

Deuce

11 A.M. – 6 P.M.

KETTLE SOUP SOUP D'JOUR 4

DEUCE SIDES A LA CARTE

FRENCH FRIES, ONION RINGS, SWEET POTATO FRIES, COLESLAW, CAESAR SALAD, HOUSEMADE POTATO CHIPS, HOUSE SALAD OR FRUIT 4

SMALL BITES

“TATERMAN” TOTS – Pecan bacon, Pepper Jack cheese sauce, chipotle sour cream, housemade ketchup and scallions 10

CHICKEN WINGS – Korean Firecracker, Jack Daniels BBQ or Buffalo butter, served with bread and butter pickles and blue cheese or ranch dip 13

SOUTHERN PIMENTO CHEESE AND CRACKERS – Housemade pimento cheese served with bread and butter pickles and an assortment of crackers 8

ENTRÉE SALADS

HOUSEMADE DRESSINGS: RANCH, BLUE CHEESE, HONEY VINAIGRETTE, PEACH-PECAN VINAIGRETTE, BALSAMIC VINAIGRETTE, CAESAR, THOUSAND ISLAND

SOUTHERN STYLE BUFFALO CHICKEN SALAD – Hand battered chicken tenders, crisp greens, bacon, tomato and blue cheese crumbles, spicy Buffalo butter with choice of dressing – grilled option available 16

BABY SPINACH & VEGETABLE SALAD WITH GOAT CHEESE CRUMBLES AND PISTACHIOS

Baby spinach tossed with roasted root vegetables, black quinoa, sweet potato and honey dressing 14

CLASSIC CAESAR SALAD – Romaine lettuce, Asiago-Parmesan housemade Caesar dressing and grilled garlic bread 8 add 6 oz. Ashley Farm chicken breast 6 add hand-battered chicken tenders 6 add shrimp 10

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

HOUSEMADE PASTRAMI REUBEN – Housemade pastrami beef, Gruyère cheese, sauerkraut and Thousand Island dressing on thick sliced Chicago rye bread 15

DEUCE BLT – Bacon, lettuce and tomato with basil mayo 12 add guacamole 1

GRILLED CHICKEN BRUSCHETTA – Grilled chicken topped with mozzarella, tomato and lettuce with basil mayo and balsamic drizzle 14

VEGGIE CAPRICE SANDWICH – mozzarella, tomato and lettuce with basil mayo and balsamic drizzle 12

PHILLY CHEESE – Shaved prime rib with sautéed peppers, onions and pepper jack cheese sauce on a toasted hoagie roll 17

DEUCE BURGER* – Short rib and brisket blend, lettuce, tomato, onion, pepper bacon and choice of cheese, served on a brioche bun 17.5

CRISPY BUFFALO CHICKEN TACOS – Bacon, lettuce, tomato, jalapeños and sharp cheddar cheese in flour tortillas 15

DESSERT

MOLTON CHOCOLATE CAKE – served with Vanilla Bean ice cream 6

Due to COVID-19 health and safety concerns we are not accepting cash or check payments at this time.

**May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. All prices subject to NC sales tax. 18% service charge is added to your bill. Service staff is compensated from this amount.*

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THE DEUCE

Rosemary and Ginger muddled together with Covington's North Carolina sweet potato vodka, lemon juice and ginger beer, garnished with rosemary and a lime wedge. 14

BUMP AND RUN

Muddled mint leaves and ginger, Bulleit rye whiskey and ginger beer topped with agave syrup and club soda served over crushed ice and garnished with a mint sprig. 14

EAGLE FASHION

Maker's Mark bourbon, muddled orange, cherry, maple syrup and brown sugar with a dash of orange bitters, served over an ice sphere with a slice of bacon. 14

TEA'D UP

Deep Eddy lemon vodka and Firefly Sweet Tea vodka served up with fresh brewed tea and a squeeze of lemon. 14

D-FUSION

Our own unique take on the "Transfusion" – we combine Ketel One vodka, ginger ale and Sprite with a splash of soda water, grape juice, agave syrup and lemonade to make this effervescent cocktail. 14

BARREL-AGED SPECIALTY COCKTAIL

Our signature barrel aged cocktail – we've matured our own blend of bourbon, sweet vermouth, cherry syrup and vanilla extract in charred white American oak for a bright and smooth classic cocktail. 14

ASK YOUR SERVER ABOUT OUR SELECTION OF LOCAL CRAFT DRAFT BEERS.



PINEHURST PRIVATE BLEND WINES

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| THE DEUCE CABERNET | 8/29 |
| THE DEUCE CHARDONNAY | 8/29 |
| THE DEUCE PINOT NOIR | 8/29 |
| PINEHURST NO. 2 CHARDONNAY | 10/30 |
| PINEHURST NO. 2 CABERNET | 10/30 |

WHITE WINES

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| URBAN RIESLING | 9/27 |
| CA'BRIGIANO PINOT GRIGIO | 8/25 |
| CHALK HILL CHARDONNAY | 13/49 |
| DUCKHORN DECOY SAUVIGNON BLANC | 12/41 |
| MATUA SAUVIGNON BLANC | 11.5/34 |
| LA CREMA MONTEREY CHARDONNAY | 9.5/31 |

RED WINES

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| WILLAMETTE VALLEY PINOT NOIR | 15/51 |
| BERINGER BARREL AGED RED BLEND | 10/40 |
| BERINGER BARREL AGED CABERNET | 12.5/45 |
| DONA PAULA MALBEC | 12.5/45 |
| JUSTIN CABERNET | 15/55 |
| JOSH MERLOT | 9.75/38 |

HOUSE WINES ALSO AVAILABLE

PINK AND SPARKLING

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| CHÂTEAU LA SABLE | 7/27 |
| JUSTIN ROSE | 8.5/29 |
| KORBEL BRUT | 10 |
| LA MARCA PROSECCO | 11 |