

SMALL BITES TO START

LUMP CRAB CAKES lemon & caper aioli chili oil charred lemon	18	BLACK & BLEU BEEF* marinated tenderloin blistered baby heirloom tomatoes cajun baguette chimichurri gorgonzola aioli	16
CRISPY CALAMARI cornmeal dredged hot cherry peppers fine herbes spiced aioli lemon wedge	16	HAND-CUT FRIED OKRA v seasoned flour fine herbes poblano ranch	10
FRIED GREEN TOMATOES v cracker meal house-made pimento cheese pepper & red onion relish poblano ranch	14	JUMBO SHRIMP COCKTAIL gf old bay & citrus boiled shrimp cocktail sauce carolina white sauce lemon wedge	18
DEVILED EGGS crispy country ham corn bread crumble sweet pepper jam smoked paprika	12	BOURBON CANDIED BACON gf raw sugar bourbon cured bacon jalapeño jam sweet potato chips	16

FROM THE GARDEN

CHARRED TOMATO & RED PEPPER BISQUE gf, v grilled cheese crouton herb oil crème fraîche	10	SPRINGS FARM SALAD gf, v arugula heirloom tomatoes fresh peaches mozzarella micro basil pesto crispy quinoa honey balsamic vinaigrette	12
CAROLINA MIXED GREEN SALAD gf strawberries pickled onions baby heirloom tomatoes bacon champagne vinaigrette	10	COBB SALAD gf mixed green lettuce tomatoes sliced avocado eggs gorgonzola cheese honey balsamic vinaigrette	12
ICEBERG WEDGE SALAD gf baby heirloom tomatoes radishes bacon gorgonzola crumbles herbes poblano ranch	10	POTATO & LEEK SOUP gf smoked bacon crispy leek chili oil	10

MAKE YOUR SALAD AN ENTREE BY ADDING...

GRILLED OR FRIED CHICKEN	10	PETITE NY STRIP*	18
BLACKENED SHRIMP	10	GRILLED SALMON*	15

PUMP HOUSE SIGNATURE ENTREES

STEAK BURGER* house-ground beef brioche bun pimento cheese carolina slaw bacon poblano ranch	18	2-DAY BRINED BONE IN PORK CHOP* sweet potato mash grilled peach bourbon apple glaze crispy tabasco onions	26
SWEET TEA FRIED CHICKEN SANDWICH brioche bun house-made pickles honey dijon	16	SEARED SCALLOPS* gf spring peas & chervil purée quinoa tabbouleh pomegranate gastrique micro basil	36
MEATLOAF ground beef & pork pimento cheese grits mushrooms gravy crispy tabasco onions	16	NY STRIP roasted garlic yukon mash demi glaze crispy tabasco onions	40
FILET MIGNON* roasted garlic yukon mash au poivre sauce crispy tabasco onions	48	SEARED SALMON* gf sautéed garlic spinach & blistered tomatoes lemon caper beurre blanc	26
SHRIMP & GRITS gf anson mills grits roasted sweet pepper tasso ham herb marinated shrimp creole style white wine cream sauce	26	ROASTED CAJUN CHICKEN PASTA linguine pasta baby arugula blistered tomatoes mushrooms scallions toasted garlic crumble grilled baguette	24
SLOW BRAISED SHORT RIB gf roasted garlic yukon mash red wine & beef jus crispy onions	28	VEGETABLE LASAGNA gf, v eggplant spring farm squash & zucchini heirloom tomatoes fresh mozzarella picked basil	20
STUFFED NC MOUNTAIN TROUT* crab cake stuffed carolina slaw chili aioli lemon wedge	26		

SIDES & SHAREABLES

SCALLOPED POTATOES v creamy fennel parmesan gratin	10	CREAMY SPINACH v caramelized onions bechamel sauce cream cheese	10
BAKED MAC & CHEESE v homemade pimento cheese cavatappi pasta	10	BROCCOLI & PIMENTO CHEESE FONDUE gf, v garlic & shallots blistered tomatoes	10
SWEET POTATO CASSEROLE gf, v candied pecans marshmallow	10	COLLARD GREENS gf apple cider vinegar smoked ham hock	10

regional chef **ROGGER TORRES**
executive chef **BENJAMIN ALWI**

pump house favorites are listed in red

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