

HARD CIDERS

Unique expressions of apple juice

	<i>glass</i>	<i>bottle</i>
McRitchie (NC)	6.50	25.00
Foggy Ridge Sweet Stayman (VA)	6.50	25.00
Foggy Ridge First Fruit (VA)	6.50	25.00

DRAFT BEER pint 5.00

Red Oak, their flagship beer,
brewed in *Whitsett, NC*

A rotating selection from
North Carolina Breweries

We always have a Stout, ask us who is on tap today

Our Seasonal pour changes on a whim

BOTTLED BEER

Arranged from lightest to heaviest with place of origin
in parenthesis, we'd love to suggest something for you.

LAGERS		Big Boss Bad Penny Brown Ale (NC)	4.00
St. Pauli, Non-Alcoholic	4.00		
Michelob Ultra	3.50	New Belgium Fat Tire Ale (CO)	4.00
Coors Light	3.50	Guinness Draft	14.9oz can 4.50
Corona Extra	4.00	Highland Gaelic Ale (NC)	4.00
Miller Lite	3.50	Unknown Brewing Over the Edge IPA (NC)	4.50
Bud Light	3.50		
Stella Artois (Belgium)	4.00	Carolina Brewing Company Pale Ale (NC)	4.00
Foothills Torch Pilsner (NC)	4.50	Chimay Red (Belgium)	8.00
Budweiser	3.50	Dogfish Head "60 Minutes" IPA (DE)	4.00
Yuengling (PA)	3.50		
Heineken (Holland)	4.00	Dale's Pale Ale (NC)	4.00
Samuel Adams	4.00	Foothills Hopyum (NC)	4.50
		Bell's Two Hearted Ale (MI)	4.50
ALES		Great Lakes Edmund Fitzgerald Porter (OH)	4.50
Bell's Oarsman (MI)	4.50		
Mother Earth Weeping Willow Wit (NC)	4.50	Duck Rabbit Milk Stout (NC)	4.00
Carolina Blonde (NC)	4.00	HARD ROOT BEER	
Omission Pale Ale (gluten-free) (OR)	4.50	Abita Bayou Bootlegger Hard Root Beer (LA)	4.00

BESPOKE COCKTAILS

A few of our favorites.

Sazerac

Jim Beam Rye, absinthe,
bitters; rocks
8.00

Ginger Cup

Pimms No. 1, Domaine De Canton,
lemon twist; rocks
9.00

Carolina Vesper

Sutler's Gin, TOPO Vodka,
Littet Blanc; up
10.00

Willy & the Poor Boys

Bulleit Bourbon, Dolin Rouge,
violet, grapefruit bitters; up
10.00

Orange County Reviver #8

TOPO Eight Oak Whiskey, Cointreau,
lemon, syrup; up
10.00

Darker & Stormier

Goslings Black Seal Rum, bitters,
Domaine de Canton, Blenheim "Hot"
ginger ale, lime; rocks
9.00

Dogwoods in Bloom

Sutler's Gin, St Germain Elderflower
Liqueur, grapefruit, soda; rocks
9.00

Southern Moscow Mule

TOPO Vodka, Blenheim
"Hot" ginger ale, lime; rocks
9.00

Red Sky at Night

TOPO Vodka, Pama Pomegranate
Liqueur, Chambord; up
9.00

Peach Lemonade

Southern Comfort, peach puree,
schnapps, lemonade; Mason jar
8.00

Carolina Nail

Defiant Whisky,
Krupnikas Liqueur,
lemon; rocks
10.00

Islamorada

Captain Morgan, Myers's and Malibu Rum,
orange, pineapple; Mason jar
8.00

Voodoo Mary

Absolut Peppar, Housemade mix,
Voodoo Sauce, okra; rocks
8.00

New Old Fashioned

TOPO Eight Oak Whiskey,
Domaine de Canton, cherry and
orange bitters, twist; rocks
8.00

Basil Smash

Grey Goose L'Orange,
Domaine De Canton,
fresh basil; rocks
10.00

The Revolution

Maker's Mark 46, Domaine de Canton,
orange twist; up
9.00

L U C K Y 3 2®
S O U T H E R N K I T C H E N

BEVERAGES

Old Fashioned Cane Sugar Bottled Sodas		3.00
Cheerwine		
NEHI – Peach, Orange, or Grape		
Abita Root Beer		
Sun Drop		
Blenheim's "Hot" Ginger Ale		
Fresh Squeezed Orange and Grapefruit Juice		3.00
Cranberry, Pineapple and Tomato Juice		3.00
Housemade Lemonade		3.00
Coca-Cola, Sprite, Diet Coke, Ginger Ale		3.00
Fresh Brewed Iced Tea		3.00
Counter Culture Organic Coffee		3.25
Cappuccino		4.00
Latte		4.00
Espresso		3.25
Mountain Valley Sparkling Water	333ml 3.00	1 liter 4.75
Mountain Valley Spring Water	333ml 3.00	1 liter 4.75

LUCKY'S GOODIES

For more information, please ask for our Get Lucky & Go menu.

Counter Culture Organic Coffee	11 per pound
Almost Famous Collard Greens	pint 6 quart 12
Artichoke Dip uncooked	pint 11 quart 22
Black Bean Cakes uncooked	½ doz 16 doz 30
	with sour cream and corn & tomato relish
Chicken Tomato Basil Soup	pint 10 quart 14
Housemade Pimento Cheese	½ pint 5.5 pint 11
Housemade Salad Dressings	½ pint 4 pint 8
Voodoo Sauce™	pint 6

FARM TO THE FORK

The nearer the farm to the fork, the better the flavor. Meet a few of our neighbors who are outstanding in their fields.

Goat Lady Dairy

With a small herd of goats to maintain maximum health, Goat Lady Dairy in Climax raises goats and makes cheese the old-fashioned, farm-fresh way.

Childress Winery

Yes, that Childress, Richard who drives fast and makes award-winning wines near Lexington and vints a Childress Fine Swine Wine for the Lexington Barbecue Festival every year.

Foggy Ridge Cider

In Dugspur, Virginia, in the heart of the Blue Ridge Mountains, Cidermaker Diane Flynt combines innovation and tradition. Over 30 American, English and French apple varieties—ugly and hard to grow but full of the tannin, acid and aroma needed for fine cider—are blended to create a traditional hard cider crafted with modern techniques.

Fogwood Farm

We are small farmers in Reidsville, North Carolina. We grow Shiitake mushrooms, asparagus, ginger, blueberries, and other various produce items in small quantities to sell. Fogwood Food is a proud member of *Got to Be NC!*

Hickory Nut Gap in Fairview

Hickory Nut Gap Farm is a serene 90 acres nestled in Fairview, NC. The land itself has been farmed by owner Jamie Ager's family since 1916. Jamie and his wife Amy have been raising beef cattle, pigs, poultry, and organic produce since 2000. Hickory Nut Gap Farm is more than a collection of pastures; it's a gathering place for neighbors, visitors, and families.

Massey Creek Farm

Garland and Ruby wrangle chickens on the McCollum family farm in Madison to provide us with brown eggs. The eggs come from cage-free chickens raised on pastures to allow the most natural behavior possible.

Their chickens naturally retreat into their mobile coops at night for safety and are free to roam during the day.

Red Oak Brewery

Red Oak Brewery, just outside of Greensboro, makes unfiltered, unpasteurized Bavarian lager, with Bavarian hops, malted barley, yeast and no preservatives.