



## THE RALEIGH ROOM

### PLATTERS TO SHARE

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#### **BAKED BRIE EN CROUTE** \$22

Castello Brie, Grilled Peaches, Cherries, Becca Garden Herbs, Honey, Toasted Pecans, French Baguette **V**

#### **LOCAL CURED MEAT BOARD** \$18

Olli Salumi, Edwards' Surry-Ano, Coppa, Pepperoni, Whole Grain Mustard, House Made Pickles, Fig Preserves, Olives, Sesame Seed Lavash, Fresh Grapes

#### **LOCAL CHEESE & FRUIT PLATE** \$21

Regional Cheese, Sour Cherry Jam, House Made Pickles, Fig Preserves, Sesame Seed Lavash, Fresh Berries, Fresh Grapes **V**

### SMALL PLATES

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#### **JUMBO SHRIMP COCKTAIL** \$16

House-Made Cocktail Sauce **GF**

#### **COASTAL LOBSTER BRUSCHETTA** \$24

Garden Herb Coastal Lobster Salad, Whipped Lemon Ricotta, Toasted Baguette, Bibb Lettuce, Heirloom Tomato Bruschetta, Balsamic Reduction, Chive **V**

#### **CRISP BRUSSELS SPROUTS** \$7

Cavalier Honey Glaze, Black Garlic Crumble **V GF**

#### **MESQUITE WOOD-GRILLED OCTOPUS** \$16

Braised Octopus, Celery, Fennel, Baby Heirloom Tomatoes, Roasted Red Peppers, Olives, Basil Oil **GF**

#### **HOUSE-CUT TRUFFLE PARMESAN FRIES** \$8

Roasted Garlic Aioli **V GF**

*A 20% Gratuity will be applied to all unclosed checks.  
A 20% Gratuity will be added to any groups of 6 or more.*

*\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. Please advise your server of any food allergies.*

**GF** = Gluten Free **V** = Vegetarian



## THE RALEIGH ROOM

### WINE

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#### SPARKLING

- Veuve Clicquot, Brut, Reims, France **20**  
Veuve Clicquot, Brut Rosé, Reims, France **30**  
Scarpetta Prosecco, Italy **11**  
Tintero Moscato, Piedmont **13**  
Jansz Brut Rosé, Tasmania **15**  
Opera Prima Brut, Spain **8**

#### WHITE

- Banfi 'San Angelo' Pinot Grigio, Tuscany **13**  
Kim Crawford Sauvignon Blanc, Marlborough **12**  
Sonoma-Cutrer Chardonnay, Russian River Valley **13**  
Schlink Haus Riesling *Kabinett*, Nahe **12**

#### ROSÉ

- Daou 'Discovery' Rosé, Paso Robles, CA **13**  
Whispering Angel Rosé, Provence, France **15**

#### RED

- Dogwood & Thistle Pinot Noir, Mendocino **17**  
Planet Oregon Pinot Noir, Willamette Valley **14**  
Hedges CMS Cabernet Sauvignon, Columbia Valley **17**  
Daou Cabernet Sauvignon, Paso Robles **13**  
Chakana Malbec, Mendoza **13**

### BEER

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- Bud Light, USA **6**  
Michelob Ultra, USA **6**  
Stella Artois, Belgium **7**  
Devil's Backbone Vienna Lager, Roseland, VA **8**  
Alewerks Coffeehouse Milk Stout, Williamsburg, VA **9**  
Lagunitas IPA, CA **9**  
Bold Rock Apple Cider, Nellysford, VA **7**  
Stella Artois Liberté Alcohol-Free, Belgium **6**

### COASTAL COCKTAILS **11**

*from our very own Tarnished Truth Distilling Company*

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- Orange Crush | Blackberry Bramble | Cherry Blossom  
Cucumber Collins | Whiskey Lemonade  
Mango Crush | Grape Transfusion

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### COCKTAILS

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#### **SMOKED OLD FASHIONED \$19**

Tarnised Truth 'High Rye' 3-Year Bourbon  
Demerara Sugar | Bitters

#### **CAVALIER GIN & TONIC \$17**

Peaflower Infused Fourth Handle Gin  
Elderflower Tonic | Pomegranate Juice | Lemon Cordial

#### **GHOST CAT \$17**

Coffee Liquor | Belle Isle | Coffee Cold Brew Moonshine  
Old Cavalier Bourbon Cream | Vanilla Syrup  
Nutmeg Garnish

#### **SEASIDE DIABLO \$15**

Jalapeño-Infused Tequila | Lime Juice  
Grapefruit Juice | Ginger Beer

#### **JUDY & LIZ \$17**

Plantation Rum | Strawberry Infused Lillet Blanc  
Lemon Juice | Triple Sec | Aperol

#### **JET NOISE \$17**

Plantation Pineapple Rum | Aperol  
Nonino | Lemon | Simple Syrup

#### **MISSING BELL \$16**

Fourth Handle Gin | St. Germain | Lemon Juice  
Honey Syrup | Lemon Garnish

#### **TABLESIDE MARTINI MKT**

Vodka or Gin | Dry Vermouth  
Garnish with Blue Cheese Olives | Prepared Tableside

#### **ESPRESSO MARTINI \$15**

Vanilla Infused Vodka | Belle Isle Coffee Liquor  
Espresso | Kahlua | Add Bourbon Cream +\$4

#### **SBAGLIATO \$14**

Campari Aperitivo | Cocchi De Torino | Sparkling Wine

#### **JFK DAIQUIRI \$16**

Plantation 3 Star Rum | Grapefruit Juice | Lime Cordial

#### **LAVENDER LEMON DROP \$14**

AVA Vodka | Lavender Syrup  
Lemon Juice | Lemon Sugar Rim

#### **CAVALIER APEROL SPRITZ \$16**

Strawberry Infused Lillet Blanc | Aperol | Brut Sparkling

#### **FRENCH 77 \$16**

Gin | St. Germain | Champagne | Lemon

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