



AMERICAN ALCHEMY

A modern rebirth of American cocktail culture, American Alchemy celebrates centuries of craft, flavor, and inventive spirit. It honors the timeless classics that shaped our cocktail heritage, while transforming them through today's lens of precision, technique, and refined presentation. Each era - and the cocktails that define it - invites guests on a journey through past and present, blending history and innovation into every sip.

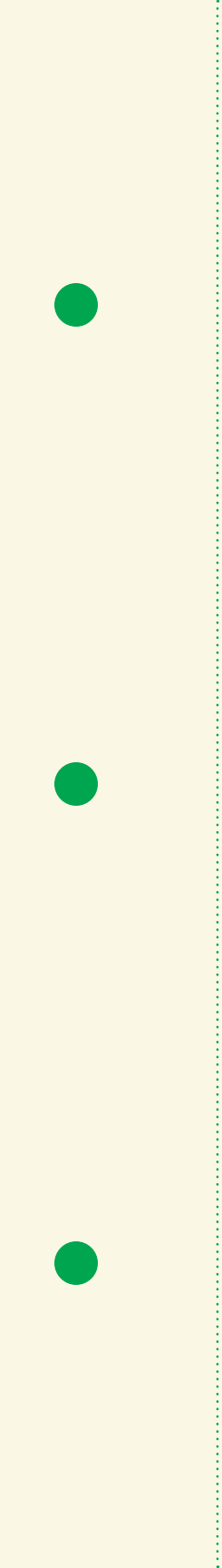
COMMUNAL & SOCIAL

Batched and bottled cocktails began as a way to preserve the elegance of a perfectly balanced drink at its peak. Crafted in advance, they ensured every pour carried the same quiet sophistication as the first. Over time, the bottle became a symbol of refinement - an invitation to gather, pour generously or savor personally over time, or share a beautifully made cocktail with the people who matter.

INDIE SPIRIT MILK PUNCH | 32

bottled cocktail for two

sazerac rye, amaro montenegro,
reál mango, chamomile tea, lemon, milk-clarified



PRE - PROHIBITION

CONGRESSIONAL
MARTINI | 21

aspen vodka, vya dry vermouth, house olive brine,
house accoutrements

BLUE RIDGE FLIP | 18

farmer's gin, harveys bristol cream sherry,
st. elizabeth allspice dram, vermont maple syrup,
fee brothers whiskey barrel-aged bitters, whole egg*

LADY LIBERTY
DAIQUIRI | 16

mount gay silver eclipse rum, lemongrass tincture,
hand-squeezed lime, sirop de canne

PROHIBITION

BOOTLEGGER'S BOULEVARDIER | 17

woodford reserve bourbon, leopold bros. aperitivo,
vya sweet vermouth, giffard banane du brésil

250TH COBBLER | 17

lustau amontillado sherry, aperol,
reàl strawberry, lemon, mint

BEE'S KNEES | 17

gray whale gin, grapefruit, lemon,
honey, fee brothers fee foam



MID-CENTURY

CONTINENTAL
MARGARITA | 20

lalo blanco tequila, dos hombres mezcal,
combiér l'original, reàl guava, lime

ROUTE 66 COLLINS | 17

st. george citrus vodka, cointreau, filthy black cherry,
lime, q mixers tropical ginger beer

ATOMIC AGE | 17

tito's handmade vodka, mr black cold brew coffee liqueur,
liber & co demerara syrup

MODERN

GREENHOUSE HIGHBALL | 17

st. elder elderflower liqueur,
salted cucumber shrub, mint tea

MILLENNIUM GIMLET | 20

aviation gin, luxardo del santo,
yellow pepper & cilantro shrub, lime, aromatic cloud

EL CAMINO REAL *n* | 24

don julio reposado tequila, combier fruits rouges,
liber & co blackberry, bittercube orange bitters,
el guapo chicory pecan bitters

W I N E S

6OZ | 9OZ | BOTTLE

SPARKLING

lunetta prosecco, 187 ml | 16

chandon sparkling rosé, 187ml | 15

treveri cellars sparkling blanc de blanc, 375ml | 34

WHITE & ROSÉ

barone fini pinot grigio | 13 | 18 | 52

dashwood sauvignon blanc | 13 | 18 | 52

austin hope chardonnay | 14 | 19 | 56

rose gold rosé | 15 | 21 | 58

RED

greenwing pinot noir | 13 | 18 | 52

alexander valley vineyards red blend | 18 | 25 | 70

beringer knights valley cabernet sauvignon | 18 | 25 | 70

old soul zinfandel | 13 | 18 | 52

FERMENTED

DOMESTIC

bud light | 7
michelob ultra | 7
coors light | 7
miller lite | 7
budweiser | 7

CRAFT

samuel adams | 7
blue moon | 8
stella artois | 8
voodoo ranger juicy ipa | 9
yuengling | 7
sugar creek pale ale | 9
omb copper altbier | 9
wicked weed pernicious ipa | 9
legion juicy jay ipa | 9
birdsong brewing co seasonal | 9
rotating taps | 9

IMPORTED

corona extra | 8
modelo especial | 8
guinness | 8
dos equis | 8
heineken | 8
peroni | 8

CIDER

flat rock hard cider | 8
angry orchard | 8

SELTZER

high noon vodka seltzer | 12
sun cruiser iced tea vodka | 10
topo chico hard seltzer | 8
white claw
mango or black cherry | 8



NEW AMERICAN ALCHEMY

American Alchemy, continuing to evolve, presenting a curated collection of high-quality spirit-free wines, beers and cocktails - artfully crafted for those who seek depth, character, and the full flavor and feel of experience, all without compromise.

SPIRIT-FREE COCKTAILS

EASY BREEZY | 14

aplós arise, grapefruit, lime, monin lavender,
q mixers club soda

SALT OF THE EARTH | 14

aplós ease, salted cucumber shrub,
chamomile tea, lemon

REPEAL THE SOUR | 14

lyre's dark cane spirit,
cinnamon brown sugar, lemon, apple cider vinegar,
fee brothers fee foam

NEW FRONTIER REFRESHER | 14

lyre's dry london spirit, evolution fresh tropical passion,
lemon, q mixers tropical ginger beer

DRY STATE PALOMA | 14

almave blanco blue agave spirit, giffard grapefruit n/a,
lime, filthy spice agave nectar, q mixers club soda

CONSTITUTIONAL COOLER | 14

aplós arise, blueberry & thyme shrub, q mixers club soda

ALCOHOL - FREE WINES

6OZ | 9OZ | BOTTLE

SPARKLING

töst sparkling | 12 | 15 | 48

WHITE & ROSÉ

fre sauvignon blanc | 12 | 15 | 48

RED

j. lohr ariel cabernet sauvignon | 12 | 15 | 48

FERMENTED

NON-ALCOHOLIC BEER

heineken 0.0 | 9

michelob ultra zero | 9

athletic brewing run wild ipa | 9

guinness 0 | 9



STARTERS

SOUTHERN-STYLE CRAB CAKE | 16

southern succotash, smoked pepper aioli

QUEEN CITY CHICKEN WINGS *gf* | 15

dry-rubbed, smoked, pete & peach sauce, carolina bbq sauce, or alabama white sauce, dill buttermilk or blue cheese

FLATBREAD | 9

pimento cheese, mushroom, onions, alabama white sauce, pete & peach

THE DEVIL'S EGG | 11

whipped yolks, green tomato chow-chow

CURED MARKET BOARD | 22

chef's curated selection of cured meats & cheeses, lusty monk mustard, carolina honey, crackers

HUSHPUPIES | 10

whipped maple butter

BBQ PORK SLIDERS | 14

bbq smoked pork shoulder, everything bagel-seasoned rolls

add fries 3

CAROLINA ELOTES *gf* | 8

corn medallions, cranberry balsamic glaze, goat cheese, pepper jam, cilantro

GREENS & BROTH

Add chicken or shrimp 9 | salmon or crabcake 11 to any greens*

TOMATO BISQUE | 11

smoky tomato, cornbread croutons, crema

CHICKEN & DUMPLING | 11

pulled smoked chicken, veggies, buttermilk biscuits, velouté

COBB SALAD *gf* | 14

romaine, mixed greens, heirloom grape tomatoes, pickled onions, cucumbers, egg, blue cheese, turkey, applewood-smoked bacon, champagne vinaigrette

CAESAR SALAD | 12

romaine, bitter greens, cornbread crumble, parmesan, black garlic caesar dressing

BEET SALAD *df* | 12

roasted beets, quinoa, carrots, toasted pumpkin seeds, curry balsamic dressing

BETWEEN THE BREAD

choose fries or side salad | add applewood-smoked bacon to any sandwich 3

WAGYU BURGER | 22

8 oz wagyu burger*, smoked onion aioli, house pickles, lettuce, tomato

substitute the impossible burger

NC GRILLED CHEESE | 15

cheerwine-caramelized onions bacon jam, pimento cheese,
gruyère cheese

substitute cup of tomato bisque 3

DOUBLE-FRIED CHICKEN | 18

hot honey, herb slaw, chili-spiked pickle, potato bun

CLUB 14 | 17

locally smoked turkey, applewood-smoked bacon, gruyère,
beefsteak tomato, bibb lettuce, grain mustard aioli, sprouted oat bread

ENTRÉES

BLACKENED SALMON* *gf* | 31

sweet potato purée, sautéed spinach, roasted corn salsa

CAROLINA Q ROASTED CHICKEN *gf* | 27

smoked half chicken, alabama white sauce, bbq corn medallions,
sweet potato salad

RIBEYE* *gf* | 56

cottage fries, asparagus, horseradish compound butter

QUEEN CITY GRITS *gf* | 21

fire-roasted mushrooms, blistered tomatoes, asparagus,
broth & butter sauce

add shrimp 9 | salmon 11*

SWEET

AMERICA'S APPLE PIE JAR *gf* | 10

tillamook caramel swirl, bourbon caramel, oat streusel

STRAWBERRY SHORTCAKE | 12

shortcake layers, whipped cream, strawberries

TUXEDO TRUFFLE MOUSSE | 12

marble cake, dark & white chocolate, ganache

ICE CREAM | 7

milk chocolate, caramel swirl or vanilla

gluten-friendly bread available upon request.

gf gluten-friendly **vg** vegan

df dairy-free **n** contains nuts/peanuts

*items contain or may contain raw or undercooked ingredients. consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of a foodborne illness

please notify us of any food allergies.

18% service fee will be added for parties of 5 or more.

