

APPETIZERS

CALAMARI flash fried, served with green tomato remoulade - 9

CREAMY CRAB AND GOAT CHEESE DIP with caramelized onion
and spinach served with pita points - 10

BLACK EYE PEA HUMMUS with pita points and celery - 8

CRAB CAKE lump crab cake with black eye pea and tomato sauté - 10

FRIED PICKLE CHIPS served with chipotle ranch - 7

EGG ROLLS crispy roll filled with collard greens, ham hock,
and pimento cheese with sweet tea dipping sauce - 7

CHICKEN WINGS in your choice of sauce:
buffalo, spicy ranch dry rub, bourbon bbq, coconut jerk, or chipotle-honey - 8

PICKLED FRIED GREEN TOMATOES on a bed of mixed greens, with spicy aioli - 7

FRESH FRIED TORTILLA CHIPS with housemade guacamole and pico de gallo - 7

PIMENTO CHEESE DIP served with pita points and celery - 7

SALADS & SOUPS

Enhance any salad with: 4 oz. Salmon* - 6 Chicken - 4 Shrimp - 6 Crab Cake - 6 Scoop of Chicken Salad - 4

COBB SALAD crisp romaine hearts topped with bleu cheese, Black Forest ham,
avocado, hard cooked egg, applewood bacon and tomatoes - 8

POACHED PEAR SALAD with bleu cheese crumbles, toasted walnuts
on mixed greens, with lemon poppy vinaigrette - 8

SOUTHWESTERN SALAD chopped romaine hearts with black bean salsa, cheese,
sour cream, pico de gallo, and tortilla chips with chipotle ranch dressing - 7

STRAWBERRY SALAD mixed greens, strawberries, feta cheese, candied pecans - 7

FRIED GOAT CHEESE SALAD mixed greens topped with strawberries,
toasted walnuts & fried goat cheese - 8

SPINACH SALAD mushrooms, goat cheese, applewood bacon, hard cooked egg,
grape tomatoes, toasted walnuts, and warm balsamic vinaigrette - 8

HOUSE SALAD or CAESAR SALAD - 6

SOUP OF THE DAY Cup - 4 Bowl - 6

CBG CHILI ground beef and black beans
with the perfect amount of heat Cup - 4 Bowl - 6

BURGERS & CHICKEN

Choice of beef burger, grilled chicken, or black bean burger - 9
add cheddar, swiss, provolone, or mozzarella cheese - .50 add bleu, pimento or goat cheese - .75

Enhance your selection for \$2 when you choose one of the following styles:

MIAMI *

ham, swiss, pickles, honey mustard aioli

SANTA FE *

pickled jalapeños, queso fresco, guacamole

LITTLE ITALY *

mozzarella, basil pesto & roma tomato

DEATH VALLEY *

pepperjack, jalapeno & habanero relish, habanero aioli

ATLANTA *

our pimento cheese, fried green tomato & a dash of hot sauce

CHICAGO *

sauteed mushrooms, caramelized red onion, A1 steak sauce & cheddar

REDONDO BEACH *

avocado, over medium egg, pepperjack

CHARLESTON *

pickled fried green tomato, goat cheese, herb aioli

BOULDER *

bleu cheese, bacon, blackened

MEMPHIS *

bourbon bbq sauce, cheddar, bacon

SEUSS *

ham, pesto & fried egg

served with your choice of:

waffle cut fries

hot chips

waffle cut sweet potato fries

fresh cut fruit

cole slaw

side house salad

side caesar salad

substitute pickle chips

or mac & cheese - 2

SANDWICHES

CHILE BRAISED SHORT RIB braised beef short rib, horseradish cream, and crispy onion strings on a split top bun - 11

FISH TACOS blackened tilapia, topped with black bean & corn salsa, citrus cole slaw, and Cholula cream on flour tortillas - 10

MEATLOAF open-face meatloaf sandwich with roasted mushroom gravy, and crispy onion strings atop toasted sourdough - 11

CRAB CAKE super lump crab cake, lettuce, tomatoes, red onions & citrus aioli on a split top bun - 11

GRILLED LOW COUNTRY PIMENTO CHEESE pickled fried green tomato and applewood smoked bacon on grilled sourdough bread - 9
Classic Grilled Pimento Cheese Option - 7

DIANWRAP Blackened chicken, roasted red peppers, mozzarella cheese, and pesto in a pita wrap - 9

PORTOBELLO MUSHROOM WRAP grilled portobello mushroom served with roasted red peppers, mixed greens, tomatoes, red onions and cucumber sauce in a pita wrap - 8

CAMERON CLUB smoked brisket and honey ham with swiss cheese, applewood smoked bacon, lettuce, sliced roma tomatoes, red onions, herb aioli and red wine vinaigrette on whole wheat toast - 10

SHRIMP WRAP blackened shrimp, cheddar jack cheese, black bean and corn salsa with citrus aioli in a flour tortilla - 9

PULLED PORK Eastern NC style with cole slaw on a split top bun - 8

PHILLY CHEESESTEAK thin sliced steak and aged cheddar cheese sauce on a toasted hoagie - 8

CBG CHICKEN SALAD all white meat with red grapes, lettuce and tomato on sourdough toast - 7

BUFFALO CHICKEN SANDWICH hand breaded & fried, then dipped in spicy wing sauce - 9

served with your choice of:

waffle cut fries

hot chips

waffle cut sweet potato fries

fresh cut fruit

cole slaw

side house salad

or side caesar salad

substitute pickle chips

or mac & cheese - 2

ENTREÉS

VEGETABLE PENNE PASTA sauteed zucchini and squash, oven dried tomatoes,
walnut pesto cream sauce - \$11 *add chicken - 4 add shrimp - 6*

GRILLED MARINATED HANGER STEAK *
with bleu cheese mashed potatoes and french green beans - 16

CHILE BRAISED SHORT RIBS with Spanish rice and charred corn relish - 16

JAMBALAYA shrimp, chicken, andouille sausage cooked with onion,
bell peppers, celery and tomatoes, served over rice - 16

GRILLED ATLANTIC SALMON * with sweet potato puree,
shaved Brussels sprouts, with Bing cherry sauce - 17

FRIED CATFISH with jalapeno macaroni and cheese, braised collard greens,
and green tomato chow-chow - 15

CHICKEN PIE upside down chicken pie, diced grilled chicken,
peas, corn, zucchini, squash & potatoes, simmered in an
herbed bechamel sauce, topped with puff pastry - 14

GRILLED PORK CHOP * served with celery root puree with
bacon shaved Brussels sprouts and apple chutney - 17

BLACKENED TILAPIA served with black eye pea, okra, and tomato saute
and andouille sausage dirty rice - 14

SHRIMP & GRITS award-winning shrimp & grits! Sautéed shrimp & andouille simmered
in a Red Oak Lager tomato sauce; served over smoked gouda cheese grits - 16

MEATLOAF served with garlic mashed potatoes,
french green beans, and roasted mushroom gravy - 14

KIDS MENU

Ages 12 & Under \$5

Grilled Cheese, Chicken Nuggets, Grilled Chicken Breast, Mac & Cheese, or Mini Burger
With Choice Of: Waffle Fries or Fruit

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*