

DINNER AT ARTISANS GRILL

Rib Eye Steak

Hand Cut 12 Oz. Rib Eye Marinated in our Artisan Grill Recipe, Grilled to your specifications and Served with the Potato of the Day

\$24.00

Our Signature Breast of Chicken

Two 6 oz. Boneless Breast of Chicken Glazed with Whole Grain Mustard and Honey served with the Grain of the Day

\$18.00

Artisans Bistro Steak

Beef Tenderloin marinated in Chimichuri Sauce, Grilled to your specifications served with the Potato of the Day

\$19.00

Jumbo Lump Crab Cakes

Made in House Fresh Crab Cakes, lightly sautéed and served with a Lemon and Dill Tartar Sauce and the Grain of the Day

\$24.00

Artisans Mixed Grill

A 4 oz. Beef Tenderloin, Mustard Grilled Breast of Chicken along with a serving of Fresh Large Marinated and Grilled Shrimp served with the Potato of the Day

\$24.00

Shrimp with Pasta

Fresh Shrimp combined with Fresh Cherry Tomatoes, Basil Pesto and a White Wine Sauce with Farfalle Pasta

\$20.00

Summer's Fresh Catch

Please ask for the Fish of the Day as this changes regularly based on the Freshest Available and Sustainable Market Choices; served with the Grain of the Day
Market Price

Baby Back Ribs

One Half Rack with our Special Rub, slow roasted and Glazed with Sweet Baby Ray BBQ Sauce served with Choice of Potato and House Made Cole slaw

\$21.00

Roasted Fresh Summer Vegetable Pasta

Fresh Squash, Assorted Sweet Peppers, Eggplant, Sweet Onions, and Other Available Fresh Local Vegetables along with Fresh Herbs combined in a White Wine Sauce over Farfalle Pasta

\$18.00

Southern Catfish

Fillet of Pond Raised North Carolina Catfish Fillet deep fried with a Cornmeal Crust, pan-broiled with Herbs and Lemon Butter or Lightly Blackened

Your Choice!

Served with Grain of the Day or our House Made Coleslaw and choice of Fries

\$18.00

FOR THE SMALLER APPETITES

Prepared as shown above in smaller portions

One Crab Cake

\$15.00

One Breast of Chicken

\$12.50

Small Shrimp with Pasta

\$14.50

Small Roasted Fresh Summer Vegetable Pasta

\$13.00

All Entrees are Served with a Side Salad
and
a Fresh Vegetable of the Day

An 18% Gratuity will be added to all Parties of Six or More

LUNCH AT ARTISANS GRILL

All Sandwiches and Burgers are Served with a Dill Pickle Spear and Chips

All Sandwiches may also be ordered as a Wrap

GREAT SIDES!

House Made Potato Salad, House Made Coleslaw, Fries, Sweet Potato Fries or Pasta Salad

ADD \$1.50 TO ANY SANDWICH

SIGNED ORIGINALS

Rembrandt

House Roasted Hot Corned Beef, Sauerkraut, Swiss Cheese
and House Made Thousand Island Dressing on

Toasted Rye Bread

\$7.95

O'Keeffe

Totally Vegan Wrap filled with Roasted Red Peppers, Roasted
Zucchini, Roasted Onions, Carrots, Lettuce, Sweet Pea Hum-
mus, Tomatoes and Garlic Basil Olive Oil

\$6.95

DaVinci

Genoa Salami, Cappacolla Ham, Pepperoni, and Provolone
Cheese with Lettuce, Tomato, Bermuda Onion, Oil and

Vinegar on a Crusty Sub Roll

\$7.50

Carrington

Marinated and Grilled Ranch Raised All Natural Chicken Breast,
Cheddar Cheese, and Bacon with Chili-Lime Mayonnaise, Let-
tuce and Tomato on Toasted Wheatberry Bread

\$7.95

Eakins

Thinly Sliced Marinated and Grilled Flank Steak with
Provolone Cheese smothered in Sautéed Onions on a

Crusty Sub Roll

\$7.95

Monet

Marinated and Grilled Portobello Mushroom, Roasted Red
Pepper, Sautéed Onions and Pesto Mayonnaise on a

Kaiser Roll

\$7.50

Brennan

Pan Sautéed House Made Crab Cake with Lettuce and
Lemon Dill Tartar Sauce on a Toasted Kaiser Roll

\$9.25

Summer Porter

Yuengling Beer Battered Fried Shrimp with Lettuce,
Tomato, Onions and Lemon Dill Tartar Sauce on a

Crusty Sub Roll

\$9.25

Sargent

House Roasted Turkey Breast, Swiss Cheese, Bacon,
Lettuce, Tomato and Mayonnaise served as a Triple Decker on

Toasted White Bread

\$7.50

Homer

Sliced Pork Barbeque with a North Carolina Vinegar Sauce or
a Sweet Barbeque Sauce with Cole Slaw on a Kaiser Roll

\$7.50

THE CLASSICS

House Made Chicken Salad, Tuna Salad, Corned Beef,
Turkey or Ham

\$6.50

Add Swiss, Cheddar or Provolone Cheese \$.50

Served on White, Rye, Wheatberry, Crusty Sub Roll or
Ciabatta with your Choice of Lettuce, Tomato, Onion,
Mayonnaise, Mustard or Horseradish

Bobby Jenkins Grilled Cheese Sandwich

\$4.25

Half Classic Sandwich and Cup of Soup or Side Salad

\$7.00

OUR FAMOUS ARTISAN BURGERS

Made With Freshly Ground, Local All-Natural
Beef and your choice of Lettuce, Tomato,
Onions, and/or Mayonnaise

Bacon Cheddar Burger

Burger with Bacon, Cheddar Cheese

\$7.50

Bleu Cheese Burger

Burger with Crumbled Bleu Cheese

\$7.50

BBQ Burger

Burger with Ham, Provolone Cheese and Spicy BBQ Sauce

\$7.50

Cheeseburger

Burger with Melted Cheddar or American Cheddar

\$7.50

All American Hamburger

\$7.00

House Made Veggie Burger

\$6.50

STARTERS

Artisans Shrimp Cocktail

Beer Boiled Shrimp with our House Made
Tiger Sauce
\$8.00

Caprese Salad

Fresh Local Tomatoes with Goat Cheese and Basil
with a Drizzle of Balsamic Reduction and Basil Oil
\$7.50

Fresh Calamari

Deep Fried and served with Honey Lime Chile Sauce
\$7.00

Wild Mushroom Pâte

Served with Seasoned Flatbread
\$7.00

Chicken Empanadas

Spicy Chicken filled Empanada Pastry deep fried and
served with Orange Salsa Verde
\$7.00

SOUPS

Our Signature Buffalo Chili

Soup of the Day

All Made in House!

Cup \$3.00 Bowl \$4.00

KIDS CORNER

Grilled Cheese Sandwich

\$3.95

Half a Classic Sandwich

\$3.95

Kid Size Burger

\$4.50

Chicken Nuggets

\$4.95

House Made Macaroni & Cheese

\$4.95

Classic Peanut Butter & Jelly Sandwich

\$3.95

All served with French Fries or
Apple Sauce

SALADS

House Salad

Fresh Mixed Greens with Tomatoes, Cucumbers,
Carrots and Beets with a Toss of Sunflower Seeds
\$6.00

Served as a Side Salad

\$3.50

Caesar Salad

A Classic Salad of Fresh Romaine, Shaved Parmesan
Cheese and Croutons with a Creamy Caesar Dressing

\$4.50

TO ANY OF THE ABOVE SALADS

Add Grilled Chicken \$5.00

Add Grilled Shrimp \$5.00

Add a Scoop of House Made Chicken or

Tuna Salad

\$3.00

Club Salad

Fresh Mixed Greens with Roasted Turkey or
Ham, Crisp Bacon, Sliced Egg,
Carrots, Tomato, Cucumbers and Cheddar Cheese

\$8.50

Steak Salad

Fresh Mixed Greens with Marinated, Grilled and Thinly
Sliced Flank Steak, Tomato Wedges, Bermuda Onion
and Bleu Cheese Crumbles

\$8.50

Salad Sampler

A Serving of House Made Chicken Salad, Tuna Salad
and Potato Salad on Fresh Mixed Greens

\$7.50

Dressing Choices

Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch,
Bleu Cheese, Caesar, Honey Mustard or
Thousand Island

BEVERAGES

Fresh Brewed Ice Tea • Hot Teas • Coffee
Sodas • Milk • Hot Chocolate • Fruit Juices

\$1.75

See our **BREW HA HA** Menu
For Iced Coffees, Cold Lattes & Italian
Sodas!