SOUP & SALAD

**BELL & ABBEY / $10.50**
A mixture of green leaf lettuce, sliced boobs head turkey, bacon, tomatoes, cucumber, parmesan cheese and croutons.

**SAISONNER’S COBB / $10.50**
Romaine and iceberg lettuce, sliced boobs head chicken, bacon, blue cheese, tomatoes, chopped egg and croutons.

**CAESAR SALAD / $10.50**
Green leaf lettuce, sliced boobs head chicken, fresh parmesan, croutons.

**GOAT CHEESE SALAD / $10.50**
Spring mix, cucumbers, carrots, goat cheese crumbles, sun dried cranberries, croutons.

**SOUP OF THE DAY or TOMATO BISQUE**
$6.50 BOWL / $3.50 CUP
Ask your server for details.

**Dressings**
Ranch / Blue Cheese / Honey Mustard / Italian / Balsamic Vinaigrette / Caesar

SMALL PLATES

**CHARCUTERIE BOARD / $16.00**
Featuring three meats (prosciutto, salami, and charizo) and three cheeses (blue cheese, gruyere, and brie), accompanied by brown mustard, dried cranberries, dried apricots, walnuts, and slices of Cuban bread.

**NACHOS / $9.50**
Tortilla chips, black beans, cheddar cheese, lettuce, diced tomatoes, diced onions, jalapenos, sour cream, and salsa. ADD DINNER KEBAB MEAT FOR $2

**DIP TRIO / $8.50**
Choose 3 from original hummus, red pepper hummus, tzatziki, black bean hummus or pimento cheese served with celery, carrots, cucumbers, and pita bread.

**CINNAMON SUGAR PRETZEL / $10.00**
Our artisan pretzel covered in a delicious cinnamon sugar coating.

DONER KEBABS

**TURKISH DONER / $12.00**
The origin of the doner dates back to the 17th century Ottoman Empire. This doner is packed with meat, fresh lettuce, tomatoes, onions, pickled vegetable, cucumbers and topped with our red chilli sauce. Don’t like a little spice? Swap the sauce with any of our sauces.

**GERMAN DONER / $10.00**
This doner kebab was first served in Berlin containing meat, pickled vegetables, shredded lettuce and topped with chipotle aioli and hald white sauces. This is the variation served in pita bread that influenced the style of doner kebab in Germany and much of Europe.

**BELGIAN DONER / $12.00**
Influenced by the German doner, this doner is layered with lettuce tomato onion and pickled vegetables and finished with our chipotle aioli sauce. Make it authentic Belgian by topping it with kettle chips for a crunch!

**GREEK DONER / $10.00**
Known as gyro and introduced by the Turkish in the 19th century. This doner is topped with crispy lettuce, tomatoes, onions, feta cheese and topped with tzatziki.

**VEGGIE DONER / $10.00**
Hummus, cucumber, tomatoes, feta cheese, shredded romaine and pickled vegetables wrapped up in a warm pita and topped with our chipotle aioli.

**BUILD YOUR OWN / $13.00**
Don’t see what you want? We’ll start with a warm pita and sliced doner meat and you can customize it on your own. Choose from any of our vegetables and any 2 sauces.

**Sauces**
- Garlic Aioli
- Honey Mustard
- Tzatziki
- Halal White
- Chipotle Aioli
- Beer Cheese

**Vegetables**
- Lettuce
- Tomatoes
- Onions
- Hummus
- Cucumbers
- Pickled Vegetables
- Shredded Carrot
- Pickled Jalapenos
PANINIS

THE BELGIAN DIP / $11
Our Belgian rendition of the classic French dip. Succulent roast beef, melted Swiss cheese, and cajun mayo combine to make a sandwich so good, you would believe it was blessed by Trappist Monks.

HOT HEN / $10
Buffalo chicken, celery, blue cheese, and combine to create a wonderfully spicy combination. Served with a side of Ranch.

WILD TURKEY / $10
All natural turkey, Muenster cheese, sliced tomato, onions, crispy bacon and cajun mayo.

CAPRESE PANINI / $10
Fresh basil, pesto, tomato and mozzarella cheese.

SAY CHEESE / $7.50
Muenster and a cheddar cheeses combine to bring back memories of this childhood classic.

CROQUE MONSIEUR / $9
Ham, gruyere cheese and honey mustard combine to create this French and Belgian traditional bar bite classic. AVAILABLE WITH HAM OR TURKEY.

THERMAL NUCLEAR KRAKEN / $10
Named after our famous 20% homebrew, this mix of spicy chicken breast, melted muenster, bbq sauce, jalapenos and cole slaw is sure to heat up the senses.

PANINI & PINT SPECIAL
See Beertender.

BEER

THE BIG O BLOOD ORANGE IPA
7.0 % ABV
25 IBU
West coast style IPA made with California grown “Moros” Blood Oranges. Juicy, fruit-forward with tropical and floral aromas.

HAZY CREEK NE IPA
6.25 % ABV
30 IBU
Unfiltered, hazy, juicy. Tropical aromas of orange, tangerine, pineapple and grapefruit without leaving any lingering bitterness or hop bite.

SUGAR CREEK PALE ALE
5.2 % ABV
40 IBU
Pronounced hop/fruit flavors of fruit, citrus, pine and grapefruit. Expect a medium-bodied ale with a dry finish that will lend itself to easy drinking any time of year.

SUGAR CREEK WHITE ALE
4.9 % ABV
16 IBU
A refreshing, easy-drinking beer. Unmalted wheat and oats, and lightly spiced with coriander and orange peel.

SUGAR CREEK RASPBERRY WHITE ALE
4.4 % ABV
15 IBU
This vibrant, easy-drinking beer is bursting with raspberry flavor. Clean, subtle tartness makes this beer perfect for drinking in the Carolina sunshine.

CULTURE PILS
4.8 % ABV
30 IBU
The only lager in our lineup, this beer is exceptionally delicate, brewed using a traditional decoction mash with a single-ingredient gist of the finest Pilsner malt available.

BELGIAN DUBBEL
7.6 % ABV
22 IBU
Complex, mysterious, easy-drinking and full of character. Plum, raisin, spice, banana, dove, chocolate, brown sugar, and cherry can all be found in a single tasting.

LIQUOR

$7 / SALAMANDER VODKA (LOCAL)
$9 / MURTO MADE VODKA
$11 / CASAMIGOS BLANCO TEQUILA
$7 / SAUZA GOLD TEQUILA (LOCAL)
$8 / KILL DEVIL RUM
$8 / HENNESSY
$11 / RUA BARREL AGED WHISKEY
$7 / FIREBALL WHISKEY
$8 / QUINN’S CAROLINA WHISKEY (LOCAL)
$8 / CROWN ROYAL
$10 / PREAMBLE STRAIGHT BOURBON WHISKEY
$8 / PREAMBLE RUM
$10 / PREAMBLE RYE WHISKEY
$9 / HENDRICKS GIN
$9 / HORNITOS PLATA TEQUILA

COCKTAILS

$11 / CREEK MARGARITA
Lime juice, simple syrup, and Casamigos tequila

$8 / BIG O MIMOSA
Blood Orange IPA, prosecco, and orange juice

$9 / MOSCOW MULE
House vodka, fresh lime juice, and ginger beer

$9 / BROSE* (FROZEN BEER COCKTAIL)

$9 / FROSE* (FROZEN WINE COCKTAIL)

$9 / BLOODY MARY (SUNDAY SPECIAL $5)

WINE

$8.50 / AGUSTINOS CABERNET SAUVIGNON
$8.50 / AGUSTINOS CHARDONNAY
$8.50 / VENTO DI MARE PINOT GRIGIO
$8.50 / ROCK NEST ROSE

CIDER

$7 / RED CLAY CIDER THE SOUND END
$7 / RED CLAY CIDER (SEASONAL)
$7 / GOOD ROAD MILL’S WAY

Mixing Options

- Cranberry Juice
- Sprite
- Tonic
- Ginger Ale
- Sour Mix
- Pineapple Juice
- Coke
- Redbull (ADD $1.50)
- Orange Juice