

Creamy Pumpkin Soup - garnished with spiced roasted pumpkin seeds, parsley oil and crème fraîche – Bowl \$4.95

Fried Oyster Appetizer - Cornmeal crusted Cajun fried oysters served with a spicy chipotle remoulade on a bed of chopped lettuce \$9.95

Arugula and Spinach Salad - tossed with a shallot champagne vinaigrette with blue cheese crumbles and smoked bacon on a bed of roasted sliced beets – appetizer sized salad \$6.50, entrée portion \$8.95

Portobello Mushroom Wrap – grilled balsamic and olive oil marinated Portobello, sliced with crispy onion straws, spinach and arugula, Roma tomatoes and goat cheese in a whole wheat tortilla. Served with homemade potato chips and a side of creamy buttermilk dressing \$8.95

Fried Oyster Po Boy – cornmeal crusted Cajun fried oysters on a Pittsboro Bread Shop sub roll with red onions, chopped lettuce, Roma tomatoes. Served with fresh cut French fries and a side of spicy chipotle remoulade \$10.95

Muffuletta – a brewery favorite returns. A mountain of a sandwich – sliced turkey, ham, salami, Swiss and provolone cheese on a special freshly baked Pittsboro Bread Shop bun and topped with a pepper – olive tapenade. Served with a side of stone ground mustard and fresh cut French Fries \$10.95

Wild Mushroom Pizza – Portobello, shiitake and button mushrooms with red onions, goat cheese and sautéed spinach over melted mozzarella cheese on a bed of marinara sauce \$9.95

NY Strip Steak Sandwich – a 6 oz strip steak grilled to order and sliced with Cajun seasoning and blue cheese crumbles, topped with fresh spinach and a balsamic vinegar reduction on a Pittsboro Bread Shop sub roll and served with fresh cut French Fries \$10.95

Chicken and Dumplings – roasted and stewed chicken with carrots, celery and onions with handmade dumplings served in a large pasta bowl \$10.95

Grilled NY Strip - a 12 ounce hand cut strip steak grilled to order and served with fresh mashed potatoes and sautéed spinach, topped with crispy onion straws and garnished with a balsamic vinegar reduction \$17.95

Beer Braised Pork Shank – tender braised pork served over a bed of mashed potatoes topped with roasted root vegetables and a Oatmeal Porter reduction \$14.95

Pan Seared Rainbow Trout – topped with a champagne vinaigrette and served with a roasted red pepper coulis over sautéed spinach and wild mushroom polenta \$13.95

Ask your server about our assorted seasonal pie features and nightly specials