

# SMALL BITES TO START

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

# FROM THE GARDEN

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

## MAKE YOUR SALAD AN ENTREE BY ADDING...

<b>GRILLED OR FRIED CHICKEN</b>	10	<b>PETITE NY STRIP*</b>	18
<b>BLACKENED SHRIMP</b>	10	<b>GRILLED SALMON*</b>	15

# LUNCH ON THE RIVER

<b>STEAK BURGER*</b> house-ground beef   brioche bun   pimento cheese   carolina slaw   bacon   poblano ranch	18	<b>2-DAY BRINED BONE IN PORK CHOP*</b> sweet potato mash   grilled peach   bourbon apple glaze   crispy tabasco onions	20
<b>SWEET TEA FRIED CHICKEN SANDWICH</b> brioche bun   house-made pickles   honey dijon	16	<b>SEARED SCALLOPS*</b>   gf spring peas & chervil purée   quinoa tabbouleh   pomegranate gastrique   micro basil	24
<b>MEATLOAF</b> ground beef & pork   pimento cheese grits   mushroom gravy   crispy tabasco onions	16	<b>NY STRIP*</b> roasted garlic yukon mash   demi glaze   crispy tabasco onions	22
<b>TENDERLOIN KABOB*</b> roasted garlic yukon mash   au poivre sauce   crispy tabasco onions	26	<b>SEARED SALMON LUNCH*</b>   gf sautéed garlic spinach & blistered tomatoes   lemon caper beurre blanc	18
<b>SHRIMP &amp; GRITS</b>   gf anson mills grits   roasted sweet pepper   tasso ham   herb marinated shrimp   creole style white wine cream sauce	20	<b>ROASTED CAJUN CHICKEN PASTA</b> linguine pasta   baby arugula   blistered tomatoes   mushrooms   scallions   toasted garlic crumble   grilled baguette	18
<b>BRAISED SHORT RIB SANDWICH</b> brioche bun   garlic aioli   baby arugula   roasted mushrooms   caramelized onions   herb fries	16	<b>VEGETABLE LASAGNA</b>   gf, v eggplant   spring farm squash & zucchini   heirloom tomatoes   fresh mozzarella   picked basil	18
<b>STUFFED NC MOUNTAIN TROUT*</b> crab cake stuffed   carolina slaw   chili aioli   lemon wedge	14		

# SIDES & SHAREABLES

<b>SCALLOPED POTATOES</b>   v creamy fennel   parmesan gratin	10	<b>CREAMY SPINACH</b>   v caramelized onions   bechamel sauce   cream cheese	10
<b>BAKED MAC &amp; CHEESE</b>   v homemade pimento cheese   cavatappi pasta	10	<b>BROCCOLI &amp; PIMENTO CHEESE FONDUE</b>   v, gf garlic & shallots   blistered tomatoes	10
<b>SWEET POTATO CASSEROLE</b>   v, gf candied pecans   marshmallow	10	<b>COLLARD GREENS</b>   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.*