# SMALL BITES TO START

LUMP CRAB CAKES lemon & caper aioli   chili oil   charred lemon	18
<b>CRISPY CALAMARI</b> cornmeal dredged   hot cherry peppers   fine herbes   spiced aioli   lemon wedge	16
FRIED GREEN TOMATOES   v cracker meal   house-made pimento cheese   pepper & red onion relish   poblano ranch	14
<b>DEVILED EGGS</b> crispy country ham   corn bread crumble   sweet pepper jam   smoked paprika	12

BLACK & BLEU BEEF* marinated tenderloin   blistered baby heirloom tomatoes   cajun baguette   chimichurri   gorgonzola aioli	16
HAND-CUT FRIED OKRA   v seasoned flour   fine herbes   poblano ranch	10
JUMBO SHRIMP COCKTAIL   gf old bay & citrus boiled shrimp   cocktail sauce   carolina wh sauce   lemon wedge	18 ite
<b>BOURBON CANDIED BACON</b>   gf raw sugar   bourbon cured bacon   jalapeño jam   sweet potato chips	16

### FROM THE GARDEN

CHARRED TOMATO & RED PEPPER BISQUE   gf, v grilled cheese crouton   herb oil   crème fraiche	10
<b>CAROLINA MIXED GREEN SALAD</b>   gf strawberries   pickled onions   baby heirloom tomatoes   bacon   champagne vinaigrette	10
ICEBERG WEDGE SALAD   gf baby heirloom tomatoes   radishes   bacon   gorgonzola crumbles   herbes   poblano ranch	10

<b>SPRINGS FARM SALAD</b>   v, gf arugula   heirloom tomatoes   fresh peaches   mozzarella   micro basil   pesto   crispy quinoa   honey balsamic vinaigrette	12
<b>COBB SALAD</b>   gf mixed green lettuce   tomatoes   sliced avocado   eggs   gorgonzola cheese   honey balsamic vinaigrette	12
<b>POTATO &amp; LEEK SOUP</b>   gf smoked bacon   crispy leek   chili oil	10

#### MAKE YOUR SALAD AN ENTREE BY ADDING ...

GRILLED OR FRIED CHICKEN	10	PETITE NY STRIP*	18
BLACKENED SHRIMP	10	GRILLED SALMON*	15

# LUNCH ON THE RIVER

<b>STEAK BURGER*</b> house-ground beef   brioche bun   pimento cheese   carolina slaw   bacon   poblano ranch	18
SWEET TEA FRIED CHICKEN SANDWICH brioche bun   house-made pickles   honey dijon	16
<b>MEATLOAF</b> ground beef & pork   pimento cheese grits   mushroom gravy   crispy tabasco onions	16
TENDERLOIN KABOB* roasted garlic yukon mash   au poivre sauce   crispy tabasco onions	26
SHRIMP & GRITS   gf anson mills grits   roasted sweet pepper   tasso ham   herb marinated shrimp   creole style white wine cream sauce	20
BRAISED SHORT RIB SANDWICH brioche bun   garlic aioli   baby arugula   roasted mushrooms   caramelized onions   herb fries	16
<b>STUFFED NC MOUNTAIN TROUT*</b> crab cake stuffed   carolina slaw   chili aioli   lemon wedge	14

2-DAY BRINED BONE IN PORK CHOP* sweet potato mash   grilled peach   bourbon apple glaze   crispy tabasco onions	20
SEARED SCALLOPS*   gf spring peas & chervil purée   quinoa tabbouleh   pomegranate gastrique   micro basil	24
NY STRIP* roasted garlic yukon mash   demi glaze   crispy tabasco onions	22
SEARED SALMON LUNCH*   gf sautéed garlic spinach & blistered tomatoes   lemon caper beurre blanc	18
ROASTED CAJUN CHICKEN PASTA linguine pasta   baby arugula   blistered tomatoes   mushrooms   scallions   toasted garlic crumble   grilled baguette	18
<b>VEGETABLE LASAGNA</b>   gf, v eggplant   spring farm squash & zucchini   heirloom tomatoes   fresh mozzarella   picked basil	18

### SIDES & SHAREABLES

SCALLOPED POTATOES   v creamy fennel   parmesan gratin	10	<b>CREAMY SPINACH</b>   v caramelized onions   bechamel sauce   cream cheese	10
<b>BAKED MAC &amp; CHEESE</b>   v homemade pimento cheese   cavatappi pasta	10	BROCCOLI & PIMENTO CHEESE FONDUE   v, gf garlic & shallots   blistered tomatoes	10
SWEET POTATO CASSEROLE   v, gf candied pecans   marshmallow	10	<b>COLLARD GREENS</b>   gf apple cider vinegar   smoked ham hock	10

regional chef ROGGER TORRES executive chef BENJAMIN ALWI

pump house favorites are listed in red

\*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.