

BITES

BLISTERED SHISHITO PEPPERS 8
These lively and sweet peppers are great for sharing. Cajun dipping sauce. **GF** **V**

SHRIMP 10
Wild caught citrus rubbed and grilled. House remoulade. **GF**

TWISTER 8
One XL hot pretzel. Dark ale mustard and cheddar beer fondue. **V**

HOUSE POTATO CHIPS 7
Thinly sliced and cooked until crispy. Ranch dressing. **GF** **V**

RINDS 7
Seasoned fried pork skins. House made barbecue sauce. **GF**

DEVILED EGGS 8
Local farm fresh eggs topped with bacon and scallions. **GF**

HOUSE FLAT BREAD 11
Chef inspired seasonal ingredients.

SPREADS 9
Pick 2
- Hummus
- Spicy Guacamole
- Whipped Ricotta, Sunflower, Local Honey
- Pimento Cheese
- Kale Pesto and White Bean
Served with crispy tortilla chips, crackers and cucumber slices. **V**
Each additional spread \$3

CAJUN FRIES 8
Our house fries seasoned and topped with a monterey jack/cheddar blend, crispy bacon, and scallions. Ranch. **GF**

CHICKEN TENDERS 9
Fresh chicken lightly battered and flash fried until golden brown. Honey mustard. **GF**

HOG DIP 9
Local Neese's sausage, aged white cheddar, onion, and bell peppers. Flat bread and tortilla chips.

WINGS 12
Brined chicken wings tossed in your choice of Dry Rub, Natty's Blend, Barbecue Sauce, or Horwitzer. **GF**

THE BIG NASTY 8
Sea Salt Tortilla Chips, House Cheese Sauce, Black Beans, Jalapeños, Shredded Iceberg and Sour Cream. **V**

Add On: Natty's Chili, Grilled Chicken, or Pulled Pork \$4. Guacamole \$3.

SANDWICHES

BIG DOG 7
Quarter-pound all beef dog, Natty's chili, onion, coleslaw, and beer mustard on a baguette.

TOTAL VEGGIE 8
Zucchini, yellow squash, onion, mushroom, tomato, provolone and balsamic vinaigrette on a baguette or wrap. **V**

CHICKEN CAESAR WRAP 9
Grilled chicken, romaine, red onion, tomato. Shaved parmesan, and Caesar dressing.

SMOKIN' TURKEY WRAP 9
Turkey, bacon, provolone, lettuce, tomato and chipotle-razz mayo.

BUFFALO CHICKEN WRAP 9
Fried chicken tenders, blue cheese crumbles, lettuce, tomato, spicy buffalo sauce.

CITY CLUB 11
Turkey, ham, bacon, provolone, lettuce, tomato, and mayo on wheat.

ELM STREET PHILLY
Fresh shaved ribeye or chicken, provolone, mushroom, onion, Philly sauce and garlic aioli on a baguette.

*Chicken \$10
Shaved Ribeye \$11*

BIG TIME 12
Angus corned beef brisket, Swiss, sauerkraut, beer mustard, and thousand island on grilled rye.

SIR CHARLES 14
Ahi tuna, cucumber, wasabi sour cream, and soy glaze on a brioche bun.

TURKEY SHOOT 10
Turkey, Swiss, coleslaw, beer mustard, and thousand island on grilled rye.

BBQ SANDWICH 9
Chopped pork, barbecue sauce, and coleslaw on a brioche bun.

COHIBA 10
Roasted pork loin, ham, Swiss, horseradish mayo, on a baguette pressed and caramelized with bbq sauce.

GRINDER 12
Soppressata, capocola, salami, provolone, lettuce, tomato, onion, and red wine vinaigrette on a baguette.

Choose Fresh-made chips, fries, sweet potato fries, coleslaw or a daily side.

LOCAL DESSERTS

CHEESECAKES BY ALEX 5
Extremely local (just down the block) decadent cheesecake by the slice. Daily variety available - ask your server.

BURGERS

THE OLE STANDBY 11
Cheddar, lettuce, tomato, onion, and pickle.

BACKYARD 12
Bacon, cheddar, onion, and barbecue sauce.

CAROLINA 12
Natty's chili, cheddar, coleslaw, onion, and beer mustard.

BLACK AND BLUE 12
Blue Cheese crumbles, mushrooms, and Cajun seasoning.

THE HORSESHOE 12
Swiss, sautéed mushrooms and onions, horseradish mayo.

THE NATTY MELT 12
Swiss, sautéed onions, 1000 island dressing, on grilled rye.

All of our big 1/2 pound blended chuck, sirloin, and brisket burgers are served on a brioche bun. Choose fresh-made chips, fries, sweet potato fries, coleslaw or our daily side.

Swap your Protein:
Grilled Chicken Breast N/C. Bison \$4.
Black Bean Patty \$4.

Add-ons: \$1.5 Bacon, avocado, house made pimento cheese.

PLATES

FISH N CHIPS 15
Cajun cornmeal breaded catfish from Ayden, NC served with remoulade, coleslaw and fresh-made chips. **GF**

BARBECUE PLATE 14
Eastern NC chopped pork and barbecue sauce served with coleslaw and fries. **GF**

MARKET CUT MP
1st we source the finest quality pork & beef. Then we prepare in classical style. **GF**

SHRIMP N' GRITS 15
Our classic version. Sustainable wild-caught shrimp, smoked andouille, green and red peppers, scallions, local stone ground grits.

SALMON 16
Fresh Canadian salmon. Perfectly seasoned and grilled with your choice of salt and pepper, lemon pepper, barbecue sauce, or blackened. **GF**

Choose 2 sides

SALADS

GARDEN 8
Our house mix topped with cucumbers, tomato, red cabbage, carrot, and sunflower seeds. **GF** **V**

CAESAR 8
Chopped Romaine tossed in our Caesar topped with parmesan, tomato, and croutons. **V**

COBB 11
Our house mix topped with sliced turkey, avocado, hard boiled egg, tomato, bacon, and blue cheese crumbles.

JEFE 12
Chopped romaine topped with grilled chicken, black beans, homemade pico de gallo, avocado, tortilla chips, and a dollop of sour cream.

CARDINAL 10
Spinach topped with strawberries, goat cheese, bacon, and onion. **GF**

HOUSE MIX
Spring greens, Romaine, and Iceberg lettuce.

House made salad dressings: Blue Cheese, Caesar, Honey Mustard, Ranch, 1000 Island, Red Wine Vinaigrette, Balsamic Vinaigrette, Lemon Vinaigrette

Add: Chicken \$4, Salmon* \$5, Tuna* \$5, Shrimp \$5

SOUPS

NATTY'S CHILI
Red beans, simmered ground beef, Neese's sausage, bell peppers, onion, chipotle peppers and chili spices topped with sour cream, cheddar cheese, jalapeños and scallions; served with tortilla chips. **GF**

Bowl: \$6. Cup: \$4.

SIDES

HOUSE FRIES 2.5
FRESH POTATO CHIPS 2.5
SWEET POTATO FRIES 2.5
COLESLAW 2.5
DAILY SPECIAL SIDES

DRINKS

SODAS COFFEE TEA 2.5
Our Sodas are Fair Trade Certified, using 100% organic sugar cane as the sweetener and our diet cola is sweetened with sucralose: zero calories, zero carbs



Most items on the menu are **GLUTEN-FREE** or may be prepared that way (look for the **GF**). Gluten free bread and crackers available. Many items are **VEGETARIAN** (look for the **V**). All sodas are **FAIR TRADE CERTIFIED**. All dressing / sauces are prepared **IN HOUSE**. Our kitchen is **NUT FREE** (except for our Chef).

*Menu items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*For parties of 8 or more, 20% gratuity will automatically be included.