

SMALL BITES TO START

LUMP CRAB CAKES preserved lemon & caper aioli chili oil charred lemon	18	BLACKENED BLUE BEEF* marinated tenderloin blister baby heirloom tomato cajun baguette chimichurri gorgonzola aioli	16
CRISPY CALAMARI corn meal dredged hot cherry peppers fine herbes spiced aioli lemon	16	HAND-CUT FRIED OKRA v seasoned flour fine herbes poblano ranch	10
FRIED GREEN TOMATOES v cracker meal home-made pimento cheese pepper & red onion relish poblano ranch	14	JUMBO SHRIMP COCKTAIL gf old bay & citrus shrimp cocktail sauce carolina white sauce lemon	18
DEVILED EGGS crispy country ham corn bread crumble sweet pepper jam smoked paprika	12	BOURBON CANDIED BACON gf raw sugar bourbon cured bacon jalapeno jam sweet potato chips	16

FROM THE GARDEN

CHARRED TOMATO & RED PEPPER BISQUE gf, v grilled cheese crouton herb oil crème fraîche	10	SPRINGS FARM SALAD gf, v heirloom tomatoes peach mozzarella micro basil pesto arugula honey balsamic vinaigrette crispy quinoa	12
CAROLINA MIX GREEN SALAD gf strawberry pickled onions baby heirloom tomatoes bacon champagne vinaigrette	10	COBB SALAD gf mix green lettuce tomato avocado eggs gorgonzola cheese honey balsamic vinaigrette	12
ICEBERG WEDGE SALAD gf baby heirloom tomatoes radishes bacon gorgonzola crumbles poblano ranch herbes	10	POTATO & LEEK SOUP gf smoked bacon crispy leek chili oil	10

MAKE YOUR SALAD AN ENTREE BY ADDING...

GRILLED OR FRIED CHICKEN	10	PETITE NY STRIP*	18
BLACKENED SHRIMP	10	GRILLED SALMON*	15

PUMP HOUSE SIGNATURE ENTREES

STEAK BURGER* house-ground beef brioche bun pimento cheese carolina slaw bacon poblano ranch	18	2-DAYS BRINED BONE IN PORK CHOP* sweet potato mash grilled peach bourbon apple glaze crispy tabasco onions	26
SWEET TEA FRIED CHICKEN SANDWICH brioche bun honey dijon home-made pickles	16	SEARED SCALLOPS* gf spring peas & chervil purée quinoa tabbouleh pomegranate gastrique micro basil	36
MEATLOAF ground beef & pork pimento cheese grits mushrooms gravy crispy tabasco onions	16	NY STRIP roasted garlic yukon mash demi glaze crispy tabasco onions	40
FILET MIGNON* roasted garlic yukon mash au poivre sauce crispy tabasco onions	48	SEARED SALMON* gf sautéed garlic spinach & blister tomato lemon caper beurre blanc	26
SHRIMP & GRITS gf anson mills grits roasted sweet pepper tasso ham herb marinated shrimp creole style white wine cream sauce	26	ROASTED CAJUN CHICKEN PASTA linguine pasta baby arugula blister tomatoes mushrooms scallions toasted garlic crumble grilled baguette	24
SLOW BRAISED SHORT RIB gf roasted garlic yukon mash red wine & beef jus crispy onions	28	VEGETABLES LASAGNA gf, v egg plant spring farm squash & zucchini heirloom tomatoes fresh mozzarella picked basil	20
STUFFED NC MOUNTAIN TROUT* crab cake stuffed carolina slaw chili aioli lemon	26		

SIDES & SHARABLES

SCALLOPED POTATOES v creamy fennel parmesan gratin	10	CREAMY SPINACH v cream cheese bechamel sauce caramelized onions	10
BAKED MAC & CHEESE v homemade pimento cheese	10	BROCCOLI & PIMENTO CHEESE FONDUE gf, v garlic & shallots blister tomatoes	10
SWEET POTATO CASSEROLE gf, v candied pecans marshmallow	10	COLLARD GREENS gf apple cider vinegar ham hock	10

regional chef **ROGGER TORRES**

executive chef **BENJAMIN ALWI**

pump house favorites are listed in red

**this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*