
LUNCH

SALADS & STARTERS



MAINS

Spring Mix Salad 6

Arugula, romaine lettuce, cabbage, baby spinach with red onions, carrots, cucumbers and tomatoes

Available as Vegan Friendly [VF]

Spinach & Strawberry Salad 8

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese and poppy seed dressing

Quinoa Salad 9

Tri-color quinoa with peaches, topped with candied walnuts, cranberries and goat cheese, over greens. [VF]

Caprese Salad 8

Ripe tomatoes, fresh mozzarella, balsamic glaze, pesto vinaigrette, over spring mix

**Protein Add Ons: NC chicken (5)
shrimp (5) oysters (6) crab cake (7)
fresh catch (8)**

Hummus & Pita 5

House-made hummus served with grilled pita points, carrots and celery [VF]

Tempura Cauliflower 7

Lightly battered and flash fried, tossed with house-made buffalo, sweet Thai chili, or Airlie Amber BBQ [VF]

Boneless Wings 8

Carolina antibiotic-free chicken breast, breaded and fried golden brown, tossed with house-made buffalo, sweet Thai chili, or Airlie Amber BBQ

Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

Calamari Frites 9

Tender buttermilk marinated thick cut calamari, lightly fried, with a diablo dipping sauce

Charcuterie 14

Prosciutto, soppressata, brie, gorgonzola, sun-dried tomato boursin, herb crostinis, grapes, and strawberries

Vegetarian Soup 5/8

Seafood Stew 5/8

Soup of the Day 5/8

We only offer straws upon request

NC Shrimp & Grits 12

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce, over cheddar grits.

Veggie Pasta 9

Twisted penne with seasonal vegetables and house-made creamy pesto sauce

Po' Boy 11

Fried **Oysters** or **Shrimp** with house-made remoulade, served on a toasted baguette with lettuce, tomato and onion

Turkey Bacon Avocado Wrap 11

Thin-sliced smoked turkey, avocado, Cajun bacon, seasonal greens, tomato, chipotle ranch, sun-dried tomato tortilla

Buffalo Shrimp Wrap 10

NC shrimp tossed in buffalo, with spring mix, cheddar jack cheese and pico de gallo, wrapped in a sun-dried tomato tortilla, served with bleu cheese dressing

Crab Cake Sandwich Market

House-made crab cake on a pretzel bun with lettuce, tomatoes and rasta sauce

Veggie Tacos 9

Sautéed seasonal vegetables, cranberry slaw, smoked corn & red bean succotash, stuffed into two soft tacos shells [VF]

Local Shrimp Tacos 11

Local shrimp, cranberry slaw, smoked corn and red bean succotash all stuffed into two soft taco shells

Carolina Chicken Sandwich 12

Carolina antibiotic-free chicken breast, fried or grilled, topped with country ham and three-cheese sauce, tomato and onion, piled on top of a pretzel bun

Brewpub Burger 12

6oz beef patty on a pretzel bun, layered with bacon, avocado, LTO, and choice of house-made pimento or Swiss cheese

Beef Sliders 12

Three 2oz beef patties.

Ask your server about today's slider special

Impossible Burger™ 13

Plant-based "burger" patty, lettuce, tomato, onion, on a pretzel bun [VF option available]

Please let your server know if you have any special dietary needs. *Consuming raw or undercooked seafood or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions.



LUNCH

All our pizzas are made with
our beer infused crust

PIZZAS

10" gluten free crust
\$3 upcharge

Cheese Pizza 9

Our fresh, hand-rolled pizza dough, topped with house-made tomato sauce and mozzarella cheese. *Pairs perfectly with our Airlie Amber Ale!*

Po' Boy Pizza 14

Tomatoes, onions, jalapeños, tomato sauce, and mozzarella cheese topped with your choice of sautéed **oysters** or **shrimp**, Creole remoulade and arugula.

Vegetarian Pizza 10

Onions, green peppers, tomatoes, mushrooms, tomato sauce, mozzarella cheese, finished with arugula and a balsamic glaze. Add veg of day for \$2

Margherita Pizza 10

Fresh mozzarella with tomato sauce, fresh basil and vine-ripened tomatoes.

Philly Cheesesteak Pizza 14

Shredded Philly style steak on top of a three cheese sauce base. Topped with mozzarella cheese, mushrooms, onions and peppers.

Carnivore Pizza 14

Bacon, andouille sausage, bacon, sopressata, bacon, prosciutto, bacon, mozzarella cheese, bacon, tomato sauce and more bacon.

Shrimp & Grits "Pizza" 13

Southern **grit cakes** topped with a creamy creole sauce, tomato, bacon and mozzarella cheese. Finished with blackened local shrimp, arugula and a remoulade swirl.

Ok, it's not really a pizza, but it's delicious!

Buffalo Chicken Pizza 13

House made ranch base, topped with mozzarella cheese, buffalo marinated chicken, and red onions, finished with a buffalo swirl.

Add bleu cheese crumbles for \$2

Crab Cake Pizza 16

Creole sauce base, topped with mozzarella cheese, shredded house-made crab cake, capers and red onions.

SIDES

Fresh Fruit or Veggie of the Day 4

Steak Fries or Curly Fries 4

House Spiced Oyster Crackers 1

House-made Sweet Potato Chips 3

DESSERTS

Flourless Chocolate Tort [GF] 5

Crème Brulee of the day 5

*Ask your server about our weekly
dessert special*

We pride ourselves on the quality of our fresh, local seafood and feature daily specials at dinner. Ask your server for details and availability.

Ask us about hosting your private event! www.wbbeer.com

A 20% gratuity will be added to all parties of 8 or more guests.

Please let your server know if you have any special dietary needs. *Consuming raw or undercooked seafood or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER

SALADS & STARTERS



MAINS

Spring Mix Salad 7

Arugula, romaine lettuce, cabbage, baby spinach with red onions, carrots, cucumbers and tomatoes
Available as Vegan Friendly [VF]

Spinach & Strawberry Salad 8

Spinach and strawberries with dried cranberries, candied walnuts, goat cheese and poppy seed dressing

Quinoa Salad 9

Tri-color quinoa with peaches, topped with candied walnuts, cranberries and goat cheese, over greens.
Available as Vegan Friendly [VF]

Caprese Salad 8

Ripe tomatoes, fresh mozzarella, balsamic glaze, pesto vinaigrette, over spring mix

**Protein Add Ons: NC chicken (5)
shrimp (5) oysters (6) crab cake (7)
fresh catch (8)**

Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

Tempura Cauliflower 7

Lightly battered and flash fried, tossed with house-made buffalo, sweet Thai chili sauce, or Airlie Amber BBQ [VF]

Boneless Wings 8

Carolina antibiotic-free chicken breast, breaded and fried golden brown, tossed with house-made buffalo, sweet Thai chili sauce or Airlie Amber BBQ

Calamari Frites 9

Tender buttermilk marinated thick cut calamari, lightly fried, with a diablo dipping sauce

Charcuterie 14

Prosciutto, soppressata, brie, gorgonzola, sun-dried tomato boursin, herb crostinis, chef's selection of fruit

Vegetarian Soup 5/8

Seafood Stew 5/8

Soup of the Day 5/8

Veggie Pasta 12

Twisted penne with seasonal vegetables and house-made creamy pesto sauce

Carolina Stuffed Chicken 15

Local chicken breast stuffed with goat cheese, sun-dried tomato, spinach, mornay sauce, Chef's starch and seasonal vegetables

Airlie Amber Ribs 18

Half rack, St. Louis style ribs, slathered in Airlie Amber BBQ sauce, with Chef's starch and seasonal vegetables

NY Strip Steak 21

Hand cut, 8oz Grilled NY Strip Steak, topped with a garlic butter, with Chef's starch and seasonal vegetables

NC Fried Shrimp 16

Beer-battered shrimp (10) fried golden brown and served with rasta sauce and your choice of side

NC Shrimp & Grits 16

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce, over cheddar grits.

Crab Cake Sandwich Market Price

House-made crab cake on a pretzel bun with lettuce, tomatoes and rasta sauce

Peel & Eat Shrimp Market Price

One pound of NC Shrimp, steamed and seasoned.
Served with tartar and cocktail sauce

Brewpub Burger 12

6oz beef patty on a pretzel bun, layered with bacon, avocado, LTO, and choice of house-made pimento or Swiss cheese

Beef Sliders 13

Three, 2oz beef patties.
Ask your server about today's slider special

Impossible Burger™ 13

Plant-based burger patty, lettuce, tomato, onion, on a pretzel bun [VF option available]

We only offer straws upon request

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DINNER

All our pizzas are made with
our beer infused crust

PIZZAS

10" gluten free crust
\$3 upcharge

Cheese Pizza 9

Our fresh, hand-rolled pizza dough, topped with house-made tomato sauce and mozzarella cheese. *Pairs perfectly with our Airlie Amber Ale!*

Po' Boy Pizza 14

Tomatoes, onions, jalapeños, tomato sauce, and mozzarella cheese topped with your choice of sautéed oysters or shrimp, Creole remoulade and arugula.

Vegetarian Pizza 10

Onions, green peppers, tomatoes, mushrooms, tomato sauce, mozzarella cheese, finished with arugula and a balsamic glaze. Add veg of day for \$2

Margherita Pizza 10

Fresh mozzarella with tomato sauce, fresh basil and vine-ripened tomatoes

Philly Cheesesteak Pizza 14

Shredded Philly style steak on top of a of three cheese sauce base. Topped with mozzarella cheese, mushrooms, onions and peppers.

Carnivore Pizza 14

Bacon, andouille sausage, bacon, sopressata, bacon, prosciutto, bacon, mozzarella cheese, bacon, tomato sauce and more bacon.

Shrimp & Grits "Pizza" 13

Southern **grit cakes** topped with a creamy creole sauce, tomato, bacon and mozzarella cheese. Finished with blackened local shrimp, arugula and a remoulade swirl.

Ok, it's not really a pizza, but it's delicious!

Buffalo Chicken Pizza 13

House made ranch base, topped with mozzarella cheese, buffalo marinated chicken, and red onions. Finished with a buffalo swirl.

Add bleu cheese crumbles for \$2

Crab Cake Pizza 16

Creole sauce base, topped with mozzarella cheese, shredded house-made crab cake, capers and red onions

SIDES

Fresh Fruit or Veggie of the Day 4

Steak Fries or Curly Fries 4

House Spiced Oyster Crackers 1

House-made Sweet Potato Chips 3

DESSERTS

Flourless Chocolate Tort [GF] 5

Crème Brulee of the day 5

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BRUNCH

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Quinoa Salad 9

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House-made hummus served with grilled pita points, carrots and celery [VF]

Tempura Cauliflower 7

Lightly battered and flash fried, tossed with house-made buffalo, sweet Thai chili sauce, or Airlie Amber BBQ [VF]

Boneless Wings 8

Carolina antibiotic-free chicken breast, breaded and fried golden brown, tossed with house-made buffalo, sweet Thai chili sauce, Airlie Amber BBQ

Fried Oyster Bites 8

Fried oysters over kimchi spiced NC collards

Calamari Frites 9

Tender buttermilk marinated thick cut calamari, lightly fried, with a diablo dipping sauce

Charcuterie 14

Prosciutto, soppressata, brie, gorgonzola, sun-dried tomato boursin, herb crostinis, grapes, and strawberries

Vegetarian Soup 5/8

Seafood Stew 5/8

Soup of the Day 5/8

MAINS

NC Shrimp & Grits 12

Local shrimp sautéed with vine-ripened tomatoes, onions, jalapeños, bacon, and Creole spice, in a creamy tomato sauce, over cheddar grits.

Chicken & Waffles 9

Beer-brined spicy fried chicken with a Belgian waffle, fresh berries, and whipped cream

Pancakes 7

Three fluffy buttermilk pancakes, with a strawberry compote
Add chocolate chips for \$2

Fried Green Tomato BLT 8

Fried green tomato & bacon on wheat berry bread, with spicy mayo, spring mix, and choice of side

PB Bananas Foster French Toast 9

Thick cut Texas toast infused with peanut butter, topped with homemade bananas foster

Crab Cake Benedict Market Price

House-made crab cakes, hollandaise sauce, poached egg, with remoulade built on top of English muffin with choice of side

Our Take On Eggs Benedict 10

Prosciutto ham, poached eggs, topped with hollandaise sauce built on top of an English muffin with choice of side

Veggie Pasta 8

Twisted penne with seasonal vegetables and house-made creamy pesto sauce

Brewpub Breakfast Burger 13

6oz beef patty on a pretzel bun, layered with bacon, avocado, fried egg, Swiss cheese, LTO, with choice of side

Biscuits & Gravy 6

Two Biscuits with Airlie Amber Ale sausage gravy

Veggie Hash 10

Sweet and red potato hash, tossed with goat cheese, a fried egg, and chef's veggies

Carnivore Hash 12

Prosciutto, andouille, & house chorizo, with potatoes, onions, peppers, cheddar and jack cheeses, topped with a fried egg



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Crab Cake Pizza 16

Creole sauce base, topped with mozzarella cheese, shredded house-made crab cake, capers and red onions.

SIDES

Fresh Fruit 4

Fried Potatoes 4

Cheddar Grits 4

Millennial Magnet 8

House-made chorizo sausage 4

DESSERTS

Flourless Chocolate Tort (GF) 5

Crème Brulee of the day 5

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