

DINNER

Appetizers

- SEA CAPTAIN'S CHOICE – Fried Calamari, Jalapeño, Horseradish Remoulade 16 [GF]
- CHICHARRÓN – Ancho Chili, Guacamole, Caviar 12 [GF]
- SHRIMP COCKTAIL* – Gulf Shrimp, Garden Variety Cocktail Sauce, Lemon 15 [GF]
- EAST COAST OYSTERS* – Ginger Mignonette & Lemon 4 (EA) [GF] (Hot Sauce Vial) 3
- TRUFFLE FRIES – Manchego, Chives, Truffle Aioli 15
- RICK'S PICKLE DIP – Topped with Crispy Bacon, Fresh Dill, (with Kettle Chips) 12 [GF]
- GRILLED FOCACCIA – Housemade Focaccia, Ricotta de Paris 13
- HOUSE PICKLES – Rotating Seasonal Vegetable Blend 6 [GF]
- DURITOS – Seasoned Wheat Puffs 5

Plates

- SUMMER SALAD – Watermelon, Mixed Greens, Pepita Vinaigrette, Ricotta Salata 17 [GF]
- CAESAR SALAD* – Romaine Mix, Sourdough Croutons, Pickled Onions, Manchego 17
- RIBS – Duroc Half Rack, Carolina Gold BBQ, Sweet Pickled Jalapeño Coleslaw 25 [GF]
- CHESAPEAKE CRAB DIP* – Lump Crab, Artichokes, Old Bay, Breadsticks 25
- SMASHED POTATOES – Yukon Gold, Swiss Aioli, Red Harissa, Scallions 16 [GF]
- MASA FRIED CHICKEN* – Avocado Purée, Fermented Chow Chow, Cilantro 21 [GF]
- DOUBLE CHEESEBURGER* – (2) Smash Patties, American Cheese, (with Fries) 17
- LE ROY BURGER* – (2) Smash Patties, Provolone, Bacon, Pepper Jam, Garlic Aioli, (with Fries) 20

Pizzas

- PRINCESS – Brie Cream, Peach Mostarda, Arugula 24
- THE CANTINA – Queso Chihuahua, Steak, Corn Salsa, Tortilla Strips, Cilantro 25
- PIZZA INDEED – Roasted Poblano Cream, Mozzarella, Chorizo, Jalapeño, Hot Honey 23
- NATIONAL TREASURE – Red Sauce, Mozzarella, Sausage, Pepperoni, Onion, Olives, Peppers 23
- A GOOD TRIP – Onion Soubise, Braised Mushrooms, Gruyère, Mozzarella, Garlic Aioli, Scallions 24
- CARBONARA – Pasta, Egg Yolk, Mozzarella, Parmesan, Pancetta 24
- PEPPERONI – Red Sauce, Mozzarella, Pepperoni 18
- SAUSAGE – Red Sauce, Mozzarella, Fennel Sausage 18
- CHEESE – Red Sauce, Mozzarella 15

Gluten Free crust available for all pizzas 5



ADD-ON TOPPINGS

- OLIVE 1
- ONION 1
- PEPPERS 1
- JALAPEÑO 1
- SAUERKRAUT 1
- BACON 3
- BRAISED MUSHROOMS 3
- CALABRIAN CHILES 3
- CHICKEN TENDIES 3
- CHORIZO 3
- FENNEL SAUSAGE 3
- PEPPERONI 3
- STEAK 5

HOUSEMADE DIPPING SAUCES

- BARBECUE 3
- HOT SAUCE 3
- MARINARA 3
- MEXICAN HOT HONEY 3
- RANCH 3
- ROASTED GARLIC AIOLI 3
- SMOKEY MAYO 3
- TRUFFLE AIOLI 3
- SPECIAL SAUCE 3



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A 20% gratuity is included to parties of eight or more, and we kindly ask those groups to be on one check.



Dessert

KEY LIME PIE

Graham Cracker Crust, Key Lime Curd, Whipped Honey Cream

13

BUDINO

Butterscotch Pudding, Whipped Cream, Butterfinger Crumble

11

CHURROS

Cinnamon Sugar, Ricotta Frosting

12

DAIRY LAB ICE CREAM (V)

Oat Based French Vanilla, Fruit Compote

9

ICE CREAM SANDWICH

Chocolate Chip Cookie, Buttercream, Ice Cream, Salted Chocolate

10

Dessert Beverages

DRIP COFFEE

Dogwood

4

ESPRESSO MARTINI

Vodka, Coffee Concentrate, Cinnamon, Chipotle Cacao Bitters

16

MILK MONEY

Clarified Milk Punch, Rum, Cherry, Chocolate

13

FLOATS

French Vanilla Ice Cream w/Choice of:

Root Beer | Cherry-Vanilla | Grape | Blackberry-Lavender

Strawberry-Basil

13

FERNET GINGER

Dr. Ferneti's Herbal Liqueur, Earl Giles Ginger Ale

10