



APPETIZERS

- SOUTHERN HUMMUS AND PIMENTO CHEESE \$6.95**
Black-eyed pea hummus with a side of aged cheddar pimento cheese.
Served with cucumber, squash and grilled flatbread.
- FRESH SALSA \$4.95**
Tomatoes, jalapeños, onions, cilantro, garlic and lime juice.
Served with house tortilla chips.
- GUACAMOLE \$6.95**
Avocados, onions, oregano and lime juice. Served with house tortilla chips.
- TOBACCO ROAD NACHOS \$6.95**
Tortilla chips topped with melted Mexican cheeses, black beans, lettuce, tomatoes, sour cream and guacamole.
Add steak or chicken: \$3.95 Add shrimp: \$5.95
- SEAFOOD COCKTAIL \$9.95**
Tomato-based cocktail with a Latin twist. Served with ceviche of shrimp and scallops.
- DUCK CONFIT FLAUTAS \$8.95**
Three corn tortillas filled with onions and duck confit. Served with guacamole, tomato salsa and queso fresco.
- WOLFPACK WINGS \$7.95**
Smothered in one of our homemade sauces and served with celery, carrot sticks and your choice of ranch or blue cheese dressing.
Available sauces include: Spicy Thai, Teriyaki, Original Buffalo and BBQ. All sauces available in "extremely hot."
- SHRIMP LETTUCE WRAP \$8.95**
Grilled sweet and spicy shrimp, toasted cashews, rice noodles, daikon and carrots wrapped in bib lettuce. Served with a Vietnamese dipping sauce.
- MAC & CHEESE \$6.95**
Elbow pasta, sharp cheddar cheese and country ham.
Add steak or chicken: \$3.95

SANDWICHES, WRAPS & MORE

Your choice of side

- HURRICANE TOMATO SANDWICH \$6.95**
Local tomatoes, Duke's mayo and cracked black pepper.
- TOBACCO ROAD CHEESESTEAK \$8.95**
House roasted beef sautéed with mushrooms and topped with fried tobacco onions. Smothered in a roasted spicy green chili cheese sauce.
- ROAST BEEF SANDWICH \$7.95**
Slices of house roasted beef with grilled red onions, oven roasted roma tomatoes, parsley and dijon aioli.
- TARHEEL RAM WRAP \$8.95**
Pulled leg of lamb, mixed greens, pickled red onions and black currant curry aioli. Wrapped in flatbread with a side of mint couscous salad.
- HOUSE MADE CORN DOGS \$6.95**
Two all natural beef hot dogs dipped in corn and jalapeño batter.
Served with dijon aioli.
- EAST CAROLINA BBQ SANDWICH \$7.95**
Slow Roasted pulled pork topped with our vinegar based BBQ sauce and cole slaw.
- BBQ BABY BACK RIBS \$6.95**
Dry rubbed, cooked slowly and basted with a sweet and spicy BBQ sauce.
Full Rack: \$12.95
- SOUTHWEST GRILLED CHICKEN SANDWICH \$7.95**
Citrus marinated chicken breast, with grilled onions, roasted spicy green chile spread and asadero cheese.
- TRIPLE SLIDERS \$7.95**
Mix and match three items: Mini cheeseburgers with grilled onions and NC BBQ sandwiches.
- HALF POUND BURGER \$7.95**
8 oz. ground chuck burger, served with lettuce, tomato and red onion. Also add your choice of cheddar, provolone, blue, asadero or pimento cheese. Make it a POUNDER: two half pound patties \$10.95
OR BUILD IT YOUR WAY: \$9.95
Make it a Carolina Burger: coleslaw and chili
Make it a Durham Bulls Burger: two strips of bacon and Sweet & Spicy BBQ sauce

SOUPS & SALADS

- BLUE DEVIL CRAB CHOWDER Bowl \$6.95 Cup \$3.95**
Creamy, herbed chowder with chunks of blue crab.
- BLACK EYED PEAS AND HAM HOCK Bowl \$6.95 Cup \$3.95**
Savory broth with smoked ham hocks and black eyed peas.
- CHOPPED SALAD \$6.95**
Iceberg lettuce, bacon, grape tomatoes, red onion, avocado, toasted corn and blue cheese dressing. Add steak or chicken: \$3.95
- TOBACCO ROAD HOUSE SALAD \$3.95**
Sliced cucumbers, red onion, grape tomatoes, croutons and tomato vinaigrette. Add steak or chicken: \$3.95
- CAESAR SALAD \$6.95**
Romaine lettuce, parmesan, herbed croutons and classic Caesar dressing. Marinated white anchovies also available. Add steak or chicken: \$3.95
- BABY ARUGULA AND BEET SALAD \$6.95**
Roasted beets, toasted pine nuts, pickled red onion and herb vinaigrette. Add steak or chicken: \$3.95

ENTREES

- JUMBO BLACK EYED PEA CAKES \$8.95**
Two cakes seared, on a bed of watercress and citrus salad. Drizzled with olive oil and pine nuts and served with a tomato tartar.
- TAGLIATELLE PASTA \$9.95**
Tagliatelle pasta with mushrooms, roasted tomatoes, peas and country ham in a chipotle cream sauce. Add steak or chicken: \$3.95 Add shrimp: \$5.95
- MUDCAT FISH AND CHIPS \$13.95**
Carolina beer battered catfish, fries and an apple cider vinegar tartar.
- ROCKFISH GORDITAS \$14.95**
Two corn pockets filled with grilled striped bass, cabbage, cucumbers, onions and tomatoes. Served with cilantro rice, avocado and tomatillo salsa.
- CHICKEN FRIED CHICKEN \$14.95**
Deep fried chicken breast served with mashed potatoes and green beans.
- STEAK FRITES \$15.95**
Grilled hanger steak and French Fries garnished with garlic butter.
- ASHLEY FARM BBQ CHICKEN \$15.95**
Half of a chicken, roasted and basted with sweet and spicy BBQ sauce. Served with mashed potatoes and collard greens.
- SAUTÉED SCALLOPS \$24.95**
Pan seared scallops with corn pudding, sauteed greens and a warm bacon vinaigrette. Don't eat meat? Try it with our roasted tomato vinaigrette.
- DEMON DEACON TUNA \$25.95**
Asian crusted and pan seared yellowfin tuna. Served with teriyaki stir fry and udon noodles.
- GRILLED NY STRIP \$26.95**
12 oz. New York Strip with house smoked potato salad, green beans and demi glace.

SIDES

- \$2.95
- FRIES**
- GREEN BEANS**
- CHEDDAR GRITS**
- SWEET POTATO FRIES**
- COLLARD GREENS**
- MASHED POTATOES**
- TOBACCO ONIONS**
- SMOKED POTATO SALAD**
- BAKED POTATO**
- COLE SLAW**

KIDS MENU

- \$4.95
- CHEESEBURGER**
- CHICKEN TENDERS**
- CORNDOG**
- GRILLED CHEESE**
- MAC AND CHEESE**

KIDS EAT FREE ON TUESDAYS

Kids 10 years old and younger eat free on Tuesday with the purchase of an adult meal.

Tobacco Leaf denotes vegetarian items and items that can be made vegetarian.

EXECUTIVE CHEF JUAN ESPARZA



RED WINE

			GLASS	BOTTLE
MERLOT				
600	CYPRESS	California	6	18
601	STONY HOLLOW	Chile	8	24
602	C&T CELLARS	Chile	11	33
603	BILTMORE ESTATES	North Carolina		30
604	TEATOWN	California		40
CABERNET				
608	SUNDANCE	Chile	6	18
609	BILTMORE ESTATES	North Carolina	8	24
610	SILVER PALM	California	11	33
611	CYPRESS	California		18
612	J LOHR	California		36
613	JORDAN	California		85
614	NORMAN CONQUEST VINEYARD	California		45
615	CASA LAPOSTOLLE	Chile		42
	TOBACCO ROAD CELLARS	North Carolina		150
PINOT NOIR				
620	VILLA SORONO	Italy	6	18
621	3 DOG CRU	France	8	24
622	PARDUGGI	California	11	33
623	BILTMORE RESERVE	North Carolina		45
624	FOREST ESTATE	New Zealand		40
625	RAPTOR RIDGE	Oregon		65
626	FAIVELEY BOURGOGNE ROUGE	France		38
	TOBACCO ROAD CELLARS	North Carolina		90
RED ZINFANDEL				
630	CLINE	California	8	24
631	ARTEZIN	California	11	33
632	DI ARIE	California		38
633	SILVER PEAK	California		24
RED BLEND				
640	HINNANT TAR HEEL RED	North Carolina	7	21
641	PREMONITION	California	9	27
	TOBACCO ROAD CELLARS SYRAH	North Carolina		90

WHITE WINE

			GLASS	BOTTLE
CHARDONNAY				
500	CYPRESS	California	6	18
501	STONY HOLLOW	Chile	8	24
502	SADDLE ROCK	California	11	33
503	SILVER RIDGE	California		21
504	LEVERONI	California		45
505	CAKE BREAD	California		85
RIESLING				
510	TRINITY OAKS	California	7	21
511	SAWTOOTH	Idaho		29
PINOT GRIGIO				
515	VILLA SORONA	Italy	7	21
516	PANZI	Oregon		36
517	STELLINA DI NOTTE	Italy		28
SAUVIGNON BLANC				
520	SUNDANCE	Chile	7	21
521	DYED IN THE WOOL	New Zealand		36
WHITE ZINFANDEL				
525	OAK VINEYARDS	California	6	18
SPARKLING				
530	MUMMS BRUT PRESTIGE SPLIT	France	8	
531	VEUVE CLICQUOT	France		75
532	DOM PERIGNON	France		175
533	ROEDERER BRUT PREMIER	California		80
534	IRON HORSE WEDDING	California		55
NC SWEET WINE				
540	CHILDRESS SCUPPERDINE	North Carolina	7	21

Tobacco Road Cellars and Tobacco Road Sports Cafe are donating all proceeds from the sale of Tobacco Road Cellars wines to North Carolina charities.

BEVERAGES

PEPSI	\$1.95	SUNKIST	\$1.95	HOT TEA	\$1.50
DIET PEPSI	\$1.95	ASSORTED JUICES	\$1.95	FIJI WATER	\$2.50
MOUNTAIN DEW	\$1.95	SWEET TEA	\$1.95	PELLEGRINO	\$2.95
SCHWEPES GINGER ALE	\$1.95	UNSWEET TEA	\$1.95	ROOT BEER (BOTTLE)	\$1.95
DR. PEPPER	\$1.95	MILK/CHOCOLATE MILK	\$1.95	ROOT BEER FLOAT	\$2.95
SIERRA MIST	\$1.95	COFFEE	\$1.50		

