



FOOD

ALL OF OUR FOOD IS MADE IN-HOUSE, USING THE BEST INGREDIENTS WE CAN GET OUR HANDS ON. WE SOURCE OUR FRESH PRODUCE AND MEATS FROM SOME OF THE REGION'S BEST SUPPLIERS, AND TRY OUR BEST TO KEEP IT AS LOCAL AS WE CAN.



PUB SNACKS

FRIED DEVILED EGGS parmesan and panko-crusted, flash-fried, with coleslaw BF V	4.99
BACON CRACKERJACKS sweet caramel corn tossed with salted peanuts and crispy bacon	5.99
FINN FRIES natural-cut fries tossed in our sweet-n-smoky spice blend, with bbq and buttermilk-parmesan dipping sauces	4.99
CHIPOTLE QUESO with house-made tortilla chips V	6.99
PIMENTO CHEESE our own secret recipe, with ritz crackers V	5.99

SMALL PLATES

YING YANG SHRIMP flash-fried shrimp, tossed in our sweet-n-spicy asian sauce	12.99
COASTAL SHRIMP & CRAB DIP lump crab, shrimp and a blend of cheeses, with house-made tortilla chips	12.99
CHICKEN WINGS choice of mesquite-rubbed and grilled, or fried and tossed in buffalo sauce	10.99
FRIED OYSTERS buttermilk-brined, hand-battered select oysters with cajun tartar and cocktail sauce	14.99
BLT CHICKEN TACOS hand cut, battered-to-order chicken tenders on flour tortillas with chipotle queso, bacon, lettuce, tomatoes and ranch	7.99
JUMBO LUMP CRAB CAKES made in-house with jumbo lump crab and a blend of seasonings, with tomato-basil salsa and remoulade BF	14.99
FISH TACOS cajun-seared haddock on fresh local corn tortillas with cabbage, avocado crema, tomatoes, onions and cilantro	7.99
FRIED GREEN TOMATOES with pimento cheese V	6.99
FRIED CHICKEN SLIDERS buttermilk-brined and seasoned with our chicken shake, with coleslaw and pickles on potato rolls	6.99
CHICKEN TENDERS hand cut, battered-to-order chicken tenders with bbq and buttermilk-parmesan dipping sauces	8.99

SHAREABLES

SOFT PRETZELS garlic-parmesan pretzels with creamy mustard cheese sauce V	7.49
TUNA POKE* yellowfin tuna, diced and tossed with fresh avocado, cucumbers, green onions, sesame seeds and citrus soy, served with wasabi cream, sriracha and wonton chips GFO	12.99
SOUTHERN NACHOS tortilla chips, chipotle queso, pickled jalapeños, fresh tomatoes, green and red onions, sour cream, guacamole and our 12-hour bbq pulled pork BF	10.49
MEDITERRANEAN HUMMUS DUO traditional and roasted red pepper hummus, with artichoke hearts, cherry peppers, kalamata olives and warm pita points GFO V	9.99
BLACKENED BRIE cast-iron blackened baby brie with ciabatta toast, sour apples and apricot-cranberry chutney BF V GFO	12.99
PEEL-N-EAT SHRIMP a full pound of steamed old bay-seasoned shrimp, with lemon, cajun tartar and cocktail sauce	18.99
BUFFALO CHICKEN FLATBREAD fried chicken, buffalo sauce, crumbled bleu cheese, mozzarella, parmesan, green onions, celery and ranch on crispy lavosh BF	10.99
MARGHERITA FLATBREAD garlic butter, buffalo mozzarella, fresh tomatoes and basil on crispy lavosh V	10.99
SAUSAGE & PEPPERONI FLATBREAD sweet italian sausage, pepperoni, pizza sauce, mozzarella and basil on crispy lavosh	10.99

SIDES

SWEET POTATO CASSEROLE	BRUSSELS SPROUTS WITH BACON
STEAMED GREEN BEANS GF	RICE PILAF
PORTOBELLO QUINOA	STEAMED BROCCOLI GF
GARLIC ROASTED POTATOES GF	NATURAL-CUT FRIES - 3.99
HAM HOCK COLLARD GREENS	COLESLAW GF
BACON-GOAT CHEESE GRIT CAKES	

SIDES PLATE choice of any 4 sides for 8.99

GREENS

GOAT CHEESE, BEET & BERRY goat cheese, beets, fresh strawberries, apples, spiced pecans, dried apricots, sunflower seeds, mixed greens and honey-champagne vinaigrette BF V GF	10.99
PEAR, BLEU CHEESE & ARUGULA sliced pears, arugula, crumbled bleu cheese and raspberry vinaigrette V GF	9.99
BBQ SALMON & SPINACH* bbq-glazed salmon, baby spinach, kale, red peppers, onions, chopped egg, carrots and balsamic vinaigrette GFO	14.99
ROASTED CHICKEN AVOCADO roasted chicken, greens, fresh avocado, bacon, red onions, tomatoes, cucumbers, carrots and green goddess dressing GF	12.99
BUFFALO CHICKEN WEDGE wedge of crisp iceberg topped with bacon, homemade bleu cheese dressing, tomatoes, red onions and buffalo-style chicken tenders <i>just the wedge - 8.99</i>	10.99
CANDIED BACON CAESAR romaine, baby kale, house-made candied bacon, fresh tomatoes, shaved parmesan, croutons and caesar dressing GFO	10.99
KALE QUINOA SIDE SALAD baby kale, quinoa, red peppers, dried cranberries and apricots, carrots, pine nuts and oregano-lemon vinaigrette V GF	4.99
BLACKFINN HOUSE SIDE SALAD greens, parmesan, kalamata olives, grape tomatoes, pine nuts, red onions and buttermilk-parmesan dressing BF V	5.99

MAINS

ADD A SIDE SALAD TO ANY MAIN FOR 3.49

BACON-WRAPPED MEATLOAF slow-roasted, served with sweet potato casserole, steamed green beans and honey-chipotle ketchup BF	15.99
SPRINGER MOUNTAIN CHICKEN bone-in, skin-on chicken breast, seared and served with bacon-goat cheese grit cakes and ham hock collard greens	16.99
12-HOUR PORK MAC-N-CHEESE blend of cheeses, corkscrew pasta, bacon, tomatoes and toasted bread crumbs, topped with our 12-hour bbq pulled pork	12.99
SHRIMP N GRITS sautéed shrimp, bacon-goat cheese grit cakes, andouille sausage and "bloody mary" tasso cream BF	19.99
LIME SEARED SALMON* fresh atlantic salmon, lime-peppercorn glazed, over corn salad with portobello quinoa and steamed green beans GFO	17.99
CHIPOTLE STEAK FRITES* chargrilled skirt steak with garlic butter, natural-cut fries, arugula and lemon-oregano vinaigrette	16.99
QUEEN CITY CHICKEN bacon-crusted chicken stuffed with sweet italian sausage, pepperoni, spinach and pepper jack, served with sweet potato casserole and brussels sprouts	15.99
FISH N CHIPS beer-battered haddock with coleslaw, tartar sauce and natural-cut fries	14.99
BLACKENED CHICKEN ALFREDO blackened chicken, corkscrew pasta, alfredo sauce, fresh tomatoes, green and red onions	14.99
CHICKEN FRIED CHICKEN buttermilk-breaded and seasoned with our chicken shake, with garlic roasted potatoes, ham hock collard greens and black pepper gravy BF	15.99
CHEERWINE RIBS full rack of dry-rubbed, cheerwine bbq-glazed baby back ribs, served with mac-n-cheese and coleslaw <i>half rack - 16.99</i>	22.99
SHRIMP & GARLIC LINGUINE sautéed shrimp, garlic, white wine, fresh tomatoes and basil tossed with lemon-butter sauce	15.99
FILET MIGNON* 7 oz. chargrilled filet with garlic roasted potatoes and steamed broccoli GF	28.99

HANDHELDS

BALBOA* shaved roast beef and melted mozzarella on toasted garlic bread with au jus and natural-cut fries BF	12.99
FISH TACOS cajun-seared haddock with cabbage, avocado crema and cilantro on fresh corn tortillas, with rice pilaf	11.99
PUB BURGER* our fresh-ground beef is cooked to order and topped with sautéed mushrooms and onions, swiss, lettuce, tomato, red onions and pickles on a fresh-baked bun with natural-cut fries	11.99
FRIED GREEN TOMATO BLT fried green tomatoes, thick-cut bacon, pimento cheese and shredded romaine on grilled sourdough with natural-cut fries	9.99
FRIED CHICKEN buttermilk-brined and seasoned with our chicken shake, topped with coleslaw and pickles on a fresh-baked bun, with natural-cut fries BF	10.99
TURKEY BURGER homemade turkey burger on a fresh-baked bun with chive aioli, bacon, lettuce, tomato, pickles and natural-cut fries BF	10.99
GRILLED CHICKEN & GREENS roasted chicken, marinated baby kale, swiss, mozzarella, tomato and red onions on grilled sourdough with natural-cut fries	11.29
CAPE FEAR REUBEN fried haddock, coleslaw, cheddar and tartar sauce on a bulky roll, with natural-cut fries	12.99
BLT CHICKEN TACOS hand cut, battered-to-order chicken tenders on flour tortillas with chipotle queso, bacon, lettuce, tomatoes and ranch, served with rice pilaf	10.99

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