS: CHOICE OF CHEESE-\$1, SAUTEED ONIONS-\$1, SMOKED BACON-\$2, SAUTEED MUSHROOMS-\$2

GRILLED SALMON BLT - BROWN SUGAR BACON, ICEBERG LETTUCE, TOMATO, RED PEPPER MAYO, GRILLED MARBLE RYE	13
GRILLED CHICKEN PANINI — BASIL PESTO, TOMATO PEPPER RELISH, PROVOLONE CHEESE, RUSTIC SOURDOUGH BREAD	13
BULL DURHAM BURGER - ON KAISER ROLL WITH LETTUCE, TOMATO, ONION, AND HOUSE-MADE PICKLES	14
SOUTHERN DECADENCE BURGER - BACON, PIMIENTO CHEESE, CRISPY FRIED ONIONS	15
ROASTED TURKEY AND AVOCADO - SPROUTS, DIJON MAYO, BIBB LETTUCE, TOMATO, HAVARTI CHEESE, WHEATBERRY BREAD	12
DUKE DIP - ROAST BEEF, CARAMELIZED ONION, WHITE CHEDDAR, HORSERADISH, CRUSTY FRENCH BREAD, AU JUS	14
OPEN FACED MUSHROOM MOZZARELLA MELT — BRAISED MUSHROOMS, ROASTED TOMATO, ONION SPREAD, FRESH MOZZARELLA GRIDDLED ROSEMARY BREAD	11

ENTRÉES

COCONUT RICE NOODLES — SQUASH, MUSHROOMS, CARROTS, SNOW PEAS AND COCONUT MILK, LEMONGRASS AND BASIL	22
SHRIMP AND GRITS - SMOKED CHEDDAR GRITS, ANDOUILLE SAUSAGE, “HOLY TRINITY” GRAVY	15
GRILLED ANGUS BEEF FILET MIGNON — SAUTÉED LEMONPEPPER PARMESAN BROCCOLI WHIPPED POTATOES, CABERNET REDUCTION	36
LUMP CRAB CAKES — GRILLED NEW POTATOES, CHARRED PINEAPPLED, ACHIOTE SAUCE	24
STEAK FRÎTES - GRILLED ANGUS STRIP STEAK, SHOESTRING POTATOES, BRANDY PEPPERCORN JUS, CRISPY LEEKS	8OZ 22 12OZ 32

19% GRATUITY WILL APPLY TO PARTIES OF SIX OR MORE.

~ EXECUTIVE CHEF JASON CUNNINGHAM ~