



A.C. Little's Drinkery

SOUP & SALADS

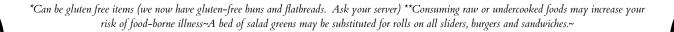
Side Salad

Homemade Chips

Seasonal Side

May add : Chicken 8, Shrimp 10, Salmon 10, Crab Cakes 12, Filet 14

*Romaine Hearts Fresh grilled romaine lettuce, tossed with house-made Caesar dressing, parmesan cheese and croutons	\$14
*Winter Citrus Salad Grapefruit, oranges, pears, apples, avocado, roasted fennel, toasted pine nuts and goat cheese over fresh mixed greens served with a lemon and mint vinaigrette	\$16
*Eagles Mere Salad Dried cranberries and cherries, crumbled gorgonzola and candied pecans over mixed greens served with rasberry vinaigrette	\$14
Soup du jour \$7 Cup / \$1	0 Bow
SANDWICHES	
Not Your Kid's Grilled Cheese An A.C. Little's Favorite! Lump crab cake, pepper crusted bacon, gruyere and cheddar cheese, with tomato on grilled sourdough bread	\$17
Boursin Shrimp Spice rubbed, grilled shrimp served on a garlic bagutte with homemade boursin cheese and a spinach chiffonade finished with crumbled feta and paprika oil	\$17
Crab Cake Po'boy Our signature crab cakes breaded and fried, served on a grilled pretzel roll with lettuce, tomato and Swedish mustard	\$18
Flank & Portobello Melt Marinated flank steak and portobello mushrooms topped with melted gruyere cheese, drizzled with zesty chimmichurri, served on a grilled tellera roll	\$19
FLATBREADS & LAVASH	
*Margherita Pizza Zesty tomato chutney, marinated sun-dried tomatoes, mozzarella cheese, basil, and balsamic drizzle on grilled flatbread or lavash	\$1 4
*Chicken Caesar Pizza Grilled breast of chicken, mozzarella cheese, romaine lettuce, parmesan cheese and caesar dressing on grilled flatbread or lavash	\$16
SIDES	
Fries	\$3.50





\$6.00

\$2.50

\$2.00





**BURGERS

*Speakeasy Burger** 8 oz. Burger char-grilled to order, topped with American cheese, pepper crusted bacon, a fried egg served on a grilled brioche bun with a side of chili ketchup	\$17
*Smokehouse Burger** Our 80z Angus burger cooked to order, topped with pepper crusted bacon, cheddar cheese and slow-cooked brisket served with a Carolina sauce, lettuce, tomato and red onion on a grilled brioche burger bun	\$19
*Build a Burger *** Burger with cheese, served on a brioche bun. — Cheese: American, Gruyere, cheddar, feta, bleu cheese crumbles Toppings: lettuce, tomato, onion: .50 each. Pickled onions, pepper-crusted bacon, portobello mushrooms, spinach, egg \$1.00 each	\$16
MORE	
Mac-n-Cheese Creamy sauce of four cheeses topped with grilled tomatoes and baked golden brown	\$13
Pub Wings Jumbo wings slow baked and flash fried. Served with celery, carrots, & housemade blue cheese dressing. Choice of sriracha agave, dry rub, or Carolina tabasco gold	\$16
*Shrimp & Grits Creamy cheddar grits served with grilled jumbo shrimp, topped with jalapeno, pepper bacon, and scallions, drizzled with paprika oil	\$20
Pretzel Sticks Three Bavarian pretzel sticks, served with a homemade creamy beer cheese sauce	\$12
Crab Florentine Bake Fresh spinach, cream cheese, herbs, goat cheese and crab meat served hot with mini naan bread, fried tortillas and vegetables	\$16
Poutine Crispy seasoned fries topped with fried Wisconsin cheese curds, bacon, and a Guiness beer cheese sauce	\$14
LARGE PLATES All large plates come with a side salad & vegetable	
*Filet Au Poirve** Hand-cut, Angus beef tenderloin filet peppercorn crusted and pan seared to order accompanied with fondant potatoes and finished with a brandied mushroom cream sauce	\$48
*Salmon a la Grecque** Fresh Faroe Island salmon marinated and pan seared, served over a florentine couscous topped with tomatoes, olives, fennel, garlic, artichokes and feta cheese	\$42
*Chicken Cacciatore Breast of chicken sautéed with tomatoes, peppers, olives, mushrooms, herbs and red wine served over papperdelle pasta	\$35

Parties of 6 or More: Plan to pay on one check please - Thank you!



National Trust for Historic Preservation

