



PUB MENU

Wed – Sun 5 – 9 pm

≡ SALADS \$12 ≡

*Add fried chicken +5
Add cauliflower “steak” +5*

Roasted Beet Salad (V, GF) 12

Colorful blend of roasted beets, Carriage House greens, goat cheese, mozzarella, crunchy pralines

Suggested dressing: Charred onion vinaigrette

Kale Caesar 12

Carriage House salad blend, banana peppers, bread & butter croutons, Caesar dressing

House Salad (V, GF) 12

Carriage House salad blend, sweet drop peppers, kalamata olives, cherry tomatoes, red onion, goat cheese crumble

Choice of dressing (all GF): Ranch, Spicy Russian, Bleu Cheese, Honey Champagne Vinaigrette, Charred Onion Vinaigrette, Caesar

≡ SOUPS \$8 ≡

Smoked Tomato Bisque (V, GF)

New England Clam Chowder

≡ APPETIZERS ≡

Artichoke Dip (V) 11

Served with housemade naan bread

Brussels & Cauliflower (V, GF) 11

Drizzled with tamari maple & bleu cheese crumbles

Cheesy Bread Sticks 8

Housemade herb focaccia bread with fresh mozzarella & parmesan, served with Rosa & Papa Pete’s sauce

Garlic Green Beans (V) 8

Tender green beans, drizzled with garlic aioli

≡ SWEETS ≡

BRB à la Mode 8

Warm Blue Ribbon Brownie, housemade buttermilk ice cream, praline chocolate shell

Chef’s Selection 8

≡ KIDS \$7 ≡

Dino Nuggets

Mac & Cheese (V)

Butter Noodles (V)

≡ DAILY SPECIALS ≡

WEDNESDAY:

Spaghetti & Meatballs \$16,
\$2 off wine by the glass,
20% off wine bottle list

THURSDAY:

Burger & Beer for \$15,
\$2 off all whiskey

FRIDAY:

BBQ Tray \$18 — Sliced brisket,
jalapeño cheddar sausage,
homemade chili & fixins

SATURDAY:

Prime Rib Dinner \$34

SUNDAY:

\$2 off wings, \$1 off all beers

V = Vegetarian, VE = Vegan, GF= Gluten Friendly

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



PUB MENU

Wed – Sun 5 – 9 pm

≡ ENTRÉES ≡

Signature Burger 15

Double smash patty, American cheese, bacon jam, lettuce, pickles, Frisco sauce on our house bun, choice of side

Sub cauliflower “steak” (V)

Fish & Chips 16

Hand-battered haddock, choice of shoestring or sweet potato waffle fries, tartar & coleslaw

Steak Bomb Gyro 15

Sliced prime rib, sliced pickled peppers, onions, cheese sauce, provolone, Duke’s mayo on our housemade naan bread, choice of side

BBQ Sandwich 14

Smok-o-Motive pulled pork, coleslaw, pickles, Pete’s BBQ sauce on our house bun, choice of side

Fried Chicken Sandwich 14

Crispy chicken breast filet, lettuce, pickles, cheddar aioli on our house bun, choice of side
Add any of our signature sauces +1

Wings: 1/2 dozen \$12, Full dozen \$20

Choose your sauce or rub, served w/ ranch or bleu cheese, carrots & celery

Steaks*

Served with your choice of side, add any sauce or rub to kick it up a notch!

- 8oz Flat Iron (GF) 21
- 12oz Ribeye (GF) 29
- Cauliflower “Steak” (V, GF, VE**) 14

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≡ BOWLS \$11 ≡

Add seasonal veggies +3

Add fried chicken +5

Add Italian sausage +5

Truffle Mac & Cheese (V)

Spice it up with any of our signature sauces +1

Carolina Gold Fried Rice (V)

Tidewater Grain Co. Carolina Gold rice topped with fresh scallions and roasted garlic aioli

Penne Rosa Pasta (V)

Penne tossed in creamy tomato sauce with basil, fresh mozzarella

SAUCES & RUBS

Honey Garlic Buffalo

Jerk Sauce

Thai Fighter

Korean BBQ

Pete’s BBQ

Frank’s Red Hot

Franco’s Fire Sauce

Dry AP Rub

Hot Seasoning

≡ SIDES ≡

Shoestring fries (V) 4

Sweet potato waffle fries (V) 4

Fried plantains (V) 4

Mac & cheese (V) 5

Carolina Gold Rice (V) 4

House salad (V) 5

Garlic Green Beans (VE, GF) 4

Brussels & Cauliflower (V) 4