

THE GARRISON

a cocktail bar & restaurant

SOULARD STARTERS

TOASTED RAVIOLI 11

Served with Our House 'Bolognese'

BUFFALO CAULIFLOWER ^{GS} • ^V 10

Flourless Tempura Fried with Micro Celery and Our House Buffalo Sauce
Choice of Ranch or Blue Cheese

BLISTERED SHISHITO

PEPPERS ^{GF} • ^V 12

Togarashi • Lime • Spicy Mayo

FRIED GREEN TOMATOES 12

Pimento Cheese • Bacon Jam

CRAB HUSHPUPPIES 10

Honey Butter • Tartar Sauce

SEASONAL BURRATA 12

Butternut Squash Panzanela with Cherry Tart Agrodolce Dressed with Pesto and Crostini

G'S WINGS (6/10) 8/12

Our Signature Wings Tossed in GG's dip, Buffalo Sauce, or Carolina Dry Rub

NC EGG ROLLS 11

Smoked Pulled Pork • Braised Cabbage and Carrots
Lexington Style BBQ Sauce

DEVEILED EGGS ^{GF} 8

Classic Deviled Eggs with Our Bacon Jam

SALADS

THE MCCULLOUGH SALAD 12

Kale • Avocado • Soft Egg • Blistered Cherry Tomatoes
Blue Cheese Crumbles • Nueske's Bacon • Green Goddess Dressing

AUTUMN SALAD 12

Arugula • Quinoa • Butternut Squash • Delicata Squash • Carmelized Brussel Sprouts & Shallots • Dried Cherries • Chopped Pistachios • Feta
Miso Maple Vinaigrette

ROASTED BEET SALAD 12

Lemon Massaged Kale • Crémé Brûlée Goat Cheese • Farro • Currants
Roasted Beets • Pickled Onions • Pine Nuts • Pear Vinaigrette

Protein add-ons or substitutions:

Grilled or Blackened Springer Mountain Chicken Breast 7 •
Shrimp 10 Salmon* 12 • 6 oz Steak* 14

**ASK YOUR SERVER FOR THE
SOUP OF THE DAY!**

LIAM'S FAVORITES

All burgers made with Brasstown Beef.
Substitute with turkey or impossible patty on request. (+3)

Sandwiches served with one side, additional sides (+6)

THE GARRISON BURGER* 15

Applewood Bacon • American Cheese • LTOP • Burger Sauce
Brioche Bun

FIREHOUSE #73* 15

Pickled Jalapenos • Habanero Cheddar • Lettuce • Tomatoes
#73 Sauce • Brioche Bun

TARHEEL* 15

Pimento Cheese • Bacon • Fried Green Tomatoes • Brioche Bun

TOBACCO ROAD* 15

Cheddar • Bacon • 'Tobacco onions' • Golden BBQ Sauce
Brioche Bun

SARA'S JAYHAWKER 15

Hand Battered Fried Chicken Breast Tossed in House Buffalo
LTOP Brioche Bun

(GF buns available)

THE SOUTHERN YANKEE 15

Grilled Pastrami • Pickles • Swiss Cheese • Lusty Monk Mustard
Marble Rye Bread

GRILLED PIMENTO BLT 12

Our Signature Pimento Cheese • Fried Green Tomatoes
Applewood Bacon • Sourdough Bread

Try it with our Soup of the Day!

SIDES

G's Skinny or Steak Fries • Add Truffle Parm (+2)

Smoked Gouda Mac & Cheese • Braised Mushrooms
Buttered Broccoli • Cucumber Salad

314 MAIN ST • PINEVILLE • NC

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*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk for food borne illness.
These items can be cooked to order.

MAINS

BRITISH STEPH'S FISH 'N CHIPS 16

Beer Battered Atlantic Cod • Garrison Steak Fries • Tartar Sauce
(Malt Vinegar Upon Request)

Steph recommends this with a Cosmo!

STEAK AND FRITES* 35

8 oz Sirloin and Garrison Steak Fries

THE OWNER'S STEAK SANDWICH* 18

8 oz Ribeye • Grilled Onions • Horseradish Cream
Garlic Buttered Hoagie

Served After 5PM

SHRIMP AND GRITS ^{GF} 18

Creamy Local White Grits • Onions • Peppers • Andouille
Créole Sauce

PAN-SEARED SCALLOPS ^{GF} 26

Butternut Squash Risotto • Apples • Cider Gastrique

CHEERWINE SHORT RIBS ^{GF} 28

Celery Root • Collard Greens • Pickled Cranberries
Cheerwine Demi

FROM GRILL

(a la carte)

THE DIRTY GAMECOCK 24

½ Blackened Chicken • Pan Gravy

14 OZ DUROC DRY AGED PORK CHOP* 32

16 OZ CERTIFIED ANGUS BEEF RIBEYE* 48

8 OZ CERTIFIED ANGUS BEEF FILET MIGNON* 48

BLACKENED SALMON* 21

CHOPHOUSE SIDES \$10

Portioned for 2

Grilled Asparagus with Black Garlic Hollandaise
Grilled Seasonal Vegetables
Braised Mushrooms
Collard Greens • Mac & Cheese
Brussel Sprouts w/ Balsamic

**DON'T FORGET TO CHECK OUT
OUR COCKTAIL MENU!**

