

SALADS &  
STARTERS



DINNER  
ENTRÉES

Spring Mix Salad 9

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

Quinoa Salad 13

Tri-color quinoa with roasted squash & zucchini, tomatoes, and cucumbers over mixed greens [VF]  
*Add fresh mozzarella (\$3) or goat cheese (\$1)*

Spinach & Strawberry Salad 12

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese, and poppy seed dressing  
Can be made vegan friendly [VF]

Caprese Salad 11

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

Protein Add Ons:  
Grilled Chicken (6)  
NC Shrimp (8)  
Fresh Catch (MP)  
Fried Oysters (8)  
Crab Cake (MP)

Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

Carolina Shrimp Stack 13

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

Charcuterie 16

Prosciutto, soppressata, brie, Ashe County Gouda, house-made boursin, figs, olives, served with herb crostinis and brewpub mustard

Peel & Eat Shrimp Market Price

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

Tempura Cauliflower 9

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

Boneless Wings 11

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

Seafood Stew 6/9

Soup Of The Day 5/8

Gluten free buns available  
[NV] \$3 upcharge

Local Fresh Catch Market Price

Chef's daily preparation

Chicken Mornay 17

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 18/27

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

Fish Tacos 15

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

Vegetable Pasta 15

A heaping portion of twisted penne, with seasonal vegetables and creamy pesto sauce  
*Add chicken (\$6) or shrimp (\$8)*

Crab Cake Dinner Market Price

A duo of house-made lump Carolina crab cakes served with chef's starch, vegetables, and Rasta sauce

NC Fried Shrimp 16

Breaded large shrimp (10) fried golden brown served with Rasta sauce and your choice of side

Shrimp & Grits 21

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

Brewpub Burger\* 15

CAB patty 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™ 14

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

Burger Of The Week\* Market Price

Ask about our special preparation

Please let your server know if you have any special dietary needs. \*These items may be cooked to order.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of foodborne illness, especially if you have certain medical conditions. [VF] = vegan friendly, [GF] = gluten free, [NV] = not vegan



All pizzas are made with  
our Airlie Amber infused crust

# PIZZAS

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

## Cheese Pizza 11

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 16

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

## Sweet Heat Pizza 15

Garlic oil, spinach, sun-dried tomatoes, goat cheese, mozzarella, chile infused honey drizzle  
*add prosciutto \$3*

## Vegetarian Pizza 14

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

## Crab Cake Pizza 17

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

## Margherita Pizza 13

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

## 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.

## Buffalo Chicken Pizza 15

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*

## Carnivore Pizza 17

Bacon, sopressata, bacon, prosciutto, bacon,  
mozzarella cheese, tomato sauce, and a little more bacon.

*Ask your server about our weekly pizza special!*

# SIDES

Fresh Fruit 5 or Mixed Vegetables 5

Steak Fries or Curly Fries 5

House Spiced Oyster Crackers 2

# DESSERTS

Flourless Chocolate Tort [GF/NV] 6

Creme Brulée 6

-Dessert Of The Day-

\*\*\*\$2 per person plate fee for outside dessert\*\*\*

*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. \*\* Gluten Free Crusts are cooked in a shared oven.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.

SALADS & STARTERS



LUNCH ENTREES

Spring Mix Salad 9

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

Quinoa Salad 13

Tri-color quinoa with roasted squash & zucchini, tomatoes, cucumbers over mixed greens [VF]  
Add fresh mozzarella (\$3) or goat cheese (\$1)

Spinach & Strawberry Salad 12

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese, and poppy seed dressing  
Can be made Vegan Friendly [VF]

Caprese Salad 11

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

Protein Add Ons:  
Grilled Chicken (6)  
NC Shrimp (8)  
Fresh Catch (MP)  
Fried Oysters (8)  
Crab Cake (MP)

Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

Charcuterie 16

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

Hummus & Pita 7

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

Tempura Cauliflower 9

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

Boneless Wings 11

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

Brewpub Burger\* 15

CAB patty 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™ 14

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

Burger Of The Week\* Market Price

Ask about our special preparation

Fish Tacos 14

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

Crab Cake Sandwich Market Price

House-made with lump Carolina crab meat, served on brioche with lettuce, tomato, and Rasta sauce

Shrimp & Grits 17

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

Buffalo Shrimp Wrap 13

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

Shrimp Tacos 13

Blackened NC shrimp, fresh citrus slaw, and pico de gallo on flour tortillas

Veggie Tacos 11

Sautéed summer vegetables, pico de gallo, and fresh citrus slaw on flour tortillas [VF]

Turkey Bacon Avocado Wrap 13

Smoked turkey, avocado, bacon, tomatoes, onions, and chipotle ranch in a sun-dried tomato tortilla

Garden Hummus Wrap 12

House-made hummus, tomatoes, cucumbers, carrots, spinach, onions, and lemon-tahini vinaigrette [VF]  
Add veg of the day \$1

Veggie Pasta 14

A heaping portion of twisted penne, with seasonal vegetables, and a creamy pesto sauce  
Add chicken (\$6) or shrimp (\$8)

Carolina Chicken Sandwich 14

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

Po' Boy Sandwich 15

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

Seafood Stew 6/9

Soup Of The Day 5/8

Gluten free buns available [NV]  
\$3 upcharge

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our beer infused crust

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Vegan Cheese or  
Vegan Pepperoni  
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*Pairs perfectly with our Airlie Amber Ale!*

Po' Boy Pizza 16

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

Sweet Heat Pizza 15

Garlic oil, spinach, sun dried tomatoes, goat cheese, mozzarella, chile infused honey drizzle  
*add prosciutto \$3*

Vegetarian Pizza 14

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

Crab Cake Pizza 17

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Buffalo Chicken Pizza 15

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and red onions, finished with a buffalo swirl  
*Add bleu cheese crumbles for \$2*

Carnivore Pizza 17

Bacon, sopressata, bacon, prosciutto, a little more bacon,  
mozzarella cheese, tomato sauce

*Ask your server about our weekly pizza special!*

SIDES

DESSERTS

Fresh Fruit 4 or Mixed Vegetables 5  
Steak Fries or Curly Fries 5  
House Spiced Oyster Crackers 2

Flourless Chocolate Tort [GF/NV] 6  
Creme Brulee 6  
-Dessert Of The Day-

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