



A.C. Little's Drinkery

SOUP & SALADS

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

*Romaine Hearts	\$14
<i>Fresh grilled romaine lettuce, tossed with house-made Caesar dressing, parmesan cheese and croutons</i>	
*Winter Citrus Salad	\$16
<i>Grapefruit, oranges, pears, apples, avocado, roasted fennel, toasted pine nuts and goat cheese over fresh mixed greens served with a lemon and mint vinaigrette</i>	
*Eagles Mere Salad	\$14
<i>Dried cranberries and cherries, crumbled gorgonzola and candied pecans over mixed greens served with raspberry vinaigrette</i>	
Soup du jour	\$7 Cup / \$10 Bowl

SANDWICHES

Not Your Kid's Grilled Cheese	\$17
<i>An A.C. Little's Favorite! Lump crab cake, pepper crusted bacon, gruyere and cheddar cheese, with tomato on grilled sourdough bread</i>	
Boursin Shrimp	\$17
<i>Spice rubbed, grilled shrimp served on a garlic baguette with homemade boursin cheese and a spinach chiffonade finished with crumbled feta and paprika oil</i>	
Crab Cake Po'boy	\$18
<i>Our signature crab cakes breaded and fried, served on a grilled pretzel roll with lettuce, tomato and Swedish mustard</i>	
Flank & Portobello Melt	\$19
<i>Marinated flank steak and portobello mushrooms topped with melted gruyere cheese, drizzled with zesty chimichurri, served on a grilled tellera roll</i>	

FLATBREADS & LAVASH

*Margherita Pizza	\$14
<i>Zesty tomato chutney, marinated sun-dried tomatoes, mozzarella cheese, basil, and balsamic drizzle on grilled flatbread or lavash</i>	
*Chicken Caesar Pizza	\$16
<i>Grilled breast of chicken, mozzarella cheese, romaine lettuce, parmesan cheese and caesar dressing on grilled flatbread or lavash</i>	

SIDES

Fries	\$3.50
Side Salad	\$6.00
Homemade Chips	\$2.50
Seasonal Side	\$2.00

**Can be gluten free items (we now have gluten-free buns and flatbreads. Ask your server) **Consuming raw or undercooked foods may increase your risk of food-borne illness~A bed of salad greens may be substituted for rolls on all sliders, burgers and sandwiches.~*

**BURGERS

Speakeasy Burger*

\$17

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

Smokehouse Burger*

\$19

Our 8oz 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

Build a Burger *

\$16

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-crusting bacon, portobello mushrooms, spinach, egg \$1.00 each

MORE

Mac-n-Cheese

\$13

Creamy sauce of four cheeses topped with grilled tomatoes and baked golden brown

Pub Wings

\$16

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

***Shrimp & Grits**

\$20

Creamy cheddar grits served with grilled jumbo shrimp, topped with jalapeno, pepper bacon, and scallions, drizzled with paprika oil

Pretzel Sticks

\$12

Three Bavarian pretzel sticks, served with a homemade creamy beer cheese sauce

Crab Florentine Bake

\$16

Fresh spinach, cream cheese, herbs, goat cheese and crab meat served hot with mini naan bread, fried tortillas and vegetables

Poutine

\$14

Crispy seasoned fries topped with fried Wisconsin cheese curds, bacon, and a Guinness beer cheese sauce

LARGE PLATES

All large plates come with a side salad & vegetable

Filet Au Poirve*

\$48

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

Salmon a la Grecque*

\$42

Fresh Faroe Island salmon marinated and pan seared, served over a florentine couscous topped with tomatoes, olives, fennel, garlic, artichokes and feta cheese

***Chicken Cacciatore**

\$35

Breast of chicken sautéed with tomatoes, peppers, olives, mushrooms, herbs and red wine served over papperdelle pasta

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

**HISTORIC HOTELS
of AMERICA**

National Trust for Historic Preservation*

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