

Appetizers

Truffle Fries 9
garlic, herbs, parmesan,
chive mayonnaise

Pimento Cheese Dip 12
gently warmed, pork cracklin’s

◆ **Decadent Crab Dip** 17
cucumber, fire soda crackers

Fried Green Tomatoes 13
Voodoo Sauce™, blue cheese dressing,
crisp bacon, green onion

◆ **Southern Kitchen Snacks** 18
pimento cheese, shaved country ham,
candied pecans, green tomato chow chow,
pickled okra, butternut goat cheese, fire soda crackers

Soups-Salads

She-Crab Soup cup 7 bowl 10
green onion

◆ **Butternut Squash Soup** cup 5 bowl 7
autumn spiced crema, toasted pumpkin seeds

Mixed Greens Salad 6
cucumber, cherry tomatoes, carrot, toasted pumpkin seeds,
buttermilk herb dressing

◆ **Autumn Grilled Salmon Salad** 19
baby kale & arugula, roasted butternut squash,
crisp apple slices, toasted pumpkin seeds, apple vinaigrette

Caesar Salad 10
cornbread crumble, parmesan
add grilled chicken 7 or grilled salmon* 9

Dressings
buttermilk herb, blue cheese, white balsamic vinaigrette,
apple vinaigrette, warm bacon vinaigrette

Sandwiches

Snappy Chicken Sandwich 14
cornmeal fried chicken cutlet, L32 coleslaw, Pig & Whistle BBQ sauce, creole mayonnaise, pickles, hand-cut fries

Burger* 15
lettuce, caramelized onions, cheddar, pimento, or blue cheese, hand-cut fries

Entrées

Skillet Fried Chicken 21
mashed potatoes, ham hock collards, gravy, cornbread

Herb Grilled Chicken Breast 19
goat cheese, crispy spinach, herb oil, whipped sweet potatoes, seasonal vegetable

Bacon Wrapped Meatloaf 22
wild mushroom cream, Texas Pete® onions, mashed potatoes, buttered green beans

◆ **Delta Pasta** 25
Gulf shrimp, bacon lardons, pulled chicken, bourbon cream, toasted pecans, parmesan, green onion

◆ **Steak Bearnaise*** 32
hanger steak, truffle fries

Cornmeal Crusted Catfish 24
L32 coleslaw, creole mayonnaise, creamy grits, buttered green beans

◆ **Crispy Crab Cakes** 32
Voodoo remoulade, sweet corn relish, seasonal vegetable, cornbread

◆ **Fresh Salmon Fish Cakes** 23
lemon-dill dressing, creamy grits, seasonal vegetable

◆ **Heritage Pork Chop*** 31
char-grilled, pork-sherry jus, mashed potatoes, ham hock collards

◆ **Grilled Salmon*** 29
brown sugar bourbon glaze or Texas Pete® glaze, creamy grits, buttered green beans

◆ **Charred Hispi Cabbage** 21
mustard cream, toasted pumpkin seeds, whipped sweet potatoes
add grilled chicken 7 or grilled salmon* 9

Black Bean Cakes 20
corn relish, sour cream, creamy grits, buttered green beans

Shrimp & Grits 23
andouille sausage, onions, Tasso ham gravy

Jambalaya L32 Style 24
flavorful & tame or spicy & feisty; Carolina Gold rice,
Gulf shrimp, andouille sausage, pulled chicken

◆ Seasonal Features

Whites

Chardonnay			glass	bottle
100	Ballard Lane, California '22		6.50	24
101	Jean Bouchard, France '20		7.75	29
102	William Hill, Central Coast '23		7.75	29
103	Kendall-Jackson “Vintner’s Reserve,” California '23		8.50	32
104	Ferrari-Carano, Sonoma '23		10.50	40
105	Bouchaine, Carneros '22			60
106	Louis Jadot Pouilly Fuisse, Burgundy '23			62
107	Jordan, Sonoma '22			67
108	Leflaive Bourgogne “Les Sétilles” Burgundy '22			64
109	Grgich Hills, Napa Valley '21			80
Sauvignon Blanc			glass	bottle
150	St. Marc Réserve, Pays d'Oc, France '24		7.75	29
151	Hay Maker, Marlborough NZ '24		8.75	33
152	Unshackled by Prisoner Wine Co. California '21			44
154	Thomas & Fils "Le Pierrier" Sancerre Loire Valley, France '23			60
White Varietals			glass	bottle
200	Rosé, Grand Robert 'Flamant,' Bordeaux '23		7.50	28
201	Albariño, Abellio, Rias Baixas, Spain '23		9.00	34
202	Chenin Blanc, Marc Bredif Vouvray Loire Valley '23			48
203	Grüner Veltliner, Höpler, Austria '24		9.50	36
204	Moscato, La Torre, Veneto MV		7.75	29
205	Pinot Blanc, Hugel Famille, Alsace '23			42
206	Pinot Grigio, Dipinti, Trentino-Alto Adige, Italy '24		8.75	33
207	Riesling, Shelton, Yadkin Valley '22		8.25	30
209	Riesling, Pacific Rim, Columbia Valley '23		8.00	30

Sparkling

250	Da Luca Prosecco Brut, Italy	split	8.75	33
251	Montparnasse Brut, France	split	7.25	27
252	Mumm Cuvée Brut, Napa Valley MV			45
253	Domaine Carneros “Tattinger Brut,” California MV			61
254	Childress Vineyards, “Victory Cuvee,” Yadkin Valley MV			50
255	Moët & Chandon, “Imperial Reserve,” France MV			95
256	Veuve Clicquot Brut “Yellow Label,” France MV			120

Reds

Red Blends			glass	bottle
300	Kew Double Ewe, Paso Robles MV		7.25	27
301	Rhône, Vrac, France '22		8.25	31
302	Super Tuscan, Brancaia “TRE” Toscana '22		11.00	42
303	“Jolotage,” Jolo Vineyards Yadkin Valley '23			57
Red Varietals			glass	bottle
350	Malbec, Colores del Sol, Mendoza, Argentina '23		7.75	29
351	Petite Sirah, Terra d’Oro, Amador '21		10.00	38
352	Petite Sirah, Girard, Napa Valley '21			59
353	Sangiovese, Donna Laura “Bramosia,” Chianti Classico, Italy '22		9.75	37
354	Sangiovese, Ruffino Chianti Classico Riserva “Tan Label,” '21			42
355	Shiraz, Wishing Tree, South Australia '18	8.00		30
356	Tempranillo, Campo Viejo Reserva '18		8.75	33
357	Zinfandel, Edmeades, Mendocino '22		9.75	37
Pinot Noir			glass	bottle
400	Hob Nob, France '23		7.75	29
401	Sketchbook, Mendocino '23		9.75	37
402	MacMurray Ranch, Russian River '21		12.00	46
403	Bouchaine, Carneros '19			62
404	Étude, Carneros '21			68
Merlot			glass	bottle
450	J. Lohr “Los Osos,” Paso Robles '22		8.25	31
451	Duckhorn, Napa Valley '22			90
Cabernet Sauvignon			glass	bottle
500	Ballard Lane, California '22		6.50	24
501	J. Lohr “Seven Oaks,” Paso Robles, '22		8.50	32
502	Louis Martini, Sonoma County '22		10.50	40
503	Franciscan, Napa Valley '22			39
504	TheoLeo, Paso Robles '22		12.00	46
505	Silver Oak, Alexander Valley '20			125
506	Caymus, Napa Valley '22			145

Bourbon, Whiskey & More

Bourbon & Whiskey		
Basil Hayden’s		16.00
Bernheim		13.00
Bulleit Rye		14.00
Elijah Craig		14.00
Evan Williams Single Barrel		15.00
Four Roses		15.00
Jim Beam Rye		13.00
Knob Creek		15.00
Knob Creek Rye		15.00
Knob Creek Single Barrel		16.00
Maker’s 46		16.00
Woodford Reserve		16.00
Uncle Nearest 1884		16.00

Scotch		
Balvenie 12 Year “Doublewood”		15.00
Glenfiddich		16.00
Glenlivet		16.00
Lagavulin		20.00
Laphroaig		20.00
Macallan 12 Year		22.00
Port & Sherry		
Dry Sack Sherry		5.00
Sandeman Founder’s Ruby Port		5.00
Warre’s Otima 10 Year Tawny Port		6.50
Dow’s Vintage Ruby Port		6.50
Graham’a Six Grapes Ruby Port		6.50



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– **HELP! Wanted...Servers, Hosts and Line Cooks!** –

If you know someone who might enjoy playing these roles, please suggest that they contact us!

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CARY 09/2025