appetizers

**CHICKEN WINGS**
(30) marinated and fried chicken wings  13
original, breaded or tossed in your choice:
- dry rub seasoning  •  buffalo mild  •  bbq
- hot sauce  •  hot honey  •  lemon-pepper
Carolina Reaper

dipping sauces: ranch or bleu cheese

**MARGHERITA FLAT BREAD**
- fresh mozzarella, pesto, tomatoes, basil, finished with extra virgin olive oil  10

**BROCCOLI CHEESE DIP**
seasonal broccoli with a mixture of cheese baked to a bubbly golden brown served with grilled pita and vegetables  6

**STUFFED PORTOBELLO MUSHROOMS**
char-grilled marinated mushrooms, pesto, and melted fresh mozzarella cheese with a touch of zesty fresh greens on top  8.5

**SHRIMP AND AVOCADO QUESADILLA**
grilled shrimp and onions, fresh avocado, chipotle sauce and tomatoes with a cheese blend wrapped in a toasted tortilla  13

**FRIED OYSTERS**
a basket of fried oysters served with tartar sauce or cocktail sauce  12

**FRIED MUSHROOMS**
battered and deep fried served with a side of cheesy dipping sauce or ranch  7

salads

**SEASONAL SALAD**
PICC salad mix with Tega Hill Farms lettuce, pecan encrusted goat cheese, seasonal fruit/vegetables, candied pecans tossed with balsamic vinaigrette  6/10

**STRAWBERRY SALAD**
lettuce mix, roasted and fresh strawberries, blue cheese, avocado, granola tossed in our house strawberry vinaigrette  12/6

**KALE SALAD**
- fresh kale, kale chips, marinated mushrooms, olives, fresh mozzarella, bell peppers, roasted tomatoes tossed in balsamic vinaigrette  12/6

**CAESAR**
- romaine, crouton, parmesan, bacon, roasted tomato, house caesar dressing  4.5/8.5

**TRADITIONAL HOUSE SALAD**
5.5/7

**BUILD YOUR OWN**
choose a lettuce: seasonal mixed greens  •  romaine  •  iceberg  •  kale
choose 4 toppings from the following:
- tomato  •  cucumber  •  carrot  •  red onion
- crouton  •  parmesan  •  bacon  •  roasted tomato  •  olives  •  gorgonzola  •  hard-boiled egg  •  ham  •  turkey  •  cheddar
additional toppings .5

**dressings**
- ranch  •  thousand island  •  house balsamic  •  bleu cheese  •  Caesar  •  strawberry vinaigrette

**additions**
- shrimp  8
- chicken breast  5
- marinated flank steak  8
- salmon  10
- fried oysters  6

**TUE TIME TACOS**
choose chicken, steak, salmon, or shrimp, flour tortillas, slaw, chipotle mayo, cheese and tomatoes
- chicken 9  /  steak 11  /  salmon 11  /  shrimp 13

**TURKEY PITA**
- turkey, cheddar, provolone, chipotle mayo, lettuce, tomato, pita  9.5

**VERANDA BURGER**
- beef patty, lettuce, tomato, onion, pickle, potato roll  11
- choice of
- American  •  Swiss  •  cheddar  •  provolone  •  pepper jack

**PICC CHEESE STEAK**
steamed hoagie roll – beef, provolone cheese, peppers and onions  12

Chef's Specialties
served with soup of the moment or house salad

**CHEF’S CATCH**
catch of the day with butter sauce, seasonal market vegetables and Carolina Gold Rice risotto mkt price

**FLANK STEAK**
marinated steak then grilled, sautéed peppers, mushrooms and onions served with herb mashed potatoes and market vegetables  22

**HOT HONEY FRIED CHICKEN**
a blend of a sweet and spicy sauce, airline chicken breast, served over mashed potatoes with market vegetables  17

**HEART OF RIBEYE**
8 oz marbled eye of ribeye, gorgonzola risotto and market vegetables topped with a bourbon cream sauce  36

**PIG IN A BLANKET**
bacon wrapped pork loin, gorgonzola mashed potatoes, market vegetables with red eye gravy  20

handhelds

**TEE TIME TACOS**
choose chicken, steak, salmon, or shrimp, flour tortillas, slaw, chipotle mayo, cheese and tomatoes
- chicken 9  /  steak 11  /  salmon 11  /  shrimp 13

**TURKEY PITA**
- turkey, cheddar, provolone, chipotle mayo, lettuce, tomato, pita  9.5

**VERANDA BURGER**
- beef patty, lettuce, tomato, onion, pickle, potato roll  11
- choice of
- American  •  Swiss  •  cheddar  •  provolone  •  pepper jack

**PICC CHEESE STEAK**
steamed hoagie roll – beef, provolone cheese, peppers and onions  12

comfort at the table

**CREAMY CHICKEN PASTA**
penne pasta, chicken, bacon, peas and onions in a rich alfredo sauce  14

**THE FARMER’S CHICKEN AND RICE**
- Carolina Gold rice, tender chicken and vegetable with a velvety pan sauce  12

**CAPTAIN NEMO**
fried fish platter with white fish, shrimp, oysters, seasoned potatoes and traditional coleslaw  24

**SWEET POTATO AND GREENS (VEGETARIAN)**
double roasted sweet potatoes, lemon chili yogurt sauce, pecans, sesame seeds, mint and extra virgin olive oil served side a small salad of specialty greens  15

sides 3.5

- mashed potatoes  •  fruit yogurt granola
- penne & cheese  •  soup of the moment
- french fries  •  pasta salad
- fruit  •  grilled broccoli
- sweet potato tots  •  slaw
- curly fries  •  kettle chips

We are proud to use product from these local purveyors:
- Boy & Girl Farm  •  The Farm at Flat Creek
- Freshlist-Rich Hill Farms  •  Tega Hill Farms Dabhar Farm  •  Anson Mills  •  Duke’s Bread
- Springer Mountain Farms

To-Go Orders: We cook our food with the intention of being enjoyed in-house, and therefore cannot be held responsible for the condition of your food after it is taken from the premises. Please check your food before leaving the property.

Dinner

Please bring any dietary restrictions to your server’s attention, including low-sodium and any food allergies.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness