

LUNCH

SMOKED FISH SPREAD		\$12
Smoked seasonal fish, cucumber, jalapeno, caper, red onion, house sweet spicy pickles, crackers		
INDO SHRIMP		\$16
Steamed shrimp, sambal, garlic, cilantro, lime, baguette		
ROASTED CAULIFLOWER	GF, V	\$11
Harissa hummus, roasted tomatoes, feta, lemon vinaigrette, dukkah, benne seeds		
DUCK QUESADILLA		\$14
Duck confit, brie and jack cheeses, fig jam, scallions		
THREE TACOS	GF	\$12
Seasonal fish, cabbage, pickled black beans, honey chipotle lime sauce, radish, cilantro		
MAYTON BOWL	V, GF	\$11
Black beans with tomatoes and arugula, avocado, brown rice, pico, tortillas, and sunflower seed garnish		
NC TROUT	GF	\$13
Pan-seared with broccoli vinaigrette, benne seed, parmesan grits		

HANDHELDS

All Handhelds come with your choice of: fries, tomato/cucumber/garbanzo salad, or side salad

VEGETABLE GRILLED CHEESE	V	\$12
Fontina, grilled portobello, caramelized onion, roasted garlic, tomato		
SMOKED SALMON SANDWICH		\$14
Smoked organic Scottish salmon, tarragon aioli, cucumber, wheat		
AVOCADO BLT		\$14
Avocado, bacon, lettuce, tomato, choice of bread		
ITALIAN BEEF DIP		\$14
Sliced roast beef, provolone, au jus		
CHICKEN SANDWICH		\$13
Fried or grilled, lettuce, ichimi Kewpie mayo, house dill cucumber, brioche		
BURGER & FRIES*		\$15
Two house-ground patties, American, grilled onion, lettuce, pickle, Russian dressing, brioche		

SOUP & SALADS

SOUP OF THE DAY		
Ask your server for today's selection and price		
MIXED BABY GREENS	V, GF	\$7/\$11
Apple, celery, onion, pickled fennel, candied pecans, white balsamic vinaigrette		
ROASTED BEETS	GF	\$7/\$11
Mixed beets, whipped goat cheese, pepitas, frisee, lemon vinaigrette		

GRILLED CAESAR		\$7/\$11
Grilled romaine, pomegranate, anchovy caesar dressing		
ADD: STEAK*		\$10
SHRIMP		\$6
SALMON*		\$9
GRILLED CHICKEN		\$6

V = vegetarian GF = gluten free

Substitutions politely declined. We are happy to omit ingredients upon request.


*Items marked with an asterisk may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THE MAYTON



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RED WINE GLASS BOTTLE

CHATEAU SAINT-NABOR
COTES DU RHÔNE *FRANCE* \$10 \$40
 Smooth and well-structured with ripe red fruit aromas and an intense garnet red color

SOKOL BLOSSER PINOT NOIR *USA* \$9 \$36
 Dark cherries, spices, and tannins

BROWNE CABERNET SAUVIGNON \$13 \$52
USA Long lasting finish of dark chocolate and forest floor

LA CELIA MALBEC *ARGENTINA* \$8 \$32
 Garnet red with flavors of blackberry, plum, and cherry

ROSE GLASS BOTTLE

FIGUIERE ROSE *FRANCE* \$8 \$36
 Light, invigorating and easy-to-enjoy. Aromas and flavors of peach, orange skin and white flowers

WHITE WINE GLASS BOTTLE

CITRA PINOT GRIGIO *ITALY* \$8 \$24
 Crisp and elegant. Enticing aromas of stone fruit, lime.

FESS PARKER RIESLING *CA* \$10 \$32
 Delicately sweet wine offers punchy citrus flavors with subtle notes of honey

ALLAN SCOTT SAUVIGNON BLANC \$10 \$42
NEW ZEALAND Fresh, zesty, juicy and full

LAURONT MIQUEL CHARDONNAY \$8 \$24
FRANCE Un-oaked, citrus, and white peach

SPARKLING GLASS BOTTLE

ZARDETTO PROSECCO *VENETO, ITALY* \$9
 187-mL bottle. Lemon-yellow in color with aromas of white flowers, apricot and herbs

BERVINI 1955 ROSE SPUMANTA \$8 \$24
ITALY Clean, delicate, with notes of green apple and an apricot tint

BEER ON DRAUGHT

ALL PINTS \$7

BOND BROTHERS BEER CO.

STOUT ABV VARIES
 Seasonal stout

FORTNIGHT BREWING CO.

IPA ABV VARIES
 Seasonal IPA

WHITE STREET BREWING COMPANY

KOLSCH 5.2% ABV
 Crisp and refreshing with melon and pear aromas and a golden color

WICKED WEED

PERNICIOUS IPA 7.3% ABV
 Dark golden color with tastes of citrus and has a clean finish

RED OAK

AMBER LAGER 5% ABV
 Bavarian Lager, caramel malt flavor, light hops

• Ask your server for our rotating selection of craft beers •

BOTTLED BEER

COORS LIGHT	4.2% ABV	\$4
MICHELOB ULTRA	4.2% ABV	\$4
AMSTEL LITE	3.5% ABV	\$4
OATMEAL PORTER	5.9% ABV	\$5
HOPPYUM IPA	6.5% ABV	\$5
HEINEKEN	5% ABV	\$4
BLUE MOON	5.4% ABV	\$4
STELLA ARTOIS	5% ABV	\$4
CORONA LITE	4.1% ABV	\$4
YUENGLING	4.4% ABV	\$4
OMISSION PALE ALE GF	5.8% ABV	\$5
SCARLET ROSE CIDER	5% ABV	\$5