



All our pizzas are made with  
our beer infused crust

## PIZZAS

10" gluten free crust [NV]  
or Vegan Cheese  
\$3 upcharge

### Cheese Pizza 9

Our fresh hand-rolled pizza dough, topped with house-made tomato sauce and mozzarella cheese.  
*Pairs perfectly with our Airlie Amber Ale!*

### Po' Boy Pizza 15

Tomatoes, onions, jalapeños, tomato sauce, and mozzarella cheese topped with your choice of sautéed oysters or shrimp, Creole remoulade, and arugula.

### Short Rib Pizza 17

Slow roasted, shredded beef short rib over a base of three-cheese cream sauce.  
Topped with mozzarella cheese, mushrooms, onions, and peppers.

### Vegetarian Pizza 11

Onions, green peppers, tomatoes, mushrooms, tomato sauce, and mozzarella cheese, finished with arugula, and a balsamic glaze. Add veg of day for \$2

### Margherita Pizza 10

Fresh mozzarella with tomato sauce, fresh basil, and vine-ripened tomatoes

### Crab Cake Pizza 17

Creole sauce base topped with mozzarella cheese, shredded house-made crab cake, capers, and red onions.

### Carnivore Pizza 15

Bacon, andouille sausage, bacon, sopressata, bacon, prosciutto, bacon, mozzarella cheese, bacon, tomato sauce, and more bacon.

### Sweet Heat Pizza 14

Garlic oil, spinach, sun dried tomatoes, goat cheese, mozzarella, chile infused honey drizzle  
*pro move: add prosciutto \$2*

### Buffalo Chicken Pizza 14

House-made ranch base, topped with mozzarella cheese, buffalo marinated chicken, and red onions, finished with a buffalo swirl.  
Add bleu cheese crumbles for \$2

*We offer a weekly special pizza, please ask your server for details!*

## SIDES

Fresh Fruit or Veggie of the Day 4  
Steak Fries or Curly Fries 4  
House Spiced Oyster Crackers 1

## DESSERTS

Flourless Chocolate Tort [GF] 5  
Creme Brulee 5  
-Dessert Of The Day-

*Biodegradable straws available upon request*

A 20% gratuity will be added to all parties of 8 or more guests.

Please let your server know if you have any special dietary needs. \*Consuming raw or undercooked seafood or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SALADS & STARTERS



## DINNER ENTREES

### Spring Mix Salad 7

A blend of mixed greens with red onions, carrots, cucumbers, and tomatoes [VF]

### Quinoa Salad 10

Tri-color quinoa with roasted squash & zucchini, tomatoes, cucumbers, and goat cheese over mixed greens. Available as Vegan Friendly [VF]

### Spinach & Strawberry Salad 8

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese, and poppy seed dressing  
Available as Vegan Friendly [VF]

### Caprese Salad 9

Vine-ripened tomatoes, fresh mozzarella, balsamic glaze, and pesto vinaigrette over spring mix

**Protein Add Ons:**  
Grilled Chicken (5)  
NC Shrimp (6)  
Fried Oysters (7)  
Crab Cake (8)

### Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

### Carolina Shrimp Stack 10

Blackened NC shrimp, cheddar grit cake, creole sauce, mozzarella, bacon, tomato, arugula, remoulade

### Charcuterie 14

Prosciutto, soppressata, brie, Ashe County Gouda, house-made boursin, herb crostinis, brewpub mustard

### Peel & Eat Shrimp *Market Price*

One pound of NC Shrimp, steamed and seasoned; served with tartar or cocktail sauce

### Tempura Cauliflower 8

Lightly battered and flash fried, tossed with house-made Buffalo, sweet Thai chili sauce or Airlie Amber BBQ [VF]

### Boneless Wings 9

Carolina chicken breast, breaded and fried golden brown, tossed with house-made buffalo, sweet Thai chili sauce or Airlie Amber BBQ

### Seafood Stew 5/8

### Soup Of The Day 5/8

Gluten free buns available [NV]

\$3 upcharge

### Local Fresh Catch *Market Price*

Chef's daily preparation

### Chicken Mornay 16

Oven roasted chicken breast, topped with country ham and a creamy cheese sauce, served with chef's starch & veg of the day

### Airlie Amber Ribs 18

Half rack St. Louis cut ribs, slathered in Airlie Amber BBQ, served with chef's starch and a vegetable medley

### Po' Boy Sandwich 12

Fried Oysters or Shrimp with house-made remoulade, served on a toasted baguette with lettuce, tomato, and onion

### Fish Tacos 13

Local fresh catch, with spring mix and pico de gallo, served on flour tortillas, with your of chipotle ranch or Rasta sauce

### Vegetable Pasta 12

Twisted penne with seasonal vegetables, and house-made creamy pesto sauce  
Add Chicken (\$5) or Shrimp (\$6)

### Crab Cake Dinner *Market Price*

A duo of house-made lump Carolina crab cakes, served over our starch of the day, with vegetables and Rasta sauce

### NC Fried Shrimp 15

Beer-battered shrimp (10) fried golden brown; served with Rasta sauce and your choice of side

### Shrimp & Grits 14

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce, over cheddar grits.

### Brewpub Burger 13

CAB patty on a pretzel bun, topped with lettuce, tomato, onion, and your choice of cheddar-jack, Swiss, or house-made pimento cheese  
Add bacon (\$2) or avocado for (\$1)

### Beyond Burger™ 13

Plant-based "burger" patty, lettuce, tomato & onion on a pretzel bun, served with chipotle ranch, or our zesty vegan sauce [VF option available]

### Burger Of The Week *Market Price*

Ask about our special preparation

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## SALADS & STARTERS

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A blend of mixed greens with red onions, carrots, cucumbers, and tomatoes [VF]

### Quinoa Salad 10

Tri-color quinoa with roasted squash & zucchini, tomatoes, cucumbers & goat cheese over mixed greens. Available as Vegan Friendly [VF]

### Spinach & Strawberry Salad 8

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese, and poppy seed dressing  
Available as Vegan Friendly [VF]

### Caprese Salad 9

Vine-ripened tomatoes, fresh mozzarella, balsamic glaze, and pesto vinaigrette over spring mix

**Protein Add Ons:**  
Grilled Chicken (5)  
NC Shrimp (6)  
Fried Oysters (7)  
Crab Cake (8)

### Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

### Charcuterie 14

Prosciutto, soppressata, brie, Ashe County Gouda, house-made boursin, herb crostinis, brewpub mustard

### Hummus & Pita 6

House-made hummus served with grilled pita points, carrots, and celery [VF]

### Tempura Cauliflower 8

Lightly battered and flash fried, tossed with house-made Buffalo, sweet Thai chili sauce or Airlie Amber BBQ [VF]

### Boneless Wings 9

Carolina chicken breast, breaded and fried golden brown, tossed with house-made buffalo, sweet Thai chili sauce or Airlie Amber BBQ

### Brewpub Burger 13

CAB patty on a pretzel bun, topped with lettuce, tomato, onion, and your choice of cheddar-jack, Swiss, or house-made pimento cheese  
Add bacon (\$2) or avocado (\$1)

### Beyond Burger™ 13

Plant-based "burger" patty, lettuce, tomato & onion on a pretzel bun, served with chipotle ranch, or our zesty vegan sauce [VF option available]

### Burger Of The Week *Market Price*

Ask about our special preparation



## LUNCH ENTREES

### Fish Tacos 13

Local fresh catch with spring mix & pico de gallo on flour tortillas with your choice of chipotle ranch or Rasta sauce

### Po' Boy Sandwich 12

Fried Oysters or Shrimp with house-made remoulade, served on a toasted baguette with lettuce, tomato, and onion

### Shrimp & Grits 13

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce, over cheddar grits.

### Buffalo Shrimp Wrap 12

NC shrimp tossed in buffalo, with spring mix, cheddar jack cheese and pico de gallo, wrapped in a sun-dried tomato tortilla, served with a side of bleu cheese dressing

### Shrimp Tacos 12

NC shrimp, cranberry slaw, smoked corn and red bean succotash on flour tortillas

### Veggie Tacos 10

Sautéed seasonal vegetables, cranberry slaw, corn and red bean succotash on flour tortillas [VF]

### Turkey Bacon Avocado Wrap 11

Smoked turkey, avocado, Cajun bacon, seasonal greens, tomato, and chipotle ranch in a sun-dried tomato tortilla

### Veggie Pasta 10

Twisted penne with seasonal vegetables, and house-made creamy pesto sauce  
Add Chicken (\$5) or Shrimp (\$6)

### Crab Cake Sandwich *Market Price*

House-made with lump Carolina crab, served on a pretzel bun with lettuce, tomato, and rasta sauce

### Carolina Chicken Sandwich 12

Beer brined chicken breast, fried or grilled, topped with country ham, creamy cheese sauce, tomato, and onion, served on a pretzel bun

### Garden Hummus Wrap 11

House-made hummus, tomatoes, cucumbers, carrots, spinach, onions, and lemon-tahini vinaigrette [VF]  
Add Veg Of The Day \$1

### Seafood Stew 5/8

### Soup Of The Day 5/8

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