



STARTERS

Hand Breaded Fried Shrimp 15
 Jalapeno tarter, served with French fries
Sweet Corn and Poblano Puppies..... 13
 Green goddess dressing
Jamaican Jerk Wings..... 14
 Jumbo wings jerked and grilled with homemade ranch
***Poke Nachos**..... 15
 Soy ginger tuna, crispy wonton, avocado aioli, sriracha aioli, serrano, cilantro, sesame seeds
NC Trout Dip..... 13
 Warm pita, crisp veggie
Plantation Quail..... 18
 Bacon wrapped, crispy Asian slaw, buffalo foam

SOUPS/SALADS

Black & White Soup 6
 Turmeric sour cream, salsa
Soup de Jour..... 7
 Ask for details
***Black & "Blue Ridge"** 19
 Mixed greens, tomato, red onion, blue cheese crumble, grilled steak
Live Oak Cobb 12
 Mixed greens, egg, bacon, cheese, tomato, onion, carrot, crouton (add chicken +\$6, shrimp +\$7)
Veggie Paella/Bourbon Sorghum Vinaigrette..... 12
 Quinoa, arugula, roasted veg, pickled onion, feta almonds, (add chicken +\$6, shrimp +\$7)

FLATBREAD

Carnivore Special 17
 Mozzarella, pepperoni, sausage, bacon
Chef Feature..... 14
 Ask for daily offering

SMALL PLATES (all sandwiches served with French fries)

Carolina Cuban..... 17
 Slow smoked pork, ham, Swiss, pickle, Carolina mustard sauce
Greek Tacos..... 15
 Fried wonton shell, seasoned ground lamb, tzatziki, tomato, feta, radish, fresh dill

***Mason's Double Stack**..... 14
 2 4oz Angus beef patties, craft American cheese, lettuce, tomato, onion, (Mason style add egg or bacon +\$2)
Blackened Chicken Sandwich 14
 Blackened chicken, lettuce, tomato, bacon, avocado aioli, pickled jalapeno
Blue Ridge Trout BLT 12
 Fried green tomato, lettuce, candied bacon, tarragon aioli
Impossible Burger 15
 Plant-based burger, tomato, arugula, sriracha aioli

LARGE PLATES

Low Country Shrimp and Grits..... 20
 Fire roasted tomato sauce, grit cake, blackened shrimp, bacon
***Steak Frites** 34
 NY Strip, shoestring fries, arugula garnish, Maitre d' butter
Seared Salmon..... 18
 Miso and mushroom broth, ginger, fresh Chile
Jerk Chicken Alfredo 16
 Creamy alfredo, jerk chicken (sub shrimp +\$4)

DESSERT

Bourbon Fudge Pecan Pie 8
Soda Jerk Float 7
 Coke or root beer, vanilla bean ice cream

LIVE OAK SIDES

Oak Caesar Side Salad..... 5
 Oak Side Salad..... 4
 Oak Side Veggie 5
 Oak Side Fries..... 5

Brian L. Myler CSC Executive Chef

**These items may be cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Menu subject to change based on availability

DRAFT BEER

Homeplace Brown Mule	7
Sierra Nevada Hazy Little Thing IPA, Foothills Brewery.....	6
White Zombie-White Ale, Catawba Brewery.....	6
Silver Lining Kolsch, Mica Town Brewery	5
Highland AVL.....	6
Cider	6

BOTTLE/CAN BEER

Bud	4
Bud Light	4
Miller Light	4
Michelob Ultra	4
Coors Light	4
Corona.....	5
Sweetwater 420.....	6
Blue Moon.....	6
Peoples Porter.....	6
Stella Lager.....	6

SPARKLING

Lunetta, Prosecco/Splits	12
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ROSE'

Vanderpump Rose'	6/28
She's Always Rose'	5/20

WHITE

Cline 7 Ranchlands Chardonnay	6
Clos du Bois RRV Chardonnay.....	10/40
Kim Crawford Sauvignon Blanc.....	9/36
Murphy Goode Sauvignon Blanc	5
Caposaldo Pinot Grigio.....	5/20
Torresella Pinot Grigio	8/32
Whitehaven, Sav Blanc.....	8/32

REDS

Heritage, Willamette Pinot Noir	9/35
Rascal, Willamette Pinot Noir	5/25
La Crema Pinot Noir	58
Josh Cabernet Sauvignon	10/40
BR Cohn Cabernet Sauvignon	12/48
Caymas, Cabernet Sauvignon	98
Trapiche' Malbec.....	7
Belle Glos Pinot Noir	20/72

RED BLEND

The Prisoner	12/48
Josh	8/32