Area Highlights:

1. Armadillo Grill
2. Acme Food and Beverage
3. Bank of America Financial Center
4. Tyler’s Taproom
5. Neal’s Deli
6. Open Eye Café
7. Glasshalfull
8. Wendy’s
9. Carrboro Police Department
10. Market Street Coffee Ice Cream
11. Jade Palace
12. Spotted Dog Restaurant and Bar
13. Weaver Street Market
14. Tandem at Carr Mill Mall
15. Oasis at Carr Mill Mall
16. Venable Rotisserie Bistro
17. Elmo’s Diner at Carr Mill Mall
18. Carrboro Pizza Oven
19. CVS Pharmacy
20. Harris Teeter
21. Cross Ties Barbecue
22. Rise Biscuits and Donuts
23. Coastal Credit Union
24. Gourmet Kingdom
25. Amante Gourmet Pizza
26. Bella’s International Cuisine
27. Milltown
28. Hickory Tavern
Where Can I Find the Nearest?

**ATMS within walking distance:**
- SECU ATM in Carr Mill Mall
- PNC ATM in Harris Teeter
- All Points ATM in CVS
- Also, ATMs at the financial institutions below:

**Financial Institutions within walking distance:**
- Bank of America (on map)
- PNC Bank (not on map – follow Weaver St West to Oak Ave., (about two blocks after you cross N Greensboro) on the right.
- Coastal Credit Union (on map)

**Gas Stations:**
- Short Stop /Exxon Stations– Follow Weaver St. West four blocks to W. Main Street – they flank the corner intersection.
- BP – Follow Weaver St. to W. Main, turn right and travel two more blocks on the right.
- BP/Kangaroo Express – From E. Main, go straight until W. Main splits with Jones Ferry. Follow Jones Ferry about half a mile to 54 and it is on your right.

**Pharmacy**
CVS in Carr Mill Mall

**Police Station**
Corner of N Greensboro and Weaver Street

**Copy Shop/Office Supply**
The Ink Spot: Follow Weaver to W. Main and turn right, continue to Fidelity St. and it’s on the left

**US Post Office**
The closest post office would be on Franklin Street in Chapel Hill, but there is a Carrboro US Post Office if you follow W Main Street all the way out to the 54, or you can take N Greensboro to Estes Drive and use the one near University Mall.

*Disclaimer: This guide has been developed as a general informational guide and help for SCE employees. The restaurants in this area guide were chosen by location, not affiliation or promotion. Not all were included because of space constraints. Menus are culled from web pages and are meant as a ‘general idea’ of food fare and prices and are not representative of, nor should be treated as, actual advertisements from these businesses. If your favorite restaurant was overlooked, please feel free to add the menu to our hard copy version that we will have in the breakroom.
### THE BEST SOFT TACOS & QUESO DIP, PERIOD.

This is a self order pad. Please fill it out completely and take to a cashier. If you need assistance with our menu, a cashier will be glad to help.

<table>
<thead>
<tr>
<th>FIRST NAME &amp; LAST INITIAL:</th>
<th>CIRCLE:</th>
<th>FOR HERE</th>
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#### Tacos

Served on soft flour tortillas

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<th>HOW MANY</th>
<th>25c</th>
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<td>Sour Cream</td>
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#### Toppings (PLEASE CIRCLE CHOICES)

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#### DILLO DEALS (PLEASE CIRCLE CHOICES)

<table>
<thead>
<tr>
<th>Steak Soft Taco, Queso Dip &amp; Chips with Drink</th>
<th>Chicken Soft Taco, Queso Dip &amp; Chips with Drink</th>
<th>Crispy Taco, Queso Dip &amp; Chips with Drink</th>
<th>5 Wings, Queso Dip &amp; Chips with Drink</th>
<th>Any Soft Taco, Beans &amp; Rice with Drink</th>
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</thead>
</table>

#### Burritos

<table>
<thead>
<tr>
<th>Steak</th>
<th>Chicken</th>
<th>Bean</th>
<th>Cheese</th>
<th>Sour Cream</th>
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#### Enchiladas

<table>
<thead>
<tr>
<th>Beef Enchilada Plate</th>
<th>Chicken Enchilada Plate</th>
<th>Cheese Enchilada Plate</th>
<th>Sour Cream</th>
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#### Chalupas

<table>
<thead>
<tr>
<th>Steak Chalupa</th>
<th>Chicken Chalupa</th>
<th>Veggie Chalupa</th>
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#### Nachos

<table>
<thead>
<tr>
<th>Steak</th>
<th>Beef</th>
<th>Chicken</th>
<th>Chili</th>
<th>Veggie</th>
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#### Wings & Chili

<table>
<thead>
<tr>
<th>Wings</th>
<th>V/2 Order Wings</th>
<th>Dressings</th>
<th>Chili</th>
<th>Sour Cream</th>
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</table>

#### Salads

<table>
<thead>
<tr>
<th>Taco Salad</th>
<th>Chicken Taco Salad</th>
<th>Bean Taco Salad</th>
<th>Dressings</th>
<th>Sour Cream</th>
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</thead>
</table>

#### Side Items

<table>
<thead>
<tr>
<th>Chips</th>
<th>Floor tortilla</th>
<th>Beans &amp; Cheese</th>
<th>Texas Size Guacamole</th>
<th>Regular Size Guacamole</th>
<th>Mexican Rice</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Texas Size Chile con Queso Dip &amp; Chips</td>
<td>Texas Size Guacamole &amp; Chips</td>
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#### Dips & Chips

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<th>Texas Size Guacamole &amp; Chips</th>
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</thead>
</table>

#### Kids Menu

<table>
<thead>
<tr>
<th>Kids Menu (12 &amp; Under)</th>
<th>Kids Queso</th>
<th>Kids Beef</th>
<th>Kids Chili</th>
<th>Kids Sour Cream</th>
</tr>
</thead>
</table>

### Armadillo Grill Order Sheet 919-929-4669 https://armadillogrill.com
FIRST

CREAMY FALL SQUASH SOUP | fried sage, brown butter, cream

ACME ORGANIC FIELD GREEN SALAD | black-eyed peas, croutons, pumpkin seeds, sherry vinaigrette

WEDGE SALAD | romaine lettuce, smoked blue cheese, bacon, olives, roasted grape tomatoes, buttermilk ranch dressing

CRISPY FRIED CALAMARI SALAD | Asian style slaw, spicy chile vinaigrette

FRIED GREEN TOMATOES | fresh mozzarella, tomato confit, sweet corn, cider vinegar reduction

CHILE RELLENO | shrimp, rice, cheese, mole sauce, sour cream, toasted sesame seeds

SHIITAKE MUSHROOM, SWEET CORN, AND GOAT CHEESE HAND PIE | sungold tomato pan sauce

CURRY ROASTED DELICATA SQUASH | eggplant puree, cucumber raita, toasted cashew crumble

CAROLINA SHRIMP | chilaquiles, roasted red pepper pesto

CAST-IRON SKILLET CORNBREAD | butter, honey, black pepper (baked to order)

DESSERTS

ACME DARK CHOCOLATE TERRINE | spiced pumpkin fool

CHOCOLATE BOURBON PECAN PIE | whipped cream

BUTTERSCOTCH PUDDING | dark chocolate sauce, whipped cream

APPLE COBBLER | salted caramel ice cream

KEY LIME PIE | blueberry sauce, crème anglaise whipped cream

CHERRY CHOCOLATE SUNDAE | fudge cake, cherry sauce, vanilla ice cream, pecans

MAIN

BLACKENED SALMON | cheese grits, black beans, green tomato salsa verde, cilantro

FOREVER ROASTED PIG | Firsthand Foods whole hog, pimento macaroni & cheese, BBQ sauce

CLASSIC STEAK FRITES | grilled Angus beef loin, house cut fries, garlic & herb butter

HOUSEMADE SPAGHETTI | roasted eggplant, grilled heirloom tomatoes, fresh ricotta

CAST IRON SKILLET CRAB CAKES | oyster mushrooms, spinach, potatoes, roasted peppers, citrus beurre blanc

PECAN-CRUSTED FRIED CHICKEN | mashed potatoes, Southern butter beans, mushroom gravy

FLASH-FRIED NC FLOUNDER | black-eyed peas & rice, Southern collard greens, boiled peanuts, jalapeno & tomato pan sauce

PAN-ROASTED DUCK BREAST | cauliflower mash, swiss chard, pear chutney

PAN-SEARED NC WAHOO | mashed ginger sweet potatoes, fried brussels sprouts, grapefruit ponzu

THE ACME BURGER DELUXE | Mills Farm beef, bacon, cole slaw, American cheese, fries
STARTERS

- GARLIC FRIES $4.50
  Hand cut fries tossed in fresh garlic and salt.
- [v] FALAFEL $5.50
  Traditional chick pea fritters served with tratziki sauce.
- FAMOUS FRIED PICKLES $6
  Served with house-made ranch.
- BEER CHEESE SPREAD $7
  Changes regularly and served with fried pretzel bites.
- CHICKEN TENDERS $7
  Hand-breaded, buttermilk fried chicken served with honey mustard.
- BIG HOT PRETZEL $7
  Served with Tyler's hot mustard and ketchup.
- CANDIED SWEET POTATO TOTS $7.50
  Topped with a bourbon brown sugar glaze and sprinkled with candied cranberries.
- CHICKEN AND CHEESE BISCUITS $8
  Buttermilk fried chicken topped with house-made pimento cheese on a biscuit.
- [v] HUMMUS & PIMENTO CHEESE PLATE $8
  Traditional hummus and scratch made pimento cheese served with celery, carrots and locally baked sesame pita.
- NEW ORLEANS BBQ SHRIMP $9
  Sautéed shrimp New Orleans style in a creamy Worcestershire-spiked white wine sauce with butter, garlic and spices and served with a fresh baked biscuit.
- SEAFOOD YELLOWFIN TUNA* $9.50
  Topped with sautéed pickled cucumbers piled on a crispy tortilla and Sriracha mayo.

*Dip not included.

= TYLER'S SIGNATURE ITEMS

DIPS & CHIPS

- CHIPS 'N RANCH $4
  Potato chips served with our house-made ranch dressing.
- HOUSE MADE BEER QUESO $8
  Served with tortilla chips.
- BLUE CHEESE CHIPS $8
  Crispy chips covered in melted blue cheese, crumbled bacon and green onions then drizzled with our chunky house-made blue cheese dressing.
- TYLER'S NACHOS $8.50
  Tortilla chips smothered in melted cheddar and jack cheeses and topped with shredded lettuce, sour cream, jalapenos and fresh cilantro. Add chili for $3 or grilled chicken for $4.
- CAROLINA NACHOS $10.50
  Tyler's house smoked pulled pork piled on a mountain of tortilla chips then smothered in beer queso dip and sprinkled with green onions. Topped with muenster and Tyler's hot sauce.

WINGS

- JUMBO CHICKEN WINGS $12.95
  Your choice of classic fried or house-smoked served with house-made ranch or blue cheese and and blue cheese.
- 6 FOR $2 / 12 FOR $3 / 18 FOR $5.50

SALADS

- SMALL PUB SALAD $4.50
  Mixed field greens, tomatoes, cucumber, onions and herbs tossed with choice of dressing.
- SMALL CAESAR SALAD $5
  Crispy romaine lettuce tossed in our creamy Caesar dressing with herbed croutons, Kalamata olives and sprinkled with Parmesan cheese.
- WEDGE SALAD $5
  Baby leaf lettuce served with diced red onions, tomatoes, house-smoked bacon and crumbled blue cheese, drizzled with house-made ranch dressing.
- SOUTHERN CHICKEN SALAD $10.50
  Crispy romaine, hard boiled egg, diced tomatoes, shaved red onion, cucumber, shredded cheddar and your choice of grilled or hand-breaded buttermilk fried chicken served with house-made creamy ranch.
- PEACH SALAD $9
  Mixed field greens, fresh peaches, crumbled Gorgonzola, crumbled candied walnuts, and shaved red onion with Tyler’s acclaimed spicy mustard vinaigrette.
- CHILLED BLACKENED SALMON* $12
  Served over mixed field greens with Tyler's acclaimed spicy mustard vinaigrette. Garnished with red onion and grated Parmesan.

SOUPS

- SOUP OF THE DAY $3.50 CUP / $6.50 BOWL

WINGS

- TYLER'S CHILI $4 CUP / $7 BOWL
  A hearty mixture of meat, beans and chilies topped with cheddar and jack cheeses and sour cream. Served with tortilla chips.
- [v] VEGETARIAN 4-BEAN CHILI $3.50 CUP / $5.50 BOWL
  Spicy veggie chili topped with cheddar and jack cheeses and sour cream. Served with tortilla chips.

SIDES

- VEGETABLE PLATE $5
  Select any three sides below.
- STEAMED BROCCOLI $2
- GARLIC FRIES $2
- PICKLED CUCUMBERS $2
- SUCCOTASH $2
- MUSTARD GREENS $2
- BAKED APPLES $2
- RICE $2
- MASHED POTATOES $2
- SWEET POTATO FRIES $2
- RED BEANS & RICE $2
- COLE SLAW $2
SANDWICHES

ALL SANDWICHES ARE MADE WITH YOUR CHOICE OF TYLER'S FAMOUS HAND-CUT GARLIC FRIES OR POTATO CHIPS—EXCEPT THE PATTYBELL. SUBSTITUTE SWEET POTATO FRIES OR A SIDE SALAD FOR $2.

[?] FALAFEL SANDWICH $8
Chickpea patty served with lettuce, tomato, onion, and tzatziki on a locally made brioche bun and served with a side salad.

PULLD PORK $8.50
Slow-smoked in-house for hours and served on locally made brioche bun with Tyler's signature eastern NC-style barbecue sauce.

SHRIMP PO'BOY $8
Battered shrimp served in a crispy fried shrimp sandwich on a locally made crispy brioche with lettuce, pickles, and tartar sauce.

BUFFALO CHICKEN $8.50
A crispy buttermilk-fried chicken breast tossed in our Buffalo-style hot sauce and topped with bleu cheese dressing. Served on a fresh brioche bun with 1 oz. of a side of homemade buttermilk ranch.

DRUNKEN PORK BELLY $8
Fresh pork belly braised in beer, crispy, and served with house-made mac and cheese.

FRIED GREEN TOMATO & PIMENTO CHEESE $9
A Southern twist on the classic! A crispy fried green tomato with crisp bacon, lettuce, and scrambled pimento cheese on toasted sourdough bread.

CAROLINA CUBAN $8
Shaved ham, eastern NC-style pulled pork, Swiss cheese, pickles, mustard, and a creamy balsamic dressing.

ROASTED PORTOBELLO $8
Roasted with extra virgin olive oil, balsamic vinegar, and fresh herbs, served on a grilled garlic aioli and on a sweet potato bun.

HUNGRY CHICKEN $9
Fresh herb and garlic marinated chicken breast topped with house-made hot sauce, lettuce, tomato, and onion. Served with roasted garlic aioli.

FRENCH FRIED CHICKEN $10.50
Thinly sliced, Angus steak that's been fried on locally made crusty baguette with a side of house-made jam and horseradish cream sauce.

BURGERS*

BURGERS ARE 1/2 LB. FRESHLY GROUND 90% ANGUS CHEESE AND SERVED ON A LOCALLY MADE BRIXIE BUN. SUBSTITUTE A GLUTEN-FREE BUN FOR $2.

CAROLINA BURGER $8
Our basic burger topped with 1 oz. cheddar cheese.

VILLEBURY BURGER $8.50
加载了新鲜切碎的牛油果、番茄和切碎的洋葱。

OLD WEST BURGER $8
加载了新鲜切碎的牛油果、番茄和切碎的洋葱。

PIRIBURGER $10
新鲜切碎的牛油果、番茄和切碎的洋葱。

MAC-N-CHEESE $7
Customize your own mac 'n cheese with any of the following:

- WITH SMOKED BACON $9
- WITH SMOKED BLUE CHEESE $10
- WITH PULLED PORK $10
- WITH GRILLED OR FRIED CHICKEN $11

MAC-N-CHEESE $7
This tender pork is rubbed with our special blend of spices, slow-smoked for 10 hours, seasoned with Tyler's special Eastern NC-style barbecue sauce, and served with Tyler's famous garlic fries, balsamic marinated green beans, and house-made coleslaw.

CHICKEN FRIED CHICKEN $12
Hand-breaded chicken breast fillet served over creamy mashed potatoes, braised brickhouse green beans, and topped with peppered white sausage gravy.

BEER BATTERED FISH & CHIPS $18
Hand-battered beer-battered Cod, fried golden brown and served with Tyler's famous garlic fries & coleslaw. Tartar sauce and malt vinegar are available upon request.

BLACKENED NC CATFISH $14
Fresh Carolina farm-raised catfish blackened in Cajun spices and served over traditional red beans and rice.

BBQ SALMON $14.50
Fresh grilled salmon glazed with our honey-glazed sauce, topped with fried onion strings and served over Carolina grit cakes and succotash.

SHRIMP & ORTS $15
Tyler's crispy shrimp served with spices and Andouille sausage blended with a lemon cream sauce and served over Carolina grit cakes.

DRINKS

We proudly serve Pepsi products. Selections may vary by location.

SODAS $2
PULLED PORK WATER $4
LOCALLY ROASTED COFFEE $2
ICE TEA $2
FRESH-SQUEEZED LEMONADE $2
ASSORTED HOT TEAS $2
AQUAFINA BOTTLED WATER $2
ASSORTED JUICES $2
# BREAKFAST MENU

## BUTTERMILK BISCUITS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Neal's Egg</td>
<td>$3.50</td>
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<tr>
<td>Smoked Ham or Bacon or Cliff's Country Sausage</td>
<td>$3.75</td>
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<tr>
<td>Neal's Pastrami</td>
<td>$4.25</td>
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<tr>
<td>Egg &amp; Cheese</td>
<td>$4.25</td>
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<tr>
<td>Pimiento Cheese &amp; Bacon</td>
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<tr>
<td>Sausage, Cheddar &amp; Fried Apples</td>
<td>$4.75</td>
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<tr>
<td>Bacon, Egg &amp; Cheddar</td>
<td>$5.25</td>
</tr>
<tr>
<td>Sausage, Egg &amp; Cheddar</td>
<td>$5.25</td>
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<tr>
<td>Ham, Egg &amp; Provolone</td>
<td>$5.25</td>
</tr>
<tr>
<td>Pastrami, Egg &amp; Swiss</td>
<td>$5.50</td>
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Any above combos available on Rustic White, Jewish Rye, or Whole Wheat for no extra charge.

Get any of the above combos on a Bretzel roll for $0.75 more.

**Gluten-Free Options:** Replace bread with grits for no extra charge. Get any of the above combos on Imagine That Gluten-Free bread for $1.25 more.

## PLATES

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>1 Neal's Egg, Bacon Or Sausage Or Ham</td>
<td>$5.25</td>
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<tr>
<td>With 2 eggs - $6</td>
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</tr>
<tr>
<td>1 Neal's Egg &amp; Pastrami</td>
<td>$6</td>
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<tr>
<td>With 2 eggs - $6.50</td>
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</tbody>
</table>

All plates served with choice of a biscuit or Rustic White, Whole Wheat, or Jewish Rye Toast.

Replace toast with grits for no extra charge.

Imagine That Gluten-Free bread available for $1.25 more.
SIDES

Buttermilk Biscuit $1.75
Neal's Egg $1.50
Ham or Sausage or Bacon $2
Pastrami $2.50
Grits $2.75
Cup – $1.75 • Bowl – $3.50 • Add today's topping – $1.25

BISCUIT EXTRAS

Jam $0.50
Cheese $1
Provolone, Swiss or Cheddar
Peppers $0.75
Banana or Spicy Sweet or Roasted Red Peppers $1.25
Wilted Spinach with Garlic
Fried Apples $1.25
Tomatoes* $1.25
Neal's Avocado Salsa $1.25
Neal's Pimiento Cheese $1.50

*Tomatoes available when in season.

DRINKS

Neal’s Coffee $2
Coffee Refill – $0.50
Hot Tea $2
Mapleview Whole Milk or Chocolate Milk $2
Apple Juice or Orange Juice $2

Neal’s Egg
Lightly scrambled eggs, seasoned with parsley, salt, and black pepper and steamed until cooked.

Buttermilk Biscuits:
Made from scratch with locally milled King Arthur’s flour, Maple View Farm’s Buttermilk, and organic, non-hydrogenated vegetable shortening. Vegetarian.
- LUNCH MENU -

COLD SANDWICHES

All sandwiches come with a housemade green tomato pickle. Imagine That Gluten-Free bread available for $1 more.

**Italian Sub** $8.25
Sopressatta, smoked ham, provolone, choice of hot or mild peppers, lettuce, tomato*, onion, oil & vinegar on a sub roll

**Turkey Sub** $8.25
Turkey, provolone, choice of hot or mild peppers, lettuce, tomato*, onion, oil & vinegar on a sub roll

**Smoked Turkey** $8.25
With Neal's avocado salsa, bacon & mayo on rustic white

**Marinated Tuna** $9
Albacore tuna with capers, onions, roasted red peppers, marinated anchovies, lettuce, tomato*, oil & vinegar on a sub roll

**Neal's Egg Salad** $7.25
With shallot & capers, lettuce & mayo on rustic white, wheat, or rye. Add bacon $2

**Neal's Chicken Salad** $7.25
Whole poached chicken with dill and lemon zest with lettuce on toasted rustic white, wheat, or rye. Add bacon $2

**Neal's Pimiento Cheese** $7.50
Housemade with 3 cheeses and a splash of bourbon with lettuce and tomato* on rustic white, wheat, or rye

**Muffuletta** $7.75
Housemade olive salad, smoked ham, sopressatta, provolone & Swiss. Available vegetarian with wilted spinach.

**Veggie Sub** $8.25
Neal's avocado salsa, provolone, choice of hot or mild peppers, lettuce, tomato*, onion, oil & vinegar on a sub roll. Sub cucumbers for cheese to make it vegan.

DAILY SOUP

**Cup or Bowl** $3.5/5

**Bowl & Brezel** $6

**Cup (with a sandwich)** $3

DRINKS

**Coke, Diet Coke, Dr. Pepper, Sprite, Unsweetened Iced Tea, Bottled Water** $1.40

**Boylan’s Sodas, Mexican Coke, Blenheim’s Spicy Ginger Ale** $2

**Maple View Whole Milk or Chocolate Milk** $2

**Apple Juice or Orange Juice** $2

HOT DOGS

Served on a Guglhopf Bretzel roll with a housemade green tomato pickle.

**Hot Dog** $5.50/2 for $9
German frank in natural casing with mustard &/or Neal's kraut or Neal's creamy coleslaw

**Apple Cheddar Dog** $7.25
With pan-fried apples & Cabot cheddar

**Chileano Completo** $7.25
National hot dog of Chile! Mayonnaise, hot sauce, Neal's kraut & avocado salsa
**HOT SANDWICHES**

All sandwiches come with a housemade green tomato pickle.
Get Double the Meat on your sandwich for an extra $4!

- **Neal's Pastrami** $8
  - On rye w/ mustard
  - Manhattan $9.50
  - Pastrami with Swiss, slaw & Russian on toasted rye $9.50
  - Turkey Manhattan $9.50
  - Turkey with Swiss, slaw & Russian on toasted rye $9.50
  - Pastrami Reuben $9.50
  - Pastrami with Swiss, Neal's kraut & Russian on toasted rye $9.50
  - Turkey Reuben $9.50
  - Turkey with Swiss, Neal's kraut & Russian on toasted rye Cheesy $9.50
  - Cabot cheddar on rustic white, wheat, or rye, pressed Add bacon or ham $2 / Add spinach $1 / Add tomato* $1
  - **Neal's Pimiento Cheese** $6.85
  - On rustic white, wheat or rye, pressed Add bacon or ham $2 / Add spinach $1 / Add tomato* $1

**PLATES**

All plates come with a housemade green tomato pickle.
Pimiento cheese, egg salad & chicken salad also available by the lb!

- **Side Plate** $9
  - Plate with your choice of 3 sides from the deli case
  - **Pastrami Plate** $10
  - Portion of Pastrami with your choice of two sides, deli mustard or Russian dressing on the side
  - **Pimiento Cheese Plate** $6.50
  - Scoop of Neal's Pimiento Cheese, carrots, celery sticks & crostini

**SALADS**

Served with crostini, a housemade green tomato pickle & red wine vinaigrette on the side unless otherwise noted.

- **Egg Salad or Chicken Salad** $7.25
  - On lettuce with onion, tomatoes*, cucumbers & peppers
  - **Marinated Tuna Salad** $9
  - Albacore tuna with capers, onions, roasted red peppers & marinated anchovies. On lettuce with onions, tomatoes*, cucumbers & peppers
  - **Smoked Turkey Salad** $8.25
  - Smoked turkey, avocado salad & bacon on lettuce with onion, tomatoes*, cucumbers & peppers
  - **Sub Salad** $8.25
  - Sopressata, smoked ham, provolone, lettuce, onion, cucumbers & peppers. Also available as a Turkey Sub Salad or Veggie Sub Salad.
  - **Pastrami Salad** $9.75
  - Pastrami with lettuce, tomato*, Neal's kraut, onion, cucumbers, peppers & Russian dressing
  - **Side Salad** $3.25
  - Lettuces with onion, tomatoes*, cucumbers, & peppers
Menu

919-968-9410
openeyecafe.com

Our Baristas go thru extensive in-house training & certification. Many choose to further their knowledge & skill by obtaining additional certifications via the Specialty Coffee Association & The Barista Guild of America. All of this adds to and enhances their technical skill & knowledge and leads directly into making fantastic drinks for you!

Links

- Menu related blog posts

Coffee

**Espresso** – check the chalkboard for our featured **Single-Origin Espresso** option

**Macchiato**
**Cappuccino** – Single, Doppio
**Caffé Latte** – Short (12oz), Tall (16oz)
**Caffé Mocha** – Short (12oz), Tall (16oz)
**Caffé Americano**
**Caffé au Lait**
**Extra Shot** – of Espresso or Flavor syrup
**Iced Tea**
**Loose Tea** – Small, Large
**Chai**
**Chai Latte**
**Non-Caffeinated Options:**
**Organic Juice**
**Hot Chocolate**
**Italian Soda**
**Mineral Soda/Bottled Water**
**Apple Cider** (Seasonal – hot or cold)
**O.Soda** (Grapefruit/ Ginger)
**Milk**

**Filter Brewed Coffee**

**Pour-Over** of the day – check the chalkboard

**Specialty Drinks**
**Caffé Cortado** – 1-2 shots espresso, with just the right amount of creamy steamed milk for ~3-4oz total.
**Eye Opener** – 4 shots of espresso in a tall (16oz) latte. **WAKE UP!**
**Steamer** – Steamed milk and flavored shot
**Red Eye** – brewed coffee with a shot of espresso

**SOY or RICE MILK**

**Flavor Syrups:** Vanilla, Almond, Hazelnut, Caramel, Raspberry, Lime

Sugar-free Vanilla, Caramel, Almond

*All drinks can be prepared iced!*
Lunch

LUNCH IS SERVED MONDAY THROUGH FRIDAY FROM 11:30 UNTIL 2:30.

LUNCH

Soup and Salads

SEASONAL SOUP  7

MIXED GREEN SALAD with manchego cheese and a sherry vinaigrette  6  GF  V

BEET SALAD: roasted red and golden beets, local peppered goat cheese, grapefruit, toasted pistachios, arugula, anise seed vinaigrette  9  GF  V

GRAVLAX SALAD: house cured gravlax over frisée and arugula with charred red onion, radishes, creamy buttermilk dijon vinaigrette, and crispy fingerling chips  13  GF

CAESAR SALAD: classic Caesar salad with chopped romaine lettuce and garlic croutons finished with pecorino Toscano cheese  8  V

Add the following to your salad: farm fresh egg 2*, grilled shrimp 4, or grilled or fried chicken 4

Cured meats, cheeses, sandwiches...

CHARCUTERIE PLATE: finocchiona salame, spicy capicola, lomo, prosciutto di Parma, cornichon, grain mustard, seasonal fruit compote, and crostini  12

CHEESE: Cremont (goat’s milk, soft, Vermont Creamery) with black walnuts; Blu di Bufala (water buffalo milk, soft, Lombardi, Italy) with Amaranth chervil, Evesherra (sheep’s milk, semi-firm, Holland) with Granny Smith apple 12  V

CHICKEN AND DUCK LIVER PATÉ with black cherries preserved in Cointreau, whole grain mustard, pickled red onions, crostini  10

COCA: crisp Spanish flatbread with caramelized onions, goat cheese, preserved figs, shallot, garlic, shiitake mushrooms, and arugula 12  V

SAVORY CAULIFLOWER CAKE served with frisée, capers, orange sections, and brown butter 11  V

FRITTATA with goat cheese, caramelized onions, shiitake mushrooms, and red peppers with market greens  9  V  GF

TOAST: grilled rustic bread with fresh goat cheese, grated plum tomato, arugula pesto, Berkshire prosciutto, and Spanish olive oil  8

MINI LOBSTER ROLLS: Maine lobster salad on two warm, herb buttered house-made rolls 9

FRIED CHICKEN SANDWICH on soft sesame seed roll with cabbage slaw and aioli  8

MINI BURGERS: aged cheddar, applewood smoked bacon, truffle aioli, on two house-made buns  8

Sides

Mixed green salad  3  Caesar salad  3  Hand cut fries  3  Soup  4  Fried Brussels sprouts with a lemon-honey glaze, red pepper flakes, and toasted peanuts 7  V  GF

V = VEGETARIAN OPTION  GF= GLUTEN FREE OPTION
## Menu

### Lunchbox Specials

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cashew Chicken</td>
<td>$6.50</td>
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<tr>
<td>Chicken &amp; Broccoli</td>
<td>$6.50</td>
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<tr>
<td>Beef &amp; Broccoli</td>
<td>$6.50</td>
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<tr>
<td>Vegetables &amp; Garlic Sauce</td>
<td>$6.50</td>
</tr>
<tr>
<td>Tofu Eggplant &amp; Garlic Sauce</td>
<td>$6.50</td>
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<tr>
<td>Chicken &amp; Garlic Sauce</td>
<td>$6.50</td>
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<tr>
<td>Red Curry Tofu</td>
<td>$6.50</td>
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<tr>
<td>Green Curry Tofu</td>
<td>$6.50</td>
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<tr>
<td>Tofu &amp; Mixed Vegetables</td>
<td>$6.50</td>
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<tr>
<td>Chicken &amp; Mixed Vegetables</td>
<td>$6.50</td>
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<tr>
<td>Mongolian Beef</td>
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<tr>
<td>Black Pepper Beef</td>
<td>$6.50</td>
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<tr>
<td>Moo Shu Pork</td>
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<tr>
<td>Chicken Egg Fu Young</td>
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<tr>
<td>Shrimp &amp; Mixed Vegetables</td>
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<tr>
<td>Shrimp &amp; Broccoli</td>
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<tr>
<td>Shrimp &amp; Garlic Sauce</td>
<td>$6.50</td>
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<tr>
<td>Shrimp &amp; String Beans</td>
<td>$6.50</td>
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<tr>
<td>BBQ Chicken Wings</td>
<td>$6.50</td>
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<tr>
<td>Moo Goo Gal Pan</td>
<td>$6.50</td>
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<tr>
<td>Sweet &amp; Sour Chicken</td>
<td>$6.50</td>
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<tr>
<td>Honey Chicken</td>
<td>$6.50</td>
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<tr>
<td>Fried Rice</td>
<td>$6.50</td>
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</tbody>
</table>

Chicken, Beef, Vegetable or Shrimp

Chicken Pad Thai                     | $6.50 |
BOWLS

champion club VEG/V/OPT cup 4 beef 6 spicy black bean chili topped with cheddar & Jack cheese & jalapeños
pork's potato soup VEG cup 6 cheese potato soup topped with cheddar & Jack cheese, green onions & bacon (topped)
soup of the day check with your server to hear about today's creation!

ROVER'S CLOVER

chicken chucks VEG
chicken tenders, battered & lightly fried—served with honey mustard dipping sauce
wicked wings 1.5 (pe) 15 (pe) chicken wings & drumsticks breaded, deep-fried & tossed in hot (or hotter) sauce—served with celery & bleu cheese

VEGETARIAN 8.25 VEG/V/OPT
10 chicken nuggets, fried & tossed as hot VEG (or hotter) V sauce—with celery sticks & bleu cheese
calamari 12 VEG
hand battered & fried—served with homemade garlic sauce

COLD BEVERAGES

iced tea (free refill) 1.5
- Peppi products (free refill) 2 - mojitos 2
- San Pellegrino 2.5 - water 2
- chocolate milk 2.75 - ginger beer 3
- organic almond milk 5.25 - organic chocolate milk 3.50

Baked potato 2.50

HOT BEVERAGES

triple shot espresso 2.5 - mocha latte 3.75 - hot chocolate 3.75

Mickey Leaf Hot Tea 2.75 (no refill)

BUNs

choose 1 side: tabbouleh, salad, crispy chips, beer-battered fries or small salad

VEGETARIAN V/VEGAN

chili 11 VEG/V/OPT
ground-chili beef in a flour tortilla shell, served with sour cream, cheese, & salsa

SIDES $2.50
tabbouleh, rice, black bean salad, side salad, small fries, rice, lasagna, hummus, potatoes, cajun cheese, vegetables, small pimiento cheese, fruit, chips

LUNCH ONLY 11:30-5

the lunch offerings below come with 1 side: tabbouleh, crispy chips, fries, or small salad

roasted red pepper VEG/V/OPt
with organic tomatoes, fresh jalapeños, green onions, avocado, Swiss cheese, pickles, fresh lettuce—served with choice of side

VEGANIZE IT V with vegan Swiss & 1000 island—$1.50 club veg VEG/V/OPT
organic vegetable tuna, organic soy bacon, NC tofu, sprouts, hummus, Swiss cheese, herbs, mayo, veggie lettuce & tomatoes—served with choice of side

VEGANIZE IT V with vegan Swiss, cheddar, mayo—$1.50 turkey salad
shredded turkey, fresh feta cheese, honey mustard dressing, mixed greens, tomato—served with choice of side

vegan crab cake sandwich V
on a bun with vegan remoulade sauce, lettuce & tomato—with choice of side

grilled hummus pita 8.5 VEG/V/OPT
pita bread with hummus, tabouleh, vegetables, lemon-tahini

grilled chicken breast on a bun, with mayo, green leaf lettuce, & tomato—served with choice of side

california burger 10.5 VEG

pomodoro, lettuce, tomatoes, sprouts, pickled onion, basil, mozzarella cheese

chicken club 10.5 VEG
chicken, bacon, lettuce, tomato, avocado, alfalfa sprouts, red onion, blue cheese, & alfredo sauce on a parmesan crusted baguette

carolina chowder 15 VEG
grilled chicken, bacon, red skin potatoes, corn, onions, carrots, red pepper, jalapeños, celery, & herbs—served with a side of cornbread & a house-made remoulade sauce

SALADS & FRESH SALADS

fresh & crisp greens topped with red roasted to a golden brown with French dressing & tartar sauce

\% of sale 9.75 (last only) full order 19.25

- cold & fresh salads made with mixed greens, red peppers, jalapeños, celery, fresh lime—topped with pimento cheese, radish, & veggie—served with choice of dressing

Carolina crab cake: a trio of southern-style crab cake: made with lump crab and a little more than twice as big as twice as big as twice as big

DINNER ONLY AFTER 5

stir fry: assorted vegetables, served over rice or topped with rice

- with all natural grilled chicken 14.75 V
- with crispy tofu 11.75 V

- with chicken or tofu 12.75 V

- with all natural grilled chicken 14.75 V

- with crispy tofu 11.75 V

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- with crispy tofu 11.75 V

- with all natural grilled chicken 14.75 V

- with crispy tofu 11.75 V

VEGETARIAN V/VEGAN

- with all natural grilled chicken 14.75 V

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- with crispy tofu 11.75 V

- with all natural grilled chicken 14.75 V

- with crispy tofu 11.75 V

919-933-1117
https://thespotteddogrestaurant.com
Weaver Street has seasonally-prepared foods. This is just a sample. You can get a current update on what's at the food bar at:
http://www.weaverstreetmarket.coop/food/food-bar-specials/
919-929-0010

**Food Bar Specials**

Our kitchen staff prepares fresh food daily for our hot bar and salad bar, as well as packaged items like sandwiches and soups for our Grab N Go case.

**This week’s hot bar theme: Caribbean**

**Berbere-spiced black eyed peas**
Stewed black eyed peas with Berbere spices. Berbere is a spice mixture whose constituent elements usually include chilli peppers, garlic, ginger, basil, korarima, rue, ajwain or radhuni, nigella, and fenugreek. It originates in the cuisines of Ethiopia and Eritrea.

**Rondon with hominy**
The term ‘rondon’ of island cuisine originates from “running down“ the ingredients in the bush, in the sea, or on the farm. The thrifty housewife put everything together in one pot, down” that day. If it included fish, yam, plantain, scallions, palmnito and Panamanian pepper. Our WSM version features hominy, coconut milk and sweet potatoes.

**Jerk sauce**
A chunky chutney-esque flavor bomb to complement any of the Caribbean items.

**Beef picadillo**
A ground beef hash with classically included flavors of raisins, olives, and olive brine.

**Cuban black beans**
Black beans prepared in a traditional Cuban manner – with onions, peppers, garlic, cilantro, and cumin.

**Pineapple fried rice**
A semi-sweet rice full of vegetables to act as a base for many of the Caribbean Menu’s saucier items.

**Jerk marinade for chicken**
Warmly spiced and roasted to perfection. Jerk is a style of cooking native to Jamaica in which meat is dry-rubbed or wet marinated with a very hot spice mixture called Jamaican jerk spice. Jerk seasoning is traditionally applied to pork and chicken. Modern recipes also apply jerk spice mixes to fish, shrimp, shellfish, beef, sausage, lamb, and tofu. Jerk seasoning principally relies upon two items: allspice (called “pimento” in Jamaica) and Scotch bonnet peppers. Other ingredients include cloves, cinnamon, scallions, nutmeg, thyme, garlic, and salt.
**Appetizers**

PISTACHIO COUNTRY PATE
mustard jam, frisee, baguette

TRIO OF POTTEED SPREADS
red beet & citrus, kale & eggplant, labneh & zaatar

CRAB STUFFED DEVILED EGGS

**Soups and Salads**

SOUP OF THE DAY

SOUP & GRILLED CHEESE SANDWICH

SOUP & SALAD
farmer's greens, herb vinaigrette

GRILLED ROMAINE LETTUCE
lardons, shallots, croutons, blue cheese dressing

CAESAR SALAD
brioche croutons, parmesan, caesar dressing

**Sandwiches and Entrees**

GRILLED CHEESE SANDWICH
goat cheese, cheddar, provolone

LOCAL GRASS FED BURGER
onion compote, brioche, house pickles

PORTOBELLO SANDWICH
pickled green tomato, basil aioli, red onion, brioche

CLASSIC CLUB
roast turkey, bibb lettuce, tomato, bacon

BLT
crispy pork belly, fried egg, butter lettuce, preserved lemon

FRIED CALAMARI
lemon horseradish aioli

MUSSELS
chablis wine, garlic confit, butter, baguette

POACHED SHRIMP
bibb lettuce, apple, avocado, daikon radish, ginger vinaigrette

COBB SALAD
grilled chicken, blue cheese, egg, avocado, crispy bacon, cherry tomato, herb vinaigrette

TOMATO SALAD
arugula, feta cheese, yellow beets, croutons, sunflower seeds, balsamic and basil

GRAINS BOWL
avocado, quinoa, freekeh, roasted carrots

OMELETTE
market vegetables, gruyere, harissa, herb salad

SALMON
chickpeas, spinach, tomato and pepper veloute

SKIRT STEAK
frites, tomato provençal, herb chimichurri

FRESH TAGLIATELLE
spring pea, goat cheese, lemon oil

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**Desserts**

APPLE ALMOND TART
quince jam, cardamom ice cream, brown butter streusel

MOROCCAN SPICED CHOCOLATE CREMEUX
pistachio sponge, saffron anglaise

PUMPKIN BREAD PUDDING
ginger streusel, cream cheese ice cream, bourbon caramel
We are also carrying a selection of vegan, raw, gluten-free, organic pastries from The Vegan Lover & Luna’s Living.

VEGETARIAN MEALS

We have now added vegetarian, vegan and gluten-free meal options to our menu.

VIMALA’S INDIAN STEWS

We serve several Indian stews from locally-famous Vimala’s Curryblossom Cafe (chole, saag paneer). They are served over basmati rice with optional Naan bread (regular and garlic) and Raita yogurt.

Stews/rice $6.00  Naan bread $1.50  Yogurt $1.00

Also, try veggie quiches from Whole Foods. Naan vegetarian personal pizzas, and cheese and hummus platters.

NAAN PIZZAS

We are now serving three vegetarian Tandoor Chef Naan Pizzas – the only authentic Naan pizzas. They are delicious artisan pizzas – natural, hand-stretched and fired in a clay oven at 1,000 degrees – and only 440 calories. $6.00

Selections include:
* Margarita
* Cilantro Pesto
* Spinach & Paneer

They feature:
* Baked in a Tandoor Oven
* Fresh Buffalo Milk Mozzarella
* All Natural
* Microbial Rennet (suitable for vegetarians)
* No GMOs

WHOLE FOODS VEGETARIAN QUICHES

We proudly serve several vegetarian quiches from Whole Foods $6.00

These include:
* Feta Spinach
* Mushroom/Swiss

Whole Food uses all natural ingredients and the are delicious!

ORGANIC ZHI TEAS

Hot or iced
$3.50 for bottomless pot
$6.00 for bottomless pot for two

Zhi hand-selects and blends the finest organic loose-leaf teas direct from Asia. All 18 Zhi teas are hand picked and processed in small batches – fresh and flavorful. They specialize in oolong tea, and also carry organic green, white, black, and red tea.

As with our coffees, our teas are individually brewed upon your order and then brought to you table where they steep until the timer goes off. We use the finest organic tea, hot, iced, loose, and bag, from Zhi Tea, a homegrown Austin, Texas company comprised of a few die-hard tea freaks, lovers of fine foods, stewards of sustainable agriculture, and passionately dedicated to the human experience. Tea is the healthiest beverage in the world and beckons you to pause, reflect, and connect over your favorite oolong, white, black, red, or green tea – with yourself or with a friend. We also sell Zhi Teas by the ounce to take home!

Hot or iced $3.50  17oz French-press pot
Espresso shot $2.00  Latte $4.50

All our hot coffee is served via manual French Press (used by all professional coffee tasters), which brings out the best in the beans. Each cup is made individually for you and takes four minute to properly brew. The press is then brought to your table where you pour when the sand runs out of the timer. We receive beans every week so your coffee is within a few days of roasting and we do not pre-grind but rather grind when you order.
# MAIN MENU

## SNACKS & STARTERS

**BRESAOLA** - $9 **GF**
Thinly sliced air-cured beef with arugula, parmesan, lemon and olive oil

**CAPONATA BRUSCHETTA** - $9 **AFG/VN**
Fried eggplant and peppers tossed with raisins and basil on sourdough crostini

**KOREAN BBQ** - $13
Korean style pork BBQ with scallion pancake and spicy asian slaw

**FARM PLATE** - $13
Prosciutto, asparagus, potato puree, crème fraîche, and a crispy egg

**WATERMELON CAPRESE** - $13 **GF/V/VN**
Summer tomatoes with watermelon, sheep’s milk feta cheese, balsamic vinegar and Greek olive oil

**SHRIMP PROVENÇAL** - $12 **AFG**
Paella-like Shrimp in drawn butter, garlic, tomato, white wine and herbs with warm bread

**SALT AND PEPPER CALAMARI** - $13
Fried with jalapeño peppers, ginger and garlic

**TRUFFLE ARTICHOKE DIP** - $14 **V/AFG**
Artichoke and black truffle dip with grilled flatbread

## SOUPS & SALADS

**SUMMER MINESTRONE** - $4 Cup, $8 Bowl **V**
Garnished with basil pesto

**CHÈVRE SALAD** - $9 **GF/V/VN**
Local beets with hazelnuts, goat cheese, mixed greens, and sherry hazelnut dressing.

**CAESAR SALAD** - $8 **AFG**
Romaine with shaved parmesan, house-made croutons, anchovies and house caesar dressing.

**COBB SALAD** - $11 **GF/V**
Romaine lettuce, tomato, avocado, blue cheese, bacon, Latta’s eggs and choice of our rotisserie or grilled chicken with basil green goddess dressing.

**BABY KALE SALAD** - $11 **V/GF**
With pecorino, pickled red onions and toasted pepitas tossed with red wine and oregano dressing.

**ICEBERG WEDGE SALAD** - $11 **AFG/V**
Quartered head of iceberg, bacon, cherry tomatoes, radish and fried shallots with house-made croutons black peppercorn dressing.

*Add ausiacheg pobo to any salad $2. Add NC shrimp to any salad $7. Add grilled salmon to any salad $17. Add grilled or rotisserie chicken to any salad $3.*

## SANDWICHES

Served with fries. Substitute any side item for $2. Gluten free bread available for $2.

**BANH MI** - $10 **AFG/V**
Pickled daikon, carrots and cucumbers with crispy tofu in a lemongrass vinaigrette with cilantro, jalapeños, and miso mayo. Sub Korean pork BBQ for tofu $5. Add anchovies $2.

**VENABLE BURGER** - $11 **AFG**
NC grass-fed burger patty with cheddar cheese and Hatch green chiles, served with lettuce, tomato and onion on the side. Add bacon $2.

**CAPONATA SANDWICH** - $10 **AFG/V/VN**
Our house-made caponata with goat cheese and arugula on toasted sub roll

**ROAST BEEF SANDWICH** - $11 **AFG**
House-roasted beef sliced with arugula, red onion and horseradish mayo on a toasted sub roll

**BLACK BEAN BURGER** - $10 **V**
House-made black bean and quinoa burger with a cilantro and cumin tofu spread, served with lettuce, tomato, and onion on the side.

**CAPRESE SANDWICH** - $12 **V/AFG**
Pan-seared Scamorza Bianca with fresh tomatoes, basil and aged balsamic vinegar on rustic bread
ENTREES

ROTISERIE CHICKEN - $17 GF
Half a free range chicken served with lemon thyme orzo and honey-glazed carrots

NC TROUT - $21 GF
Pan-roasted trout stuffed with asparagus on sauteed rainbow swiss chard and dressed with a fried caper lemon sauce

UDON NOODLES - $15 VN
Udon noodles with Chinese chives, baby bok choy and shiitake mushrooms in a miso broth with Chinese pancakes and a soy dipping sauce. Add chicken $8 Add tofu $8 Add NC shrimp $7

NORTH CAROLINA STEAK - $23 GF
Local, grass-fed New York Strip with butter-glazed vegetables and herb-whipped potatoes

VEGETABLE TAMALE - $14 GF/V/AVN
Cora tamale stuffed with roasted poblano chiles, onions, carrots and fire-roasted tomatoes served with salsa verde, cilantro, Mexican cream, scallions, and queso fresco. Add avocado $2

SESAME TUNA - $22
Seared ahi tuna over chilled lo mein noodles with shaved carrots, daikon radish and cilantro tossed in a peanut and sesame dressing and topped with crispy shallots

VENABLE FRIED CHICKEN - $13
Panko-crusted free range all natural chicken with arugula, black pepper, lemon, and shaved parmesan. Add herb whipped potatoes $4

ORECCHIETTE - $16
Broccoli rabe and fennel seed sausage orecchiette with chili flakes and parmesan cheese

HONEY CHIPOTLE SALMON - $18 GF
Glazed salmon on wilted spinach and Andiry Mills grits

FISH TACOS - $16
Blackened mahi-mahi wrapped in flour tortillas with Napa cabbage slaw, Baja sauce and pico de gallo served with herb-salted French fries

VEGETARIAN LASAGNA - $16 V
Grilled eggplants, zucchini and red onion layered with ricotta, smoky tomato sauce and parmesan with garlic bread

SIDES

ROASTED SEASONAL VEGETABLES - $4
WARM HOUSE BAKED BREAD - $2
HERB-SALT FRENCH FRIES - $3
HERB-WHIPPED POTATOES - $4
SOY GARLIC & GINGER GREEN BEANS - $4
HOUSE SALAD - $5
SMALL CAESAR - $5
ALL SUBSTITUTIONS FOR FRIES - $2

BEVERAGES

SOFT DRINKS - $2
Coke, Diet Coke, Sprite, Root Beer, Dr Pepper, Ginger Ale

HOUSE SQUEEZED LEMONADE - $3

ICED TEA - $2
Sweet or Unsweet

COFFEE
Small Press Pot $2 - Large Press Pot $4 - Iced Cold Brew $4 - Carobob Coffee Roasters

LOOSE LEAF TEA
Small Press Pot $2

SPARKLING WATER
San Pellegrino 500ml $3 - 1 liter bottle $5

DESSERT MENU

VENABLE'S ROOT BEER FLOAT - $7
Homeland Creamery vanilla ice cream floated by Uncle Scott's All Natural Root Beer. Add Root Sugar - $5

STICKY TOFFEE PUDDING - $7
Pudding with caramel sauce, prescribed pear, candied walnuts, Homeland Creamery vanilla ice cream

CHOCOLATE MOUSSE - $7
A light chocolate mousse with whipped cream, berries and mint

CHEESE BOARD - $12
Changing selection of cheeses served with jam, honey, toasted nuts and rustic bread

RASPBERRIES AND CREAM - $8
Homemade raspberry jam and fresh raspberries served on a chef's selection of Homeland Creamery Black raspberry ice cream with a dark chocolate cookie

APPLE TART - $7
Granny Smith apples baked in a soft pastry dough with cinnamon and sugar, topped with homemade caramel sauce and vanilla ice cream
# Breakfast Anytime!
We buy our eggs at Latta’s Egg Ranch in Hillsborough, NC. We are happy to prepare a yolk-free entrée for an additional 1.00.

## Omelets
Our three eggs omelets are served with a breakfast side and a choice of bread.

**Farmer's**
Tomatoes, broccoli, mushrooms & cheddar cheese 8.75

**Mexican**
Sausage, onions, jack cheese, avocado & salsa 9.75

**Greek**
Fresh spinach, feta cheese, kalamata & tomatoes 8.75

**Lox & Cream Cheese**
Smoked salmon, cream cheese, scallions & tomatoes 10.25

## Favorites
**Eggs All the Way**
Two eggs any style*, choice of a breakfast side, choice of a breakfast meat, & choice of bread 7.50
- With three eggs 8.00

**Biscuits & Gravy**
Two eggs any style*, a biscuit topped with our sausage gravy, choice of a breakfast side & choice of a breakfast meat 8.75

**Huevos Rancheros Spicy!**
A flour tortilla topped with a choice of Mild or Spicy red sauce, black beans, mixed cheddar/jack cheese, scrambled eggs*, diced tomatoes, scallions, & a breakfast side 7.25
- Topped with crumbled pork sausage or soy sausage 8.75

**Santa Fe Breakfast Bowl Spicy!**
Homemade cornmeal fritters topped with black beans, seasoned sweet potatoes, spicy red sauce, two scrambled eggs*, feta cheese, sliced fresh avocado and diced tomatoes 8.50
- Add sausage 9.80
- Add sautéed shrimp 11.25

**The B.E.L.T.A. Sandwich**
Bacon, one egg cooked over well, lettuce, tomato & fresh avocado on toasted sourdough with a side of our creamy chipotle sauce & a breakfast side 8.25

**Quiche of the Day**
Served with a breakfast side & choice of bread 8.25

## Breakfast Sides 2.35 / 1.65*
- Applesauce, unsweetened *
- Warm Cinnamon Apples
- French Fries, Seasoned *
- Fresh Fruit Cup ADD $1, A LA CARTE $3
- Grits with margarine *
- Home Fries, Seasoned
- Cup of Oatmeal with warm milk
- Homemade Sausage Gravy
- Tomato Slices
- 1/2 Avocado Sliced

## Breakfast Breads 2.00
- Homemade Biscuit w/margarine
- White Toast w/margarine
- Wheat Toast w/margarine
- Sunflower Toast w/margarine
- Rye Toast w/margarine
- English Muffin Toasted, Dry
- Sourdough Toast w/margarine
- Homemade Pumpkin-Apple Bread

**Gluten Free** ADD 1.45, A LA CARTE 3.45

**Bagel, ADD $1 w/Cream Cheese, ADD $2**

## Pancakes
**Stack of**
- 3 5.50
- 2 4.50

With One Sweet Addition & Whipped Cream
- 7.50
- 6.00

Choose From: Bananas, Blueberries, Warm Blueberry Compote Topping, Chocolate Chips or Pecans

## Belgian Waffles
Our batter is made from scratch!

**Plain and a choice of breakfast meat** 7.50

- Pecans and whipped cream 7.25
- Blueberry Compote and whipped cream 7.25
OUR MENU

APPETIZERS
- Fried Calamari... 8.50
- Garlic Knots... each 4.00 dozen 4.00
- Garlic bread... 2.65
- Buffalo Style Chicken Wings (mild or hot).... 8.50
- Fresh Mozzarella served on Sliced Tomato... 5.95
- Mozzarella Sticks... 0.75

SALADS
- Cold Antipasto... 8.25
  - Iceberg and Red Leaf, Salami, Provolone, Pickled Vegetables, Olives, Tomato and Fresh Mozzarella
  - Garden Salad... Large: 5.75 Small: 3.95
- Iceberg and Red Leaf, Tomato, Olives, Cucumbers, Red Onions and Croutons
- Greek Salad... Large: 5.95 Small: 4.95
- Iceberg and Red Leaf, Tomato, Olives, Cucumbers, Red Onions, Green Peppers and Feta Cheese
- Caesar Salad... 8.95
- Add Grilled Chicken to any Salad... 2.75

Dressings
- Thousand Island, Blue Cheese, Oil and Vinegar, Ranch, Light Tomato Basil Vinaigrette, Italian, Greek

SPECIALTY PASTA
- Spaghetti Carbonara... 10.95
  - Served in a Cream Sauce with diced Pancetta
- Rigatoni Ala Vodka... 11.75
  - Served in a light Tomato Sauce with diced Salmon
- Fettuccine Alfredo... 8.95
- Penne in a Pink Basil Sauce... 8.95
- Carolina Pasta... 10.95
- Spinach and Tomatoes in a Pink Sauce over Spaghetti topped with Feta Cheese
- Angel Hair Pasta with Shrimp... 11.95
- Spaghetti Pesto... 8.75

PASTA
- Penne, Spaghetti, Rigatoni, Fettuccine, or Angel Hair Served with your choice:
  - Tomato Sauce... 6.25
  - Meat Sauce... 7.25
  - Meatballs... 9.75
  - Sausage... 9.75
  - Marinara... 6.50
  - Garlic & Oil... 6.50
  - Primavera... 9.50
  - Spaghetti with Red or White Clam Sauce... 11.50
  - Calamari over Spaghetti... 11.50

SIDES
- Sausage... 3.25
- Meatballs... 3.26
- French Fries... 2.50
- Onion Rings... 2.20

CALZONES & STROMBOLI
- Calzone with Ricotta and Mozzarella... 6.25
- Add any Item... each 1.25
- Stromboli... 7.50
  - (Sausage, Peppers, Pepperoni, Onions and Mozzarella)
- Veggie Stromboli... 6.95
  - (Mushrooms, Onions, Peppers, Broccoli and Mozzarella)

PIZZAS
- Regular Pizza 16”... 14.25
- Sicilian Pizza (Square)... 16.50
- Special Pizza... 24.00

GOURMET PIZZAS
- Broccoli and Cheddar... 15.50
- Garlic Cream Sauce, Broccoli Topped with Cheddar and Mozzarella Cheese
- Spinach Pizza... 15.25
- Made With Two Types of Cheeses, Spinach and Cream Sauce
- Meat Stuffed Pizza... 24.00
- Layers of Meatballs, Sausage, Pepperoni Extra Cheese and Extra Sauce
- Penne Stuffed Pizza... 24.00
- Penne Pasta, Eggplant, Extra Cheese and Extra Sauce
- Primavera Pizza (No Cheese)... 15.50
- Zucchini, Broccoli, Mushrooms and Marinara Sauce
- BBQ Chicken Pizza... 23.00
- BBQ Chicken, Fresh Sliced Tomatoes, Red Onions, Topped with Mozzarella Cheese
- Pizza Florentine... 16.50
- Garlic Cream Sauce, Fresh Spinach, Sliced Tomatoes, Mozzarella and Feta
- Grandma Pizza... 22.50
- Fresh Mozzarella, Tomato, Basil, and Red Onion

GLUTEN FREE PIZZAS
- Gluten Free Pizza 10”... 10.95
- Primavera... 10.95
- Spinach... 13.75
- Additional Toppings... $1.50

HOT HEROS
- Meatball... 6.75
- Meatball and Peppers... 7.25
- Sausage... 6.75
- Eggplant... 6.50
- Chicken Cutlet... 7.50
- Peppers and Egg... 6.00
- Mushrooms and Egg... 6.00
- Sausage and Egg... 6.50
- Shrimp Parmigiana... 8.95
- Philly Cheese Steak... 6.25
- Add Lettuce, Tomato, Mushrooms, Peppers, each 50

COLD HEROS
- Italian (Ham, Salami, Provolone)... 7.95
- Salami and Provolone... 7.50
- Ham and Cheese... 7.50
- (Provolone, Lettuce, Tomato, Mushrooms, Red Onions)

Cold Heros served w/Lettuce, Tomato, Oil and Vinegar. Onions available on request

BEVERAGES
- Beer and Wine Available
- Fountain Drinks (Free Refills)... 1.95

BAKED PASTA
- Lasagna... 8.95
- Vegetable Lasagna (Spinach & Eggplant)... 8.95
- Ravioli (Cheese)... 8.50
- Stuffed Shells (Cheese)... 8.50
- Eggplant Parmigiana with Spaghetti... 9.50
- Chicken Cutlet Parmigiana with Spaghetti... 10.95
- Sausage & Peppers with Spaghetti... 10.25
- Eggplant Rollantine with Spaghetti... 10.95
- Shrimp Parmigiana with Spaghetti... 12.95

Add Grilled Chicken to any Pasta Dish... 2.70
Add Shrimp to any Pasta Dish... 3.95

Pasta dishes are served with bread.

GNOCCHI
- Tomato Sauce... 7.25
- Meat Sauce... 8.25
- Pesto... 9.50
- Alfredo... 9.50
- Marinara... 7.75
- Pink Basil Sauce... 10.50

KIDS MENU
- Spaghetti with Tomato Sauce... 3.95
- Spaghetti with Marinara Sauce... 4.25
- Spaghetti with Butter... 3.95
- Spaghetti with Meatball... 4.75
- Chicken Tender (served with sauce)... 4.50
- Kids Alfredo... 4.75
**Cross Ties Barbecue**

**Serving Monday - Saturday**
Lunch: 11:30 AM - 2:30 PM  
Dinner: 5:30 PM - 9:30 PM

**Visit us online at CrossTiesBBQ.com**

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**BEVERAGES**

- **SOFT DRINKS**:  
  - Coke, diet coke, sprite, root beer, dr. pepper, ginger ale, minute maid lemonade
  - 2

- **HOUSE SQUEEZED LEMONADE**: 3

- **HOUSE SQUEEZED ORANGEADE**: 3

- **ICED TEA**:  
  - Sweet or unsweet
  - 2

- **COFFEE**:  
  - Carrboro coffee roasters
  - 2

- **SELECTION OF HOT TEAS**: 2

- **SPARKLING WATER**:  
  - San pellegrino 250ml
  - 2

  - 750 bottle
  - 4

- **Ask about our rotating selection of craft beers**

- **See wine list on back cover**

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**Desserts**

- **Krispy Kreme Bread Pudding**: 5

- **Pecan Pie**: 5

- **Cheerwine Cake**: 5

- **Chocolate Chess Pie**: 5

- **Ice Cream**: 4

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**TIPS**

- **NACHOS** (GF):  
  - Burnt end brisket nachos with cheddar cheese, pico de gallo and jalapeno
  - 11

- **HASSLE BACK POTATOES** (GF):  
  - Idaho potato slashed and stuffed with bacon and topped with cheddar cheese, scallions and sour cream
  - 8

- **CORN DOG**:  
  - Shrimp and lobster filled, corn bread battered and fried
  - 12

- **HICKORY SMOKED WINGS** (GF):  
  - Local, free-range chicken smoked in-house
  - 10 FOR 12
  - 20 FOR 22
  - Served with Alabama white sauce, CrossTies BBQ sauce, carrots and celery

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**Sauces**

- **Vegetarian BLT**:  
  - Portobello “bacon,” lettuce and tomato on sourdough bread
  - 10

- **CHOPPED PORK**:  
  - Classic vinegar-based pork barbecue served with signature slaw on a toasted brioche bun
  - 10

- **BRISKET SANDWICH**:  
  - Slow mesquite smoked brisket with melted Swiss and pickled cabbage on baguette
  - 12

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**SIDE**

- **Pork and Apple Cider Braised Collards**: 4

- **Whiskey Smoked Bourbon Baked Beans**: 4

- **Fried Green Tomatoes**: 5

- **Smoked Gouda Mac & Cheese**: 5

- **Hush Puppies with Honey Butter**: 3

- **Biscuit**: 2

- **French Fries**: 4

- **Cole Slaw**: 3

- **Pickled Shiitake Mushrooms**: 5

- **Smoked Steak Onions**: 3

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**Classic Barbecue**

- Served with hush puppies and two sides

- **SPARE RIBS** (GF):  
  - Regular order 15 / Double order 25
  - Hickory smoked pasture-raised pork spare ribs with CrossTies signature sauce

- **BRISKET** (GF):  
  - Texas-style mesquite smoked all natural beef brisket

- **CHOPPED PORK** (GF):  
  - Hickory smoked, vinegar-based pork shoulder

- **SAUSAGES**:  
  - Smoked spicy Italian rope sausage

- **TOFU**:  
  - Smoked and tossed in vinegar based sauce

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**Contact**

919-918-3923
**OLD SCHOOL**

- **GLAZED DONUT** $0.95
- **CHOCOLATE ICING** $1.25
- **SPRINKLES WITH VANILLA ICING** $1.50
- **OLD FASHIONED WITH LEMON ICING (CAKE)** $1.75
- **CINNAMON TWIST** $1.50

**NEW SCHOOL**

- **APPLE FRITTER** $3.00
- **MAPLE BACON BAR** $2.50
- **CRÈME BRÛLÉE (FILLED)** $2.50
- **PINEAPPLE BASIL WITH PISTACHIOS (FILLED)** $2.25
- **CHOCOLATE CHOCOLATE CAKE** $1.75

**EVERYDAY BISCUITS**

- **PLAIN** $1.50
- **TOASTED WITH BUTTER** $1.75
- **COUNTRY HAM** $3.50
- **BACON** $3.50
- **SAUSAGE PATTY** $3.50
- **FRIED CHICKEN** $4.75
- **FRIED EGGPLANT “BACON”** $3.00
- **FRIED BOLOGNA** $3.50
- **JANE DOUGH’S FAMOUS POTATO HASH CAKE** $2.50

**TOP YOUR BISCUIT WITH:**

- **EGG**
  - scrambled, fried or runny...$1.35
- **CHEESES**
  - American...$0.85
  - Pimento Cheese...$1.75
  - White Cheddar...$1.25
  - Local Cheese of the Day...$2.00
- **SPREADS & TOPPINGS**
  - Duke’s Mayonnaise...free
  - Yellow Mustard...free
  - Iceberg Lettuce...$.25
  - Red Onion...$.25
  - Pickles...$.25
  - Pickled Jalapeños...$.25
  - Tomato...$.50
  - Honey...$.75
  - Jam...$.75
  - Peanut Butter...$.75

**DRINKS**

- **COFFEE** $2.25
  - 16 oz, free refills
- **COFFEE TRAVELER** $18.69
  - 96 oz, perfect for parties
- **MILK** $1.75
  - 8 oz bottle
- **LEMONADE** $2.50
  - 16 oz bottle
- **CHOCOLATE MILK** $2.50
  - 8 oz bottle

**919-929-5115**

http://risebiscuitsdonuts.com/locations/carrboro/
BISCUIT SPECIALS

VEGAN BISCUIT
with Vegan Sausage & Tomato-Pepper Jam
$5.50

DONUT SPECIALS

CHEERWINE ICING
$1.25

SALTED CARAMEL
$1.25

OREO
$1.75

RASPBERRY JELLY tossed in Granulated Sugar (Filled)
$2.25

FRUITY PEBBLES with Fruit Punch Buttercream
$1.75

SPECIALS

PIG IN A BLANKET
with Sweet Potato & Cheddar Cheese
$2.50

MAC & CHEESE BISCUIT
with Bacon
$5.75

FRIED GREEN TOMATO BISCUIT
with Pimento Cheese & Arugula
$5.50

CITY HAM BISCUIT
with Collard Greens & Honey Mustard Sauce
$6.50
Appetizers

Bread Stix $4.25

Served with a side of tomato sauce.

Garlic Bread $1.95 with cheese $3.25

Pesto Bread $4.25

Chicken Tenders $7.25

4 to 6 breaded and baked chicken tenders served with your choice of BBQ or Buffalo Sauce.

Mozzarella Sticks $7.25

6 breaded and baked cheese sticks served with our homemade Marinara Sauce.

Chicken Quesadilla $7.25

Flour tortilla stuffed with boneless chicken breast, Mozzarella and cheddar cheeses. Served with a side of salsa and sour cream.

Chicken Wings (8) $7.49

Choice of BBQ, Mild Buffalo, Spicy Buffalo, Honey Mustard, Jerk, Honey BBQ, Korean BBQ or Mango Habanero styles.

Served with either our Bleu cheese or Parmesan Ranch dressing.
Add celery $1.00.

Chicken Wing Platter (50) $35.00

Salads

Cobb Salad $7.75

Our version of the traditional salad with Boar’s Head ham, Maple-cured bacon, chopped hard boiled egg, roasted chicken breast, Cheddar cheese and Roma tomatoes over a bed of Romaine lettuce with your choice of dressing.

Spinach Formaggio Salad $7.75

Baby leaf spinach with sun-dried tomatoes, marinated portabella mushrooms, roasted red peppers, Kalamata olives, pine nuts and goat cheese. Served with a balsamic vinaigrette.
Salads

Fresh Garden Salad $5.75
A bed of lettuce topped with fresh mushrooms, carrots, Roma tomatoes, cucumbers, artichoke hearts, and fresh grated Parmesan cheese with your choice of dressings.

Southwestern Chicken Salad $7.75
Breast of barbeque chicken delicately baked to perfection and placed over a bed of fresh cut garden greens, accompanied with fresh mushrooms, Roma tomato slices and sliced cucumber, served with our Raspberry Vinaigrette.

Caesar Salad $5.75
A bed of Romaine lettuce hand tossed with croutons and seasoned with fresh Parmesan cheese and our homemade Caesar dressing.
Add garlic chicken: $2.00

Citrus Chicken Salad $7.49
A refreshing salad with Romaine lettuce topped with roasted citrus marinated chicken breast, Mandarin oranges, pineapple and candied roasted pecans, served with Lemon Vinaigrette dressing.

Deluxe Antipasto $7.75
A crisp bed of lettuce lavished with Genoa salami, Italian pepperoni, cucumbers, carrots, Roma tomatoes, fresh mushrooms, red onions, artichoke hearts, pepperoncini, Mozzarella and fresh grated imported Parmesan cheeses, garnished with our seasoned croutons, and served with your choice of dressings.

Bistro Salad $7.25
An elegant arrangement of sliced golden apples, crumbled Blue cheese, caramelized Bermuda onions, candied roasted pecans and Maple-cured bacon over a bed of Romaine lettuce served with our Balsamic Vinaigrette.
Specialty Gourmet Pizzas

Via Bianco
An olive oil glaze topped with Mozzarella cheese, Provolone cheese, bay Feathered Swiss cheese and fresh basil. (Try this one with roasted garlic)
S-$8.50, M-$13.75, L-$16.50

The Hawaiian
Our Hawaiian delight with Canadian bacon, juicy pineapple and Mandarin oranges.
S-$8.50, M-$13.75, L-$16.50

San Gennaro
Named after the Italian feast! Our fresh tomato sauce, Mozzarella cheese, spicy Italian sausage, roasted red and green peppers and white onions.
S-$8.75, M-$13.75, L-$16.50

Pollo Resistance
An olive oil glaze with a bed of Mozzarella cheese, smothered with barbeque chicken breast, red onions and fresh cilantro.
S-$8.50, M-$13.75, L-$16.50

BST
Our version of the All-American classic "BLT". Hand-tossed dough covered with dijonaise, then topped with Mozzarella cheese, fresh spinach, Roma tomato slices, bacon and a sprinkle of ground pepper.
S-$8.75, M-$13.75, L-$16.50

Amore Roma
This delightful traditional specialty pie has pepperoni, Italian sausage, fresh mushroom slices and black olives.
S-$8.75, M-$13.75, L-$16.50

Pesto Pinolos
Our pesto base, a bed of Mozzarella cheese, fresh Roma tomato slices and artichoke hearts.
S-$9.50, M-$14.75, L-$17.50

Florentine Chicken
Our Rosemary-Basil olive base topped with a bed of Mozzarella cheese, fresh spinach, garlic chicken and imported baby Swiss cheese.
S-$8.75, M-$13.75, L-$16.50

Buffalo Chicken
We start with a buffalo sauce base, Mozzarella cheese, spicy buffalo chicken breast, green peppers, red onions and bacon. (Try this one with blue cheese)
S-$9.50, M-$14.75, L-$17.50

Venetian
Our fresh homemade tomato sauce with Mozzarella cheese, spicy Italian sausage, imported Prosciutto ham, imported Gouda cheese and fresh basil.
S-$9.50, M-$14.75, L-$17.50

The Lolita
For something totally different. We start with a thin crust and top it with honey, chopped garlic, fresh basil and goat cheese. (No Mozzarella on this pizza)
S-$9.50, M-$14.75, L-$17.50
Pizzas

Jammin’ Jamaican
Our spicy black beans topped with a bed of Mozzarella cheese, juicy pineapple, red onions, spicy jerk chicken, Cheddar cheese and fresh cilantro.
S-$9.99, M-$15.50, L-$18.00

Greek
Our olive oil glaze with fresh garlic topped with a bed of Mozzarella cheese, fresh spinach, red onions, black olives, Roma tomato slices and Feta cheese.
S-$9.99, M-$15.50, L-$18.00

La Giardino
Our garden pizza on whole-wheat dough. We start with our tomato sauce base topped with a bed of Mozzarella cheese, red and white onions, green bell peppers, roasted red peppers, black olives, fresh mushroom and Roma tomato slices.
S-$9.99, M-$15.50, L-$18.00

Tuscany
An Olive oil glaze with spinach, roasted red peppers, eggplant, caramelized onions and goat cheese.
S-$9.99, M-$15.50, L-$18.00

Prosciutto Italiano
An Olive oil glaze with fresh garlic, topped with a bed of Mozzarella cheese, sun-dried tomatoes, fresh mushrooms, roasted red peppers, imported Prosciutto ham and fresh basil.
S-$9.99, M-$15.50, L-$18.00

Zucchini Primavera
Another fresh garden delight. We begin with our fresh tomato sauce base with fresh garlic, topped with a bed of Mozzarella cheese, sun-dried tomatoes, fresh spinach, red onions, broccoli florets and fresh zucchini.
S-$9.99, M-$15.50, L-$18.00

Amentza
A carnivore’s feast. We start with our fresh tomato sauce base, topped with a bed of Mozzarella cheese, pepperoni, Italian sausage, Canadian bacon, ground beef, bacon and Cheddar cheese.
S-$9.99, M-$15.50, L-$18.00

Philly Steak
An olive oil glaze topped with Philly style ribeye steak, mushrooms, green peppers, white onions and both Mozzarella and cheddar cheeses.
S-$9.99, M-$15.50, L-$18.00

Fig & Proscuitto (not pictured)
We start with a delightful base of fig jam and top with apples, proscuitto, sauteed red onions and top with Mozzarella and Gouda cheeses.
S-$9.99, M-$16.50, L-$19.00

Asian Sensation (not pictured)
A Korean BBQ base topped with Mozzarella cheese, broccoli, red onions, zucchini and garlic chicken. Hot red pepper flakes are sprinkled on top to make this a spicy hot pizza!
S-$9.99, M-$15.50, L-$17.50

Ole Mexican Pizza (not pictured)
This specialty pie begins with our spicy black beans and salsa bases, topped with a bed of Mozzarella cheese, ground beef, black olives, red onions, jalapenos, Roma tomato slices, Cheddar cheese and fresh cilantro. Served with a side of sour cream.
S-$10.25, M-$15.50, L-$18.25

Cheeseburger Deluxe (not pictured)
We start with a mustard and ketchup base, top it with mozzarella and cheddar cheeses and add ground beef, pickles, red onions, tomatoes and shredded cheese.
S-$8.75, M-$13.75, L-$16.50

3 Mushroom (not pictured)
We start with a garlic and olive oil base topped with a sauteed blend of shiitake, portabella and bell mushrooms, then add mozzarella and gouda cheeses and some fresh thyme.
S-$9.50, M-$14.75, L-$17.50
Bella’s International Café
(919)903-9963
http://bellascafeecarrboro.com/

**Brunch Specials**

**Brunch Sides**
- Hash-brown casserole, Creamy cheesy grits or Fresh Fruit

**Eggs Benedict**
Poached eggs on an English muffin, with Canadian bacon, with Hollandaise and a side.
Price: $9

**Nutella stuffed French Toast**
Topped with our homemade whipped cream and fresh strawberries and a side.
Price: $13

**Breakfast Quesadilla**
Scrambled eggs with sausage, cheddar cheese, Monterey Jack cheese and Pico de Gallo and a side.
Price: $11

**Chorizo Quesadilla**
Scrambled eggs with chorizo, cheddar cheese, Monterey Jack cheese and Pico de Gallo and a side.
Price: $11

**Chorizo & Avocado Benedict**
Poached eggs, chorizo and avocado on English muffin topped with hollandaise and a side.
Price: $11

**Pancake**
Add a topping: $1 each blueberry, banana, strawberries, chocolate chips and pecans.
Price: $2

**Ranch Eggs**
Two eggs (choose over medium or over hard) fried in the middle of the tortilla, topped with salsa, Mexican cream, avocado, and queso fresco and a side.
Price: $12

**Chorizo Chimichuris**
Fried corn tortillas seasoned in salsas topped with chorizo, Mexican cream, queso fresco, sliced onions and avocado with two eggs cooked to your choice and a side.
Price: $14

**French Toast or Pancake Platter**
French Toast or Pancake, 2 eggs, choose bacon, pork sausage or turkey sausage and a side.
Price: $10

**Sunrise Platter**
2 eggs, choose bacon, pork sausage or turkey sausage a biscuit or toast and a side.
Price: $10

**Sandwiches**

**Choose your side:**
- French fries, sweet potato fries, homemade chips, pasta salad, black-bean corn salad, cheddar-broccoli salad

**Cashew Chicken Salad**
Consists of chicken in a lemon-garlic mayonnaise dressing with cashews and lettuce.
Price: $10

**Grilled Marinara Chicken**
With crispy bacon and mild cheddar cheese on butter-toasted sourdough bread with lettuce and tomato.
Price: $10

**Chef’s Wild Sandwich**
Sautéed green peppers, onions and mushrooms, cheddar cheese, provolone cheese and avocado with chipotle adobo on butter toasted sourdough bread.
Price: $10

**Phillly Cheese Steak**
Blt with bacon, provolone, red onion, topped with provolone cheese, lettuce, tomato and cilantro.
Price: $11

**Turkey Melt**
Fresh baked turkey and provolone cheese with lettuce and tomato on sourdough bread.
Price: $9

**Grilled Cheese**
Cheddar cheese, provolone cheese melted on a butter toasted sourdough bread.
Price: $9

**Half Sandwiches**

**Choose soup of the day or House salad with your sandwich**
Wraps & Quesadillas

Chicken Quesadilla
Grilled chicken with sautéed mushrooms, green peppers, and onions with Monterey Jack cheese
price: $11

Steak Quesadilla
with sautéed mushrooms, green peppers, and onions with Monterey Jack cheese
price: $12

Veggie Quesadilla
Sautéed onions, green peppers, and mushrooms with Pico de Gallo, Monterey Jack cheese and avocado
price: $11

Grilled or Fried Chicken Wrap
Chipotle aioli, lettuce, Pico de Gallo, avocado and cheddar cheese.
price: $11

Steak Wrap
Pico de Gallo, chipotle aioli, lettuce, avocado and Monterey Jack cheese
price: $12

Turkey Wrap
Spinach, provolone cheese and avocado, Pico de Gallo and chipotle aioli
price: $11

Salads

Buffalo Chicken Salad
Avocado, tomatoes, cucumbers on a lettuce mix
price: $10

Chef’s Salad
diced ham, turkey, bacon, cheddar cheese over romaine lettuce salad with cucumbers, tomatoes, and onions
price: $11

Cashew Chicken Salad
Roasted chicken in a tangy mayonnaise dressing with cashews, served on a bed of mixed greens with a balsamic vinaigrette
price: $10

Cobb Salad
Organic mixed greens with red onions, avocado, bacon, turkey, bacon, tomato and cheddar cheese
price: $10

Cheese Burger
Lettuce, tomato, cheddar cheese on a Kaiser NY style bun
price: $11

Bella’s Burger
with sautéed mushrooms, green peppers and onions with Monterey Jack cheese
price: $11

1/2 lb Burgers
Choose your side:
French fries, sweet potato fries, homemade chips, pasta salad, black-bean corn salad, cheddar-broccoli salad
Chef's Salad
diced ham, turkey, bacon, cheddar cheese over romaine lettuce salad with cucumbers, tomatoes, and onions
price: $10

Cobb Salad
Organic mixed green with red onions, avocado, ham, turkey, bacon, tomato and cheddar cheese
price: $10

Salad Lover’s Pick
(Choose three salads of your choice
Signature, Cheddar Broccoli, Fruit, Caesar, Cashew Chicken Salad, Black Bean Corn Salad or Pasta Salad
price: $12

Grilled or Fried Chicken Salad
Avocado, tomatoes, cucumbers on a lettuce mix
price: $10

Lunch Sides
FRENCH FRIES $2.50
SWEET POTATO FRIES $3.50
HOMEMADE KETTLE CHIPS $2.50
PASTA SALAD $3
BLACK BEAN-CORN SALAD $3
FRESH FRUIT $3
CHEDDAR BROCCOLI SALAD $3
STARTERS

CHEDDAR ALE SOUP
Cheddar, Bacon, Highland Gaelic Ale & Potato
3 / 5

MILLTOWN SALAD
Arugula & Spinach Salad with Fresh Orange, Sweet & Spicy Cashews, Queso Fresco, Red Cabbage, Red Pepper & Citrus Lambe Vinagrette.
9
Add Grilled Chicken or Corona Asado $3

SHARES

GERMAN PRETZELS
Two Warm Guglhupf German Pretzels Served with German Mustard & Beer Cheese
7

NACHOS
with Salsa Fresca, Cheddar, Black Beans, Jalapenos & Sour Cream
9
Add Grilled Chicken or Corona Asado $2 Guacamole $2

CHICKEN WINGS
Eight Hickory Smoked Wings, Chipotle BBQ Sauce, Buttermilk Blue Cheese, Mixed Vegetable Crustée
11

MUSHROOM SOUP
Pumpernickel Croutons, Chives & Creme Fraiche
4 / 6

GRILLED PEACH SALAD
Grilled Peaches, Blue Cheese Cottage Cheese Dressing, Crispy Proscuitto
11

GNOCCHI TOTS
Deep Fried Housemade Gnocchi Served with Parmesan Cream, White Truffle Oil & Rosemary Salt
7

FRIED GREEN TOMATOES
Hot Bacon-Balsamic Dressing, Celebrity Dairy Blue Streak Cheese
12

SPINACH, ARTICHOKE & SUN- DRIED TOMATO DIP
Served with Grilled Housemade Focaccia
8

SAUSAGE PLATE
Three German Sausages with a Guglhupf Pretzel Roll, Sauerkraut, Onion Jam & Mustards
15

Frites

BELGIAN
Fresh Cut Fries Served with Roasted Garlic Aioli
7

QUEBEC POUTINE
Fresh Cut Fries Smothered in White Wisconsin Cheddar Cheese Curds & Beef - Mushroom Gravy
10

TRUFFLE
Fresh Cut Fries Dusted with Parmesan, Fines Herbs & Truffle Aioli
9

CAROLINA
Fresh Cut Fries Topped with Smoked Pork, Pickled Jalapeno, Cheddar & Highland Gaelic-Guajillo Hot Sauce
10
SPINACH, ARTICHOKE & SUN- DRIED TOMATO DIP
Served with Grilled Housemade Focaccia
8

SAUSAGE PLATE
Three German Sausages with a Guglhupf Pretzel Roll, Sauerkraut, Onion Jam & Mustards
15

MILLTOWN

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CAROLINA
Fresh Cut Fries Topped with Smoked Pork, Pickled Jalapeno, Cheddar & Highland Gaelic-Guajillo Hot Sauce
10
SANDWICHES

Sandwiches served with your choice of Fries or Green Salad topped with Sunflower Seeds & Dried Cranberries

PRIME RIB
House Roasted & Thinly Sliced Prime Rib on a Baguette with Caramelized Onions, Gruyere Cheese, Roasted Garlic Aioli & a Cup of Beef-Mushroom Jus
12

GRILLED CHICKEN
Grilled Chicken, Brie, Apple, Bacon, Red Onion, Arugula & Garlic Mayo on Sourdough
10

GRILLED CHEESE
Tomato, Avocado Crema, Pickled Red Onions, Sharp Cheddar & Fontina on Housemade Focaccia
9
  Add Bacon $2

MILLTOWN BURGER
Ground Chuck from Local Farm Supplier Firsthand Foods with Lettuce, Tomato, Raw Onion, Pickles & Mustard on Brioche Bun
12
  Add Cheddar, Gruyere or Provolone $1, Add Bacon or Bleu Cheese $2

VEGGIE BURGER
Black Bean & Barley Burger with Gruyere Cheese & Shiitake Mushrooms on Brioche Bun
9

SANDWICHES

SCHNITZEL SANDWICH
Pan-Fried Pork Cutlet Served with Lambic Apple Cole Slaw & Lemon Aioli on Brioche Bun
11
  Served with Choice of Salad or Fries

LAMB BURGER
Celebrity Dairy Feta, Smoked Paprika Aioli, Lettuce, Tomato & Onions on Brioche Bun
16
  Served with Choice of Salad or Fries

ENTREES

STEAK FRITES
Hanger Steak, Onion Puree, Truffled Frites
18

MUSSELS
Steamed in Miller High Life Bacon-Corn Chowder with Potatoes & Onions. Served with Frites & Baguette
14
ENTREES

ORECCHIETTE
Ricotta Artichoke Puree, Asparagus, Oyster Mushrooms, Tomato Concasse, Pea Tendrils, Garlic Butter
12

PORK STEAK
Grilled with Sautéed NC Kale, Sorghum Glazed Fingerling Sweet Potatoes & Apple Puree
15

FISH & CHIPS
Local NC Fish, Apple Lambic Slaw, Aioli, Flash Fried Cauliflower
M / P

SALMON
Grilled with Black Barley Salad, Golden & Red Beets, Fava Beans, Blood Oranges & Pickled Ramps
20

VEGETARIAN PLATE
Choice of Three Sides Served with Guglhupf Pretzel Roll
10

SIDES

ROASTED CAULIFLOWER
3

SWEET POTATOES
4

SAUTÉED NC KALE
3

MAC & CHEESE
4

ROASTED OYSTER MUSHROOMS
5

DESSERT

PRETZEL BREAD PUDDING WITH LEFT HAND MILK STOUT CARAMEL
7

STRAWBERRY RHUBARB COBBLER WITH CELEBRITY DAIRY GOAT CHEESE GELATO
9