



LUNCH

Welcome to Legends Grille, where our menus integrate seasonal products & fresh ingredients all year long. Enjoy your experience.

Starters

CRISPY CALAMARI arugula salad, preserved lemon, black garlic, squid, sauce romesco... 15.

POTATO CROQUETTES ramp aioli, shaved speck, red bell peppers.... 13.

COCK-A-LEEKIE SOUP potatoes, leeks, carrot relish... 6/8.

FARMHOUSE SALAD greens, red onion, field peas, walnuts, cheese, strawberry-champagne vinaigrette... 13.

KALE CAESAR SALAD romaine, kale, parmesan, lime, croutons, benne-caesar dressing... 11.

Burger

*SIGNATURE** painted hills beef, aged cheddar, lettuce, tomato, onion, pickle, brioche bun, fries... 15.

*BISON** farm raised, smoked gouda, bourbon bacon jam, crisp shallots, brioche bun, fries... 23.

BLACK BEAN avocado, pico de gallo, pepperjack, brioche bun, fries... 14.

Lightfare

CRABCAKE remoulade, cornmeal dusted tomatillos, roquette salad, charred lemon vinaigrette... 22.

*TUNA TACOS** wonton shell, jasmine rice, avocado, tuna tartare, sriracha mayo, benne seeds... 18.

CHICKEN PAILLARD hummus, pita, xvoo, mediterranean style salad... 18.

FILET MIGNON QUESADILLA braised tenderloin, jalapeno, onions, tomatillos, oaxaca, poblano crema... 17.

LOBSTER ROLL butter poached, pickled red onions, bibb lettuce, brioche roll, parmesan fries... mkt

*STEAK FRITE** 6oz ribeye, fries, bearnaise... 19.

On The Side

TRUFFLED HERB FRIES... 11.

CHICKEN TENDERS... 12.

SAUTÉED SEASONAL VEGETABLES... 7.

LEMON GRILLED ASPARAGUS... 7.

SIDE FARMHOUSE SALAD... 7.

Please inform your server of any dietary restrictions or allergies.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.



Dinner

Welcome to Legends Grille, where our menus integrate seasonal products & fresh ingredients all year long. Enjoy your experience.

Starters

- CRISPY CALAMARI arugula salad, preserved lemon, black garlic, squid, sauce romesco... 15.
CRABCAKE remoulade, cornmeal dusted tomatillos, roquette salad, charred lemon vinaigrette... 22.
TUNA TACOS* wonton shell, white rice, avocado, tuna tartare, sriracha mayo, benne seeds... 18.
POTATO CROQUETTES ramp aioli, shaved speck, red bell peppers.... 13.
COCK-A-LEEKIE SOUP potatoes, leeks, carrot relish... 6/8.
CHICKEN PAILLARD hummus, pita, xvoo, mediterranean style salad... 18.
FARMHOUSE SALAD greens, red onion, field peas, walnuts, cheese, strawberry-champagne vinaigrette... 13.
KALE CAESAR SALAD romaine, kale, parmesan, lime, croutons, benne-caesar dressing... 11.

Farm, Fish, Fowl

- SALMON* king, rainbow chard, new potatoes, fava beans, chanterelles, aioli... 31.
YARD BIRD stuffed breast, farro risotto, braised greens, lemon zest, natural jus... 27
HALIBUT pan seared, black rice, sweet peas, cauliflower, tomato-coriander hollandaise... 41.
TROUT cornmeal dusted, broken rice risotto, okra, corn, garlic, grilled tomato vinaigrette... 29.
THE LEGEND double wagyu smashburger, caramelized onions, taleggio, bacon aioli, hand cut fries... 25.

Steak and Chops

- DOUBLE CUT LAMB CHOPS* (2)-50.
MARROW CRUSTED FILET MIGNON* 8oz- 35. 12oz- 48.
RIBEYE* 14oz- 39.
PORTERHOUSE* 24oz- 75.
DRY AGED TOMAHAWK 60 DAY* 30oz- 145.

Sauces 4

Bordelaise, Béarnaise, Peppercorn-Brandy, House Worcestire, Steak Sauce.

On The Side

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|----------------------------|-----------------------------------|
| TRUFFLED HERB FRIES... 11. | POTATO PURÉE... 6. |
| SHRIMP AND GRITS... 15. | SAUTÉED SEASONAL VEGETABLES... 7. |
| CAROLINA BROKEN RICE... 7. | LEMON GRILLED ASPARAGUS... 7. |
| CHICKEN TENDERS... 12. | SIDE FARMHOUSE SALAD... 7. |

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Sunday Brunch

Legends Grille Brunch Menu

Early Riser

Biscuits and Gravy. 10

Scratch-made biscuits and white gravy, with choice of two sides.

Short Stacks. 9

Three buttermilk pancakes, powdered sugar, warm maple syrup, choice of sausage or bacon.

Eggs your Way. 11

Two eggs* however you like them, choice of two sides.

Avocado Toast. 8

Country white bread, avocado, sausage, pickled red onions, oaxaca, side of fresh fruit.

add a fried egg. 2

Fresh Pressed

Strawberry-Peach Tea. 4

Sun-brewed southern tea, strawberry-peach purée, light mint.

Blueberry-Lavender Lemonade. 4

Fresh-squeezed lemonade, blueberry purée, lavender simple syrup.

Fresh Salads

Pickled Peach Salad. 11

Baby gem lettuce, local peaches, shallots, pecans, vinaigrette.

Kale Ceaser. 12

Baby kale, romaine, parmesan, croutons, benne.

Crunchy Cobb Salad. 12

Soft greens, avocado, egg, corn, sweet onion, blue cheese, house vinaigrette.

add grilled chicken to any salad. 6

Brunch Cocktails

Mimosa. 12

Prosecco or Champagne with your choice of fresh orange, pineapple, or grapefruit juice.

Ketel One Bellini. 7

Your choice of Ketel One Grapefruit & Rose seltzer or Ketel One Peach & Orange Blossom seltzer with blueberry purée or strawberry-peach purée.

Spiked Coffee. 10

Whiskey, h2c2 roasters cold brew, and brown sugar cream.

Signature Bloody Mary. 5

Dixie pepper vodka, spiced tomato mix, celery, and smoked okra. Add candied bacon. 2

Salty Dog. 8

Smirnoff vodka, grapefruit juice, and a salted rim.

Late Riser

Chicken & French Toast. 15

Hand breaded tenders, signature french toast, pecans, buttered maple syrup, & fresh fruit.

sub white gravy. 1

Millers Trout* and Roasted Reds. 15

Choice of cornmeal, dredged or lightly buttered, with salt & pepper, roasted red potatoes, & white gravy.

Brunch Burger. 13

Grass-fed ground beef*, lettuce, tomato, bacon, fried egg, & hand cut fries.

Shrimp and Grits. 16

Marsh Hen Mill's grits, NC shrimp*, tomatoes, onions, mushrooms, peppers, & a smoked bacon cream sauce.

Omlet Omega. 13

Bacon, sausage, mushrooms, onions, sweet peppers, cheddar, and spinach, in a cage-free egg omlette, with a side of roasted red potatoes.

Sides 4

Eggs Your Way* (2)

Bacon

Hand Cut Fries

Sausage

Roasted Red Potatoes

Buttermilk Pancakes (2)

French Toast (2)

Marsh Hen Mill's Grits

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