



THE RALEIGH ROOM

PLATTERS TO SHARE

CHEESE BOARD \$21

Appalachian, Smoked Aged Cheddar,
Merry Goat Brie, Spanish Manchego, Dry Fruit,
Fig Compote, Grapes, Crostini

CHARCUTERIE PLATTER \$20

Prosciutto, Coppa, Finocchiona Salami,
Calabrese, Cornichon, Whole Grain Mustard,
Calabrian Pepper, Olives, Crostini **DF**

JUMBO SHRIMP COCKTAIL \$16

Housemade Cocktail Sauce, Lemon **GF NF DF**

COASTAL SHRIMP & LOBSTER BRUSCHETTA \$24

Coastal Lobster Salad, Whipped Lemon Ricotta,
Toasted Baguette, Heirloom Tomato Bruschetta,
Balsamic Reduction, Chives **NF**

HOUSE-CUT TRUFFLE PARMESAN FRIES \$10

Parmesan Cheese, Saffron-Lemon Aioli **NF DF**

SMALL PLATES

MESQUITE WOOD GRILLED OCTOPUS \$16

Braised Octopus, Celery, Fennel,
Baby Heirloom Tomatoes, Sweet Drop Peppers,
Olives, Basil Oil

GRILLED APPLE & ARUGULA SALAD \$16

Burrata Cheese, Crispy Speck,
Heirloom Tomatoes, Maple-Dijon Vinaigrette

BRUSSELS SPROUTS \$9

Craisins, Cranberry Gastrique **NF DF**

For parties of 6 or more, a standard 20% tip is applied to your bill for your convenience. You may add an additional tip or adjust as you wish.

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

GF = Gluten Free **V** = Vegetarian **DF** = Dairy Free **NF** = Nut Free



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WINE

SPARKLING

Veuve Cliquot, Brut, Reims, FR **25**

Veuve Cliquot, Brut Rosé, Reims, FR **32**

Vitteaut Alberti, Crémant de Bourgogne Rosé, FR **17**

Cantinae Clara C' Prosecco, Valdobbiadene, IT **16**

Opera Prima Brut, Castilla La Mancha, SP **12**

Scagliola Moscato "Caneli", Muscat, Moscato d'Asti, IT **17**

WHITE

D. Treuillet, Sauvignon Blanc, Pouilly-Fumé, FR **17**

Cordero Katari, Pinot Grigio, Oltrepò Pavese, IT **16**

Lackner-Tinnacher, Chardonnay, Steinbach, AU **17**

Tenute Dettori, Moscato/Vermentino, Sardinia, IT **16**

Vizconde de Barrantes, Albariño, Rias Baixas, SP **16**

ROSÉ

Parés Baltà "Ros de Pac", Garnacha/Syrah, Penedès, SP **16**

RED

Dogwood & Thistle "Cavalier Selection",
Pinot Noir, Mendocino, CA **21**

Il Colombaio, Sangiovese, Chianti, IT **17**

Nicolas Lazaridi, "Super Tuscan", Drama, GR **17**

Domaine La Ligière, Grenache, Syrah,

Beaumes-de-Venise, FR **16**

BEER

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

Orange Crush | Blackberry Bramble | Cherry Blossom

Cucumber Collins | Whiskey Lemonade

Mango Crush | Grape Transfusion

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COCKTAILS

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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