

THE GARRISON

a cocktail bar & restaurant

SOULARD STARTERS

TOASTED RAVIOLI 12

Served with Our House 'Bolognese'

BUFFALO CAULIFLOWER ^{GS} • ^V 11

Flourless Tempura Fried with Micro Celery and Our House Buffalo Sauce
Choice of Ranch or Blue Cheese

SHRIMP COCKTAIL ^{GF} • ^V 15

Old Bay Poached Shrimp
Classic Cocktail Sauce • Grilled Lemon

FRIED GREEN TOMATOES 13

Pimento Cheese • Bacon Jam

CRAB HUSHPUPIES 11

Honey Butter • Tartar Sauce

TUNA POKE NACHOS 13

Corn Tortilla Chips • Sushi Grade Tuna • Fresh Avocados • Sriracha Aioli

G'S WINGS (10) 14

Our Signature Wings Tossed in GG's dip, Buffalo Sauce, or Carolina Dry Rub

NC EGG ROLLS 12

Smoked Pulled Pork • Braised Cabbage and Carrots
Sweet & Tangy BBQ Sauce

DEVEILED EGGS ^{GF} 8

Classic Deviled Eggs with Our Bacon Jam

SALADS

THE MCCULLOUGH SALAD 12

Mixed Greens • Avocado • Soft Egg • Blistered Cherry Tomatoes
Blue Cheese Crumbles • Bacon • Green Goddess Dressing

CAESAR SALAD 12

Romaine and Iceberg Lettuce • Brioche Croutons • Shaved Parmesan

ROASTED BEET SALAD 14

Mixed Greens • Goat Cheese • Roasted Beets
Fresh Diced Pears • Lemon Dijon Honey Vinaigrette

SEASONAL BURRATA 13

Dressed Arugula • Roasted Roma Tomatoes • Basil Pesto
Honey Balsamic Vinaigrette

Protein add-ons or substitutions:

Grilled or Blackened Springer Mountain Chicken Breast 8
Shrimp 10 • Salmon* 12

ASK YOUR SERVER FOR THE SOUP OF THE DAY!

LIAM'S FAVORITES

All burgers made with Brasstown Beef.
Substitute with turkey or impossible patty on request. (+3)

Sandwiches served with your choice of House Chips or Garrison Fries. Add Truffle Parm (+2) GF buns available.

THE GARRISON BURGER* 17

Applewood Bacon • Fried Egg • American Cheese
LTOP • Burger Sauce • Brioche Bun

FIREHOUSE #73* 16

Pickled Jalapenos • Habanero Cheddar • Lettuce • Tomatoes
#73 Sauce • Brioche Bun

TARHEEL* 16

Pimento Cheese • Bacon • Fried Green Tomatoes • Brioche Bun

SARA'S JAYHAWKER 16

Hand Battered Fried Chicken Breast Tossed in House Buffalo
Lettuce • Tomato • Pickled Onions • Brioche Bun

GRILLED PIMENTO BLT 13

Our Signature Pimento Cheese • Fried Green Tomatoes
Applewood Bacon • Sourdough Bread
Try it with our Soup of the Day!

LOBSTER ROLL 20

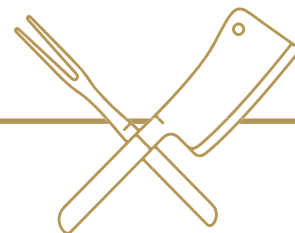
Sweet Lobster Meat • Lemon Aioli • Chopped Celery
Lettuce • Traditional New England Style Roll

THE OWNER'S STEAK SANDWICH* 19

8 oz Ribeye • Grilled Onions • Horseradish Cream
Garlic Buttered Hoagie

BRITISH STEPH'S FISH 'N CHIPS 17

Beer Battered Atlantic Cod • Garrison Fries • Tartar Sauce
(Malt Vinegar Upon Request)
Steph recommends this with a Cosmo!



314 MAIN ST • PINEVILLE • NC

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness. These items can be cooked to order.

MAINS

Served After 5PM

SHRIMP AND GRITS ^{GF} 25

Creamy Local White Grits • Onions • Peppers
Andouille Créole Sauce

THE DIRTY GAMECOCK 25

½ Blackened Chicken • Chive Oil • Pan Gravy
Roasted Garlic Mashed Potatoes • Broccolini

CHEERWINE SHORT RIBS ^{GF} 29

Celery Root • Collard Greens • Caramelized Heirloom Carrots
Cheerwine Demi

14OZ DUROC DRY AGED PORK CHOP* 34

Peach Mustard Glaze • Roasted Fingerling Potatoes
Champagne Vinegar Brussels Sprouts

8 OZ CERTIFIED ANGUS BEEF FILET MIGNON* 52

Blue Cheese Encrusted Filet • Garlic Mashed Potatoes
Grilled Asparagus • Red Wine Demi

PAN-SEARED SCALLOPS ^{GF} 29

Butternut Squash Risotto • Apples • Cider Gastrique

BLACKENED SALMON* 28

Wild Mushroom Risotto • Fresh Mango Salsa

CHOPHOUSE SIDES 11

Portioned for Two

Grilled Asparagus
Braised Mushrooms
Collard Greens • Mac & Cheese
Champagne Vinegar Brussels Sprouts

KID'S MENU 8

Served with Fries or Broccoli

CHICKEN TENDERS

BURGER

MAC & CHEESE

GRILLED CHICKEN SANDWICH

DON'T FORGET TO CHECK OUT OUR COCKTAIL MENU!

