



APPETIZERS

- SOUTHERN HUMMUS AND PIMENTO CHEESE \$6.95**
 Black-eyed pea "hummus" with a side of aged cheddar pimento cheese. Served with cucumber, squash and grilled flatbread.
- MADE TO ORDER BLENDER SALSA \$4.95**
 Tomatoes, jalapeños, onions, cilantro, garlic and lime juice. Served with house tortilla chips.
- MADE TO ORDER GUACAMOLE \$6.95**
 Hass avocados, onions, oregano and lime juice. Served with house tortilla chips.
- TOBACCO ROAD NACHOS \$6.95**
 Tortilla chips topped with melted Mexican cheeses, black beans, lettuce, tomatoes, sour cream and guacamole.
 Add Steak or Chicken: \$3.95 Add Shrimp: \$5.95
- SEAFOOD COCKTAIL \$9.95**
 Tomato-based cocktail with a Latin twist. Served with ceviche of shrimp and scallops.
- DUCK CONFIT FLAUTAS \$8.95**
 Four corn tortillas filled with duck confit and then deep fried. Served with guacamole, tomato salsa and queso fresco.
- WOLFPACK WINGS \$7.95**
 Smothered in one of our homemade sauces and served with celery, carrot sticks and your choice of ranch or blue cheese dressing. Available sauces include: Spicy Thai, Teriyaki, Original Buffalo and BBQ.
 All sauces available in "extremely hot."
- SAUTÉED SHRIMP \$9.95**
 Spinach and arugula sautéed with shrimp, country ham and Parmesan cheese.
- SHRIMP LETTUCE WRAP \$8.95**
 Grilled sweet and spicy shrimp, toasted cashews, rice noodles, daikon and carrots wrapped in bib lettuce. Served with a Vietnamese dipping sauce.
- CABBAGE ROLLS \$6.95**
 Toasted peanuts, rice noodles, shiitake mushrooms, cucumber, avocado, carrots and mint served with a peanut sauce.
- MAC & CHEESE \$6.95**
 Elbow pasta, sharp cheddar cheese and country ham.
 Add steak or chicken: \$3.95

SANDWICHES, BURGERS, & WRAPS

Your choice of side

- TOBACCO ROAD CHEESESTEAK \$8.95**
 House roasted beef sautéed with mushrooms and topped with fried tobacco onions. Smothered in a roasted green chili cheese sauce.
- ROAST BEEF SANDWICH \$7.95**
 Slices of house roasted beef with grilled red onions, oven roasted roma tomatoes, parsley and dijon aioli.
- TARHEEL RAM WRAP \$8.95**
 Pulled leg of lamb, mixed greens, pickled red onions and black currant curry aioli. Wrapped in a grilled flatbread with a side of mint couscous salad.
- HOUSE MADE CORN DOGS \$6.95**
 Two all natural beef hot dogs dipped in corn and jalapeño batter. Served with spicy dijon aioli.
- EAST CAROLINA BBQ SANDWICH \$7.95**
 Slow Roasted pulled pork topped with our vinegar based BBQ sauce and cole slaw.
- FRIED CHICKEN WRAP \$7.95**
 Buffalo style fried chicken breast, red onion, cucumber and lettuce served with blue cheese dressing.
- SOUTHWEST GRILLED CHICKEN SANDWICH \$7.95**
 Citrus marinated chicken breast, with grilled onions, roasted green chile spread and asadero cheese.
- TRIPLE SLIDERS \$7.95**
 Mini cheeseburgers with grilled onions, NC BBQ and our House Made Corn Dog. Mix and match or choose three of the same.
- HALF POUND BURGER \$7.95**
 8 oz. ground chuck burger, served with lettuce, tomato and red onion. Also add your choice of cheddar, provolone, blue, asadero or pimento cheese. Make it a POUNDER: two half pound patties \$10.95
OR BUILD IT YOUR WAY: \$9.95
 Make it a Carolina Burger: coleslaw and chili
 Make it a Durham Bull's Burger: two strips of bacon and Sweet & Spicy BBQ sauce
- HURRICANE TOMATO SANDWICH \$6.95**
 Local tomatoes, Duke's mayo and cracked black pepper.

SOUPS & SALADS

- BLUE DEVIL CRAB CHOWDER Bowl \$6.95 Cup \$3.95**
 Creamy, herbed chowder with chunks of blue crab.
- BLACK EYED PEAS AND HAM HOCK Bowl \$6.95 Cup \$3.95**
 Savory broth with smoked ham hocks and black eyed peas.
- CHOPPED SALAD \$6.95**
 Iceberg lettuce, bacon, grape tomatoes, red onion, avocado, toasted corn and blue cheese dressing. Add steak or chicken: \$3.95
- MIXED FIELD GREENS SALAD \$6.95**
 Sliced cucumbers, red onion, grape tomatoes, croutons and tomato vinaigrette. Add steak or chicken: \$3.95
- GRILLED CAESAR SALAD \$6.95**
 Grilled romaine lettuce, herbed croutons and classic Caesar dressing. Marinated white anchovies also available. Add steak or chicken: \$3.95
- BABY ARUGULA AND BEET SALAD \$7.95**
 Roasted beets, toasted pine nuts, pickled red onion and herb vinaigrette. Add steak or chicken: \$3.95

Add house salad or baked potato to any meal \$2.95

ENTREES

- ROCKFISH GORDITAS \$14.95**
 Two corn pockets filled with grilled striped bass, cabbage, cucumbers, onions and tomatoes. Served with cilantro rice, avocado and tomatillo salsa.
- TAGLIATELLE PASTA \$9.95**
 Tagliatelle pasta with mushrooms, parsnips, peas and country ham in a lemon cream sauce. Add steak or chicken: \$3.95 Add shrimp: \$5.95
- JUMBO BLACK EYED PEA CAKES \$7.95**
 Two cakes seared, on a bed of watercress and citrus salad. Drizzled with olive oil and pine nuts and served with a tomato tartar.
- STEAK FRITES \$15.95**
 Grilled hanger steak and French Fries garnished with garlic butter.
- GRILLED NY STRIP \$26.95**
 12 oz. New York Strip with house smoked potato salad, green beans and demi glace.
- ASHLEY FARM BBQ CHICKEN \$15.95**
 Half of a chicken, roasted and basted with sweet and spicy BBQ sauce. Served with baked beans and sautéed greens.
- SHORT RIB PIE \$14.95**
 Our version of Shepherd's pie. Braised beef, peas, carrots and pearl onions. Topped with sweet potato puree and then baked.
- DEMON DEACON TUNA \$25.95**
 Asian crusted and pan seared yellowfin tuna. Served with teriyaki stir fry and udon noodles.
- SAUTÉED SCALLOPS \$24.95**
 Pan seared scallops with corn pudding, sautéed greens and a warm bacon vinaigrette. Don't eat meat? Try it with the basil vinaigrette.
- FISH AND CHIPS \$13.95**
 Carolina beer battered catfish, fries and an apple cider vinegar tartar.
- CHICKEN FRIED CHICKEN \$14.95**
 Deep fried chicken breast served with mashed potatoes and green beans.

SIDES

- \$2.95
- FRIES
- GREEN BEANS
- CHEDDAR GRITS
- SWEET POTATO FRIES
- SAUTÉED GREENS
- MASHED POTATOES
- TOBACCO ROAD ONION RINGS
- SMOKED POTATO SALAD
- BAKED POTATO
- COLE SLAW

KIDS MENU

- \$4.95
- CHEESEBURGER
- CHICKEN TENDERS
- CORNDOG
- GRILLED CHEESE
- MAC AND CHEESE

KIDS EAT FREE ON TUESDAYS

Kids 10 years old and younger eat free on Tuesday with the purchase of an adult meal.

- Tobacco Leaf denotes vegetarian items and items that can be made vegetarian.
 Executive Chef Juan Esparza



RED WINE

			GLASS	BOTTLE
MERLOT				
600	CYPRESS	California	6	18
601	STONY HOLLOW	Chile	8	24
602	C&T CELLARS	Chile	11	33
603	BILTMORE ESTATES	North Carolina		30
604	TEATOWN	California		40
CABERNET				
608	SUNDANCE	Chile	6	18
609	BILTMORE ESTATES	North Carolina	8	24
610	SILVER PALM	California	11	33
611	CYPRESS	California		18
612	J LOHR	California		36
613	JORDAN	California		85
614	NORMAN CONQUEST VINEYARD	California		45
615	CASA LAPOSTOLLE	Chile		42
	TOBACCO ROAD CELLARS	North Carolina		150
PINOT NOIR				
620	VILLA SORONO	Italy	6	18
621	3 DOG CRU	France	8	24
622	PARDUGGI	California	11	33
623	BILTMORE RESERVE	North Carolina		45
624	FOREST ESTATE	New Zealand		40
625	RAPTOR RIDGE	Oregon		65
626	FAIVELEY BOURGOGNE ROUGE	France		38
	TOBACCO ROAD CELLARS	North Carolina		90
RED ZINFANDEL				
630	CLINE	California	8	24
631	ARTEZIN	California	11	33
632	DI ARIE	California		38
633	SILVER PEAK	California		24
RED BLEND				
640	HINNANT TAR HEEL RED	North Carolina	7	21
641	PREMONITION	California	9	27
	TOBACCO ROAD CELLARS SYRAH	North Carolina		90

WHITE WINE

			GLASS	BOTTLE
CHARDONNAY				
500	CYPRESS	California	6	18
501	STONY HOLLOW	Chile	8	24
502	SADDLE ROCK	California	11	33
503	SILVER RIDGE	California		21
504	LEVERONI	California		45
505	CAKE BREAD	California		85
RIESLING				
510	TRINITY OAKS	California	7	21
511	SAWTOOTH	Idaho		29
PINOT GRIGIO				
515	VILLA SORONA	Italy	7	21
516	PANZI	Oregon		36
517	STELLINA DI NOTTE	Italy		28
SAUVIGNON BLANC				
520	SUNDANCE	Chile	7	21
521	DYED IN THE WOOL	New Zealand		36
WHITE ZINFANDEL				
525	OAK VINEYARDS	California	6	18
SPARKLING				
530	MUMMS BRUT PRESTIGE SPLIT	France	8	
531	VEUVE CLICQUOT	France		75
532	DOM PERIGNON	France		175
533	ROEDERER BRUT PREMIER	California		80
534	IRON HORSE WEDDING	California		55
NC SWEET WINE				
540	CHILDRESS SCUPPERDINE	North Carolina	7	21

Tobacco Road Cellars and Tobacco Road Sports Cafe are donating all proceeds from the sale of Tobacco Road Cellars wines to North Carolina charities.

BEVERAGES

PEPSI	\$1.95	SUNKIST	\$1.95	HOT TEA	\$1.50
DIET PEPSI	\$1.95	ASSORTED JUICES	\$1.95	FIGI WATER	\$2.50
MOUNTAIN DEW	\$1.95	SWEET TEA	\$1.95	PELLEGRINO	\$2.95
SCHWEPES GINGER ALE	\$1.95	UNSWEET TEA	\$1.95	ROOT BEER (BOTTLE)	\$1.95
DR. PEPPER	\$1.95	MILK/CHOCOLATE MILK	\$1.95	ROOT BEER FLOAT	\$2.95
SIERRA MIST	\$1.95	COFFEE	\$1.50		

