

GENUINE
BULL DURHAM
 BAR

STARTERS

HOUSEMADE IDAHO POTATO CHIPS CARAMELIZED ONION DIP	6
WARM CRAB AND ARTICHOKE DIP HERB CROSTINI	7
ARTISANAL CHEESE PLATE APRICOT COMPOTE, TAMARI ALMONDS, FLATBREAD CRACKERS	12
SZECHWAN BARBECUE SPICY CHICKEN WINGS	13
POACHED TIGER SHRIMP COCKTAIL REMOULADE AND COCKTAIL SAUCES	12
CRISPY FRIED CALAMARI SPICY CILANTRO AÏOLI AND FRESH LIME	10
WASHINGTON DUKE SHRIMP AND CORN CHOWDER WITH BACON	7
SOUP DU JOUR	6

SALADS

WINTER SALAD GRILLED PORTOBELLO, SWEET POTATO, RED ONION, FETA SPICED ALMONDS, DRIED CRANBERRIES, POMEGRANATE VINAIGRETTE	11
CHOPPED SALAD ROASTED CHICKEN, CHEDDAR AND BLUE CHEESES, EGG, AVOCADO, SCALLIONS, BACON, TOMATO, BALSAMIC VINAIGRETTE	14
ICEBERG WEDGE TOMATO, PICKLED ONION, BACON, BLUE CHEESE BUTTERMILK DRESSING	9
GRILLED GINGER BEEF BABY ASIAN GREENS, CUCUMBER, BEAN SPROUTS, TOMATO, CHILE-LIME VINAIGRETTE, CHOPPED PEANUTS	15
CLASSIC CAESAR SALAD SHAVED PARMESAN, SPANISH ANCHOVY, FOCACCIA CROUTONS	8
ORGANIC MESCLUN GRAPE TOMATO, RADISH, CUCUMBER, HERB BALSAMIC VINAIGRETTE	7
OVER THE TOP ENHANCE YOUR FAVORITE SALAD GRILLED CHICKEN \$5 GRILLED SHRIMP \$10 GRILLED SALMON \$8 SLICED NY STRIP \$12	

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

BLACKENED SHRIMP SALAD LETTUCE, TOMATO, CHOPPED BACON, LEMON DILL DRESSING, SOFT FRENCH ROLL	14
BBQ CORNED BEEF REUBEN CARAWAY SAUERKRAUT, SWISS CHEESE, HORSERADISH MAYO, GRILLED MARBLE RYE	13
PORTOBELLO PANNINI PROVOLONE, MARINATED OLIVES AND PEPPERS, HERB MAYO, ROSEMARY FOCACCIA	12
SMOKED CHICKEN CLUB PICKLED ONION, SAVOY CABBAGE SLAW, TEXAS PETE MAYO, SOURDOUGH BREAD	13
TURKEY & MOLTEN BRIE CRANBERRY PEAR RELISH, BIBB LETTUCE, BASIL MAYO TOASTED MULTIGRAIN BREAD	12
BULL DURHAM BURGER ON A KAISER ROLL WITH LETTUCE, TOMATO, ONION, AND HOUSE MADE PICKLES	15
SOUTHERN DECADENCE BURGER BACON, PIMIENTO CHEESE, CRISPY FRIED ONIONS	16

ENTRÉES

FRESH FETTUCCINE CHERRY TOMATO, SPINACH, ARTICHOKE, ASPARAGUS, HERB CREAM	14
SHRIMP AND GRITS STONE GROUND GRITS, ANDOUILLE SAUSAGE, 'HOLY TRINITY' GRAVY	16
ANGUS BEEF FILET MIGNON GLAZED CARROTS AND PARSNIPS, CHIVE MASHED POTATOES, CABERNET REDUCTION OR SAUCE BÉARNAISE	36
LUMP CRAB CAKES ADZUKI BEAN AND PLANTATION RICE HOPPIN' JOHN, SMOKED BACON HOLLANDAISE	26
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 ~