



THE RALEIGH ROOM

PLATTERS TO SHARE

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

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.

**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



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WINE

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

- 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**
Kona Brewing Big Wave Golden Ale, Hawaii **9**
Bold Rock Apple Cider, Nellysford, VA **7**
Stella Artois Liberté Alcohol-Free, Belgium **6**

COASTAL COCKTAILS

from our very own Tarnished Truth Distilling Company

- Tarnished Truth Coastal Cocktail Orange Crush **11**
Tarnished Truth Coastal Cocktail Blackberry Bramble **11**
Tarnished Truth Coastal Cocktail Cherry Blossom **11**

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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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