STARTERS

- **BLACKENED AHI TUNA** 13
tamari, wasabi, ginger, marinated seaweed

- **PULLED PORK NACHOS** 11
house smoked, jalapeno, pico de gallo, sour cream, cheddar cheese, BBQ sauce

- **FRIED PICKLE SPEARS** 7
spicy ranch

- **SMOKED CHICKEN WINGS** (8) 10
Carolina dry rub, ranch or blue cheese

- **CHARCUTERIE PLATE** 15
chef’s choice of two artisanal meats & cheeses, tomato chutney, Lusty Monk mustard, crostini

- **BRUSCHETTA** 8
served with crostini

- **SPINACH & ARTICHOKE DIP** 9
served warm with chips

MAINS

- **12oz NY STRIP** 18
sour cream whipped potatoes, haricot vert, garlic & parsley compound butter

- **MEDITERRANEAN BOWL** 15
falafel, hummus, cucumber, rice medley, yellow raisins, tomato, red onion, olives, pepperoncini, whipped feta

- **PAN SEARED CHICKEN** 15
Joyce Farms chicken breast, sour cream whipped potatoes, haricot vert, white Alabama BBQ sauce

- **PENNE PASTA** 14
shrimp, artichoke, basil, cherry tomato, pecorino, lemon oil

- **SEARED SALMON** 16
shaved brussels sprouts & bacon, honey chili glaze, lemon wedge

SIDES

- **FRENCH FRIES** 4

- **TOMATO & CUCUMBER SALAD** 4

- **SLAW** 4

- **GREEN BEANS** 4

- **ONION RINGS** 5

DESSERTS

- **NY STYLE CHEESECAKE** 8

- **APPLE CRISP** 8

- **ICE CREAM** 4

SOUPS & SALADS

- **add shrimp** 6
- **add chicken** 5

- **AHI TUNA SALAD** 16
mixed greens, shaved almonds, edamame, cucumber, radish, crunchy noodles, sesame vinaigrette

- **QUINOA** 11
spinach, arugula, red onion, pecorino, apple, lemon vinaigrette

- **SMOKED CHICKEN** 13
romaine, spinach, avocado, corn, black beans, spiced pumpkin seed, cherry tomato, cucumber, BBQ ranch

- **CITRUS SALMON** 15
arugula, shaved almonds, red onion, mandarin, citrus vinaigrette

- **CLASSIC CAESAR** 9
romaine, house croutons, pecorino, Caesar dressing

- **BUTTERNUT SQUASH SOUP** 5

- **TOMATO BISQUE** 5

- **CHILI** 6

HANDHELDs

- **THE PORTOBELLO** 13
gruyère, avocado, tomato chutney, brioche bun

- **BLACKENED MAHI MAHI** 14
slaw, julienne mango salsa, thousand island dressing, ciabatta

- **VEGETARIAN BURGER** 12
tomato, avocado, alfalfa sprouts, chipotle aioli, brioche bun

- **SOUTHERN FRIED CHICKEN** 13
lettuce, slaw, chipotle aioli, brioche bun

- **BLT CLUB** 12
bacon, lettuce, tomato, herb aioli, sourdough

- **STEAK SANDWICH** 15
opened faced, striploin, caramelized onion, horseradish cream, French baguette

- **WHITewater BURGER** 13
American cheese, lettuce, tomato, onion, pickles, brioche bun

- **BBQ BURGER** 14
cheddar, onion ring, slaw, BBQ sauce, brioche bun

- **BISTRO TURKEY** 14
Thick sliced turkey, bacon, cranberry aioli, sliced apple, mixed greens, havarti, pressed

KIDS

- choice of side

- **GRILLED CHEESE** 6

- **HAMBURGER** 7

- **CHICKEN TENDERS** 6

- **MAC N CHEESE** 6

- **GRILLED CHICKEN** 4

GRAVITY added to parties of 8 or more

* Items may be cooked to order. Consuming raw or undercooked ingredients may increase your risk of foodborne illnesses.
DRAFT

- BOLD ROCK CUCUMBER MELON SELTZER 5.5/8.25
  Seltzer / Nellysford, VA / 4.0%

- WILD BASIN BLACK RASPBERRY SELTZER 6/9
  Hard Seltzer / Brevard, NC / 5.0%

- NEW SARUM BREWING DOUBLE BERRY MILKSHAKE 5.5/8.25
  Berliner Weisse / Salisbury, NC / 4.0%

- BLUE BLAZE BREWING CO. BLACK BLAZE 6/9
  Milk Stout / Charlotte, NC / 5%

- LEGION JUICY JAY 7/10.5
  East Coast IPA / Charlotte, NC / 6.3%

- FOOTHILLS 1000 SMILES GOLDEN ALE 5.50/8.25
  Lager / Charlotte, NC / 4.4%

- LONERIDER SWEET JOSIE 5/7.5
  Brown Ale / Raleigh, NC / 6.1%

- WOODEN ROBOT GOOD MORNING VIETNAM 7.5/11.25
  Blonde Ale / Charlotte, NC / 5.0%

- NODA BREWING HOPPY HOLIDAYS 7/10.50
  American IPA / Charlotte, NC / 6.5%

- HIGHLAND OATMEAL PORTER 7/10.50
  American Porter / Asheville, NC / 5.8%

- TOWN BREWING BROKEN TARTED 6/9
  Berliner Weisse / Charlotte, NC / 4.7%

- NODA BREWING RADIO HAZE 7/10.5
  New England IPA / 6.0%

CANS

- SYCAMORE WILD BLOSSOM BRUT 9
  Hard Cider / 5.2%

- BOLD ROCK CAROLINA APPLE 6.5
  Hard Cider / 4.7%

- HIGHLAND PILSNER 6.5
  Pilsner / 5.5%

- BIRDSONG REWIND 8
  Lager / 4%

- CATAWBA WHITE ZOMBIE 7.5
  White Ale / 4.7%

- NEW BELGIUM FAT TIRE 6.5
  Amber Ale / 5.2%

- NODA JAM SESSION 7.5
  American Pale Ale / 5.1%

- WICKED WEED PERNICIOUS 8
  American IPA / 7.3%

- BELL’S TWO HEARTED 7
  American IPA / 7%

- NODA COCO LOCO 8.5
  American Porter / 6.2%

- CIGAR CITY JAI ALAI 6.5
  American IPA / 7.5%

- NODA CAVU 7
  American Blonde Ale / 4.6%

WINES

- MIMOSA 7 / 25

- LA MARCA PROSECCO 9 / 34

- PROPHECY PINOT GRIGIO 7.5 / 28

- WILLIAM HILL CHARDONNAY 8.5 / 32

- ALAMOS MALBEC 7.5 / 28

- CHATEAU SOVEREIGN CABERNET SAUVIGNON 7 / 26

- HOUSE CHARDONNAY 6.5

- HOUSE ROSE 6.5

- HOUSE CABERNET SAUVIGNON 6.5

- MULLED WINE 8

KOMBUCHA

- BORINQUEN MANGO 7.5

- BORINQUEN GUAVA 7.5

- LENNY BOY WAKE-UP CALL 6

- LENNY BOY LAVENDERADE 6

- LENNY BOY MINT CONDITION 6

VEGETARIAN

GLUTEN-FREE

Gratuity added to parties of 8 or more

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