

BURGERS

ADD A SIDE OF TOTS, COCONUT COLESLAW, OR VEGGIE SKEWERS FOR \$3.5

STEAKHOUSE 8.5

2 Patties, Blue Cheese, Bourbon Balsamic Mushrooms, Fried Shallots with Our Steak Sauce.

BAHN MI 11

1 Patty, Chinese BBQ Pork Belly, House Kimchi, Wasabi Mayo, Fried Shallots, Cucumber and Fresh Cilantro

HAWAIIAN 10

1 Patty, Pineapple BBQ Pork Belly, and Coconut Coleslaw

PUB BURGER 8

2 Patties with Beer Cheese, Fried Shallots and Pickles

FALAFEL 7.50

2 Falafel Patties topped with Honey Whipped Feta, Tzatziki, and Cucumber Tomato Medley. (We'd be Happy to Substitute Burger Patties)

BUILD YOUR OWN

2 PATTIES WITH LETTUCE, TOMATO, ONION, PICKLES, YOUR CHOICE OF CHEESE AND SAUCE

8

CHOICE OF CHEESE:

AMERICAN, SMOKED CHEDDAR, SWISS, BLUE CHEESE, BEER CHEESE, BACON AND BBQ CHEESE, HONEY WHIPPED FETA

SAUCES:

GARLIC AOILI, GREEN CURRY MAYO, PINEAPPLE BBQ, HOUSE STEAK SAUCE, WASABI MAYO, TZATZIKI, GARLIC BUTTER

EXTRA \$\$ BUT SOOO WORTH IT...

PORK BELLY 4

BACON 2

SAUTÉED MUSHROOMS 1

COCONUT SLAW 1

FRIED SHALLOTS .50

BAR BITES

- HAWAIIAN CHEESE BALLS** 8
Six Sweet Hawaiian rolls topped with garlic butter + mozzarella cheese broiled to gooey perfection!
- CRAWFISH RANGOONIES** 7
Never say die! Handmade Crawfish Rangoons, Served with Sweet Chili Sauce
- BEER CHEESE DIP** 8.5
With Freshly Baked Pretzel Bites
- STUFFED JALAPENOS** 7.5
With Bourbon Bacon BBQ Cheese Filling. Broiled to Bubbly Perfection!

WINGS \$ MRKT PRICE

8 JUMBO WINGS. SORRY, NO MIX'N'MATCH

- ➔ **LEMON PEPPER WETS, CHOLULA DRIZZLE SERVED WITH A SIDE OF RANCH**
- ➔ **HONEY JERK WITH BANANA KIWI SAUCE**
- ➔ **OUR ORIGINAL RED CURRY WINGS SERVED WITH BLUE CHEESE**

TOTS

- TRUFFLED TOTS** 6
Classic Tater Tots tossed with white truffle oil + smoked sea salt. Served with our Garlic Aioli + Green Curry Mayo for dipping!
- RED CURRY TOTS** 7.5
Crispy Fried Tots tossed in our House Red Curry Sauce. Served with Blue Cheese for Dipping
- LOADED TOTS** 8.5
Topped with our Beer Cheese, Seasoned Ground Beef, Tomatoes, Green Onions and Sour Cream

SKEWERS (2 EACH)

- ➔ **SHRIMP WITH OUR PINEAPPLE HABANERO BBQ SAUCE** 8.5
- ➔ **SEASONAL VEGGIES TOSSED IN OUR RED CURRY SAUCE** 5
- ➔ **MARINATED STEAK WITH GARLIC-CILANTRO CREAM SAUCE** 9
- ➔ **MARINATED CHICKEN SERVED WITH BBQ AOILI** 6

DUCK DELIGHTS

- BBQ DUCK TACOS** 11
The one that started it all! House made duck confit and spicy North Carolina style BBQ sauce topped with queso fresco
- DUCK CLUB SLIDERS** 10
Duck confit served on Hawaiian rolls with bacon, smoked cheddar cheese, tomatoes, romaine lettuce, red onion and garlic aioli

Brunch Menu
Saturday & Sunday
11:30 am to 3 pm



SHRIMP & GRIT BALLS 6

Cheesy Shrimp Balls dipped in Hush Puppy Batter and Fried. Served with Honey Butter. So Light and Fluffy and Great for Sharing!

THE LUTHER BURGER 10

2 Patties, Bacon, Cheddar on a Krispy Kreme Donut. Hot Now!! Get 'em While They Last!

"BENE" BURGER 10

One Patty, Pork Belly, Fried Egg topped with Hollandaise

CAJUN BENEDICT 14

Delicious Crawfish Cakes on toasted English Muffins topped with Fried Eggs and Hollandaise. Served with Pepperjack Grits or Fruit

THE GARBAGE PLATE 12

Crispy Fried Tots smothered with Chorizo, Ground Beef, Mushrooms, Peppers, Onions, Eggs, Cheese and Gravy. We Couldn't Really Fit Anything More!

RED CURRY SHRIMP & GRITS 15

Shrimp and Chinese BBQ Pork Belly, Bell Peppers, Onions, Creole Gravy and Red Curry Sauce over Pepper-Jack Grits

CAROLINE'S PEANUT BUTTER AND BANANA FRENCH TOAST 12

Hawaiian Bread French Toast Stuffed with Peanut Butter and Banana served with a side of Applewood Smoked Bacon

MIKE'S FAMOUS DUCK CLUB®. 16

Triple Decker filled with Duck Confit, Applewood Smoked Bacon, and Hickory Smoked Cheddar, Topped with Garlic Aioli, Lettuce, Tomato, and Red Onion on Sweet Hawaiian Bread

For the Kids! 7
-Traditional French Toast with Bacon
-Kid's Burger with Fruit or Tots

Sides: Pork Belly (4) Bacon (2)
Tots (3) Fruit (3) Grits (3)

CAROLINE'S COCKTAILS

Purple Rain

Firefly Classic Vodka steeped in Butterfly Pea Flower, grapefruit, lemon, simple syrup \$9

Lisa Vanderpink

Jalapeño-Infused tequila, strawberry, sour, Himalayan pink salt rim \$10

Voodoo Mule

Lunazul Reposado, creme de cassis, fresh lime and homemade ginger beer \$10

Espresso Martini

Caramel-Infused Firefly Lowcountry Classic Vodka and cold-brew Espresso De Vita from Charleston Coffee Exchange \$11

Pecan Pie Old Fashioned

Caroline's Pecan Pie infused bourbon made simply with orange and cherry bitters and a splash of soda \$11.00

FEELING A LITTLE MORE EXOTIC...

The Caroline

Myers Dark, Blue Chair Bay spiced and overproof rum with fresh mango, pineapple, OJ and house made falernum \$11

Mai Tai

Sea Island Spiced, orange curaçao, fresh lime & Paul Clarke's falernum#9. Myers Dark rum floater \$10

Pain Killer

Pusser's rum, fresh puréed pineapple, oj and coconut topped with cinnamon & nutmeg. Legit. \$10

Singapore Sling

London Dry gin, cherry heering, Cointreau, Benedictine, grenadine finished with fresh lime, pineapple and bitters \$10

ZOMBIE!!

Jamaican, gold and overproof rum, fresh lime, grapefruit, cinnamon simple syrup, falernum, grenadine. Pernod, bitters \$15
– *limit 1 per guest

Pina Colada

Doubleshot of Blackheart Toasted Coconut rum, Pineapple, citrus, coconut milk \$9
– ***frozen

