



PRESCRIPTION ONLY



Classic Cocktails

- Arnold Palmer Spiked.** Honey bourbon, lemon, tea
 - Cosmopolitan.** Lemon vodka, Cointreau, cranberry juice, lime garnish
 - Dark and Stormy.** Dark rum, Blenheim's spicy ginger ale, bitters and lime
 - French 75.** Gin, sugar, Cava, lemon
 - Irish Coffee.** Joe Van Gogh coffee, whiskey, Irish cream
 - Long Island Ice Tea.** Tequila, vodka, light rum, triple sec, gin, and coke
 - Old Fashioned.** Bourbon, bitters, sugar, muddled orange and cherries
 - Martini.** Vodka or gin, dry vermouth, olives
 - Moscow Mule.** Vodka, spicy ginger ale, lime
 - Tequila Sunrise.** Tequila, orange juice, grenadine, garnished with orange and cherry
 - Tom Collins.** Gin or vodka, sugar, club soda, lemon
 - White Russian.** Vodka, Kahlua, and cream
- 10.00**

SPECIALTY COCKTAILS

- Attitude Adjustment.** Tequila, tart cherry juice, orange juice, sour mix, lemon
 - Hangover Over.** Orange vodka, Emergen-C, soda
 - Liquid Lobotomy.** Dark rum, golden rum, apricot brandy, pineapple juice, orange juice, and lime
 - Shock Treatment.** Tequila, cilantro, lime, pineapple juice
 - Snake Oil.** Dark rum, Tuaca, Blenheim's spicy ginger ale, and lime
- 12.00**

BOTTLES & CANS

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| New Belgium Citradelic IPA 5.5 | Brue Print, Rotating Cans– ask! 6.00 |
| Mother Earth Dark Cloud Dunkel 5.50 | Citizen Cider, rotating (16oz can) 6.00 |
| Southern Pines Rotating Seasonal 6.00 | The Unknown Over the Edge IPA, 6.00 |
| Fullsteam Rotating Seasonal Can 6.00 | Yuengling Lager 3.75 |
| Lynnwood Brewing, Hop on Top, American IPA 6.5 | Miller Lite 3.50 |
| Brue Print, Bruenette Brown Ale, 6.00 | PBR 2.50 |

LOCAL DRAFTS 6.50

- Raleigh Brewing, Raleigh
- Deep River, Clayton
- Lenny Boy, Charlotte
- Fullsteam, Durham

Check with your bartender. Taps rotate!

WINE

- | | |
|---|--|
| Altosur Malbec, Argentina, 8.50 | Conde Villar Vinho Verde, Portugal, 8.50 |
| Proverb Cabernet Sauvignon, California, 8.00 | Proverb Chardonnay, California, 8.00 |
| J Vineyards Pinot Noir, California, 13.50 | J Vineyard Pinot Gris, California, 10.00 |
| Fair Game Tipper (rotating), Pittsboro, NC, 10.00 | Wycliff Brutt, California, 7.50 |
| Chasing Venus Sauvignon Blanc, New Zealand, 12.00 | |

Check the chalkboard for daily drink specials!



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Due to our commitment to freshness and use of specialty ingredients we may temporarily be sold out of certain items.

Parties of six or more will include an automatic gratuity of 20%



LUNCH & DINNER



QUICK FIXES

Non-Chicken Wings. Six soy wings tossed in buffalo sauce, served with celery and vegan ranch. 8.25, Wings Meal 11.25
Winner of PETA's Top 5 Vegan Wings in USA

Flash-fried Broccoli. Served with vegan ranch. 8.75

Lord of the Fries. Basket of fries covered in homemade jalapeno pimento cheese. 9.25 Plain fries, 5.25

Vegan Mac & Cheese. 8.25

Hot Nashville Tofu. Served with chipotle vegan mayo and pickles. 8.25

Give Me a Beet. Roasted beets served cold with horseradish sour cream and cornbread. 8.75

Soup of the Day. Homemade. 5.50 (Monday-Friday only)

NATURAL CURE-ALLS

Goat Cheese Salad. Spinach, sun-dried tomatoes, homemade croutons, and toasted almonds. Topped with two slabs of warm goat cheese coated in a crunchy almond and sun-dried tomato crust. 12.25

Chopped Salad. Romaine, grilled chicken, bacon, avocado, tomato, gorgonzola, boiled egg, banana peppers, red onion. 12.25

House Salad. Mixed greens, cucumbers, tomatoes, carrots, green peppers and red onion. 10.25, half size 5.25

Kale Chopped Salad. Kale, broccoli, carrots, cabbage, walnuts, dried cranberries, homemade croutons. 12.25

All served with ciabatta, sub gluten-free bread 2.00

Add 2 ozs of any protein for 3.50

Add 2 ounces of shrimp 4.00

Balsamic Vinaigrette (vegan)

Lemon Tahini (vegan)

Thousand Island (regular or vegan)

Ranch (regular or vegan), pint to go 6.75

KIDS

Nuggets. Three soy nuggets, w/ 1vegan ranch. 6.00.w/fries 8.5

Cheese Quesadilla & Chips. 6.00, vegan 7.50

Grilled Cheese & Chips. 6.00, vegan 7.50

Organic Herbal Tea. From Two Leaves & a Bud. 4.00/bag

OVER-THE-COUNTER ELIXIRS

Coffee. Joe Van Gogh, 3.00

Soda. Coke, Diet Coke, Ginger Ale, Sprite, Lemonade, Iced Tea, Orange Fanta, Coke Zero 2.50

Juice. Cranberry, Grapefruit, Orange, Pineapple 3.00/glass

Blenheim Spicy Ginger Ale. 3.50

San Pellegrino Sparkling Mineral Water 750ml 4.00

Basil Blueberry Lemonade. Homemade. 4.95.

Lenny Boy Kombucha, rotating, 12 oz bottle. 6.00

BLUE PLATES

Shrimp and Grits. Gouda cheese grits with shrimp topped with bacon crumbles and a side of pico de gallo. Served with a side of homemade vegan collards. 14.25

Fried Vegan Chicken. Seasoned and breaded soy patties served with vegan mac & cheese and choice of collards or fried broccoli. *VEGAN.* 15.00

Three of the Same Tacos. Choose from one of the following fillings: vegan chicken, vegan BBQ, grilled chicken, or shrimp. Topped with your choice of pepper jack or vegan cheese, guacamole, habanero salsa, and pickled cabbage. Served with sour cream, pico de gallo, and a side of black beans. 15.00

BBQ Plate. Chopped vegan BBQ or REAL pulled pork with your choice of homemade eastern NC, western NC, or SC inspired sauce. Served with cornbread, collards, and slaw. 15.00

Meatloaf. Three thick slices of brown sugar glazed meatloaf served with homemade garlic mashed potatoes and a side salad. 15.00

Stuffed Peppers. Two green peppers stuffed soy chorizo and quinoa, topped with cheddar and mozzarella. Served with house salad and tortilla chips. 13.50, vegan 15.00.

Vegan Lasagna. Vegan cheese, Impossible burger crumbles. Served with a side salad and ciabatta bread. 15.00

HOMEMADE DESSERTS

All of our desserts are vegan and homemade.

Coconut Cream Pie

Key Lime Pie

Sopapilla Cheesecake

Chocolate Cake

Chocolate Peanut Butter Pie

7.95

We sell whole pies and cakes.

We require a 48 hour notice and advance payment.

EXTRAS

Real bacon (4 slices) 2.50

Vegan bacon (4 slices) 3.50

Collards 2.25

Gouda Grits 3.50

Extra dressing .75

Pico de Gallo 1.00

Sour cream 1.00

Extra cheese 1.50

Vegan cheese 2.00

Homemade chips 1.50 small/
basket 3.50

Side of avocado 2.00

Add protein 3.50

Tortilla chips 1.50

Ramekin of coleslaw 1.25

Pound of vegan BBQ 14.25

Pint of vegan ranch 6.75

Mashed potatoes 3.75

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LUNCH & DINNER



MAINSTREAM THERAPIES

Turkey Pesto. Thin slices of turkey, pesto mayo, provolone, bacon, avocado, lettuce and tomato, on a hoagie. 10.60

The REAL Reuben. Six ounces of pastrami, sauerkraut, swiss, thousand island, grilled on rye. 11.60 **available as a turkey reuben**

Sgt. Billy Club. A giant triple-decker of ham and turkey, bacon, avocado, swiss, cheddar, lettuce, tomato, and mayo on toasted wheat bread. 11.60

The Embargo. A Cuban sandwich with pulled pork, ham, dill pickles, spicy mustard, and swiss grilled on ciabatta. 11.60

The Underground. London broil, grilled green peppers, and onions smothered in swiss and provolone served on a hoagie roll with mayo. 10.60

BLT. Bacon, lettuce, tomato, avocado & ranch on wheat. 8.25

The REAL Burger. Quarter pound Angus burger patty cheddar cheese, lettuce, tomato, onions, pickles, ketchup, and mustard on a potato bun. 10.60, double 12.25

Meatloaf Sandwich. Meatloaf, mayo, lettuce, tomato on Texas toast. 10.60

Boar's Head All Beef Hotdog. Choice of toppings: kraut, grilled onions, red onions, slaw, dill relish, yellow or spicy mustard. Served with fries. 7.50

Fried Bologna Sandwich. Black edges, cheddar, yellow mustard on white bread. Served with fries. 7.50

Not So Poor Boy. Sauteed shrimp, chipotle mayo, pico de gallo, and lettuce on a hoagie. 13.00

REAL Meatball Sub. Homemade real meatballs and marinara on a toasted hoagie roll with mozzarella. 10.60

Apocalypse Wow. London broil, with sriracha aioli, pickled cabbage, jalapenos, & cilantro on a hoagie. 10.60

Porchetta. Thinly sliced Italian-style pork topped with caramelized onions, spring mix and pesto mayo on ciabatta. 10.60

Boar's Head meats which contain no fillers, gluten, artificial colors, flavors, or trans fat.

All sandwiches are served with homemade kettle chips, unless otherwise noted.

In lieu of chips, you can choose fries, soup, or a side salad for 3.50

Substitute gluten-free bread for 2.00

Substitute lo-carb wrap .50

Pickle spears available .50 each

ALTERNATIVE THERAPIES

Groovy Train. Fried broccoli, goat cheese, cucumber, avocado, spinach, roasted red peppers, and balsamic on a pita. 9.60

Under the Volcano. Soy chicken tossed in homemade vegan buffalo sauce smothered in gorgonzola, served with onion, lettuce, and tomato on a kaiser roll. 9.60

Veggie Reuben. Marinated tempeh grilled on rye topped with avocado, sauerkraut, thousand island dressing, dill pickles, and melted swiss. 9.60, Vegan 10.60

Veggie Meatball Sub. Homemade vegan meatballs and marinara on a toasted hoagie roll with mozzarella. 10.60. Vegan 11.60

Vegan Tempeh Tantrum. Marinated tempeh, vegan pesto mayo, vegan bacon, avocado, and lettuce on wheat. 10.60
Winner of PETA's Top 5 Vegan Sandwiches in USA

Vegan BBQ. Shredded BBQ sandwich with your choice of eastern NC vinegar based sauce, western NC tomato based sauce, or SC mustard-based sauce. Served with homemade coleslaw on a kaiser roll. 10.60, Pound of BBQ to-go 14.50

Vegan Black Bean Burger. Homemade black bean patty with lettuce, tomato, red onion, pickles, mustard, and veganise. Served on a toasted kaiser roll. 10.60

Philly Fakesteak. Soy beef, grilled green peppers and onions smothered in swiss, provolone, and mayo. Served on a hoagie roll. 10.60, Vegan 11.60.

Vegan BLT. Vegan bacon, lettuce, tomato, avocado & vegan ranch on wheat. 9.75

The Impossible Burger. Vegan burger made from plants. Served with lettuce, tomato, onions, pickles, mustard, and veganise on a potato bun. 13.50. Add Chao vegan cheese for 1.00.

Grilled Portabella Pita. Homemade spinach and artichoke spread (contains cream cheese), grilled portabellas, red onions, spring mix and tomato on a warm pita. 10.60

Viet-Nom-Nom. Crispy, spicy tofu on a hoagie with sriracha aioli, pickled cabbage, jalapenos, and cilantro. 10.60

Vegan Dog. Topped with deli mustard, dill relish, and chopped onions. Served with fries. 7.50

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