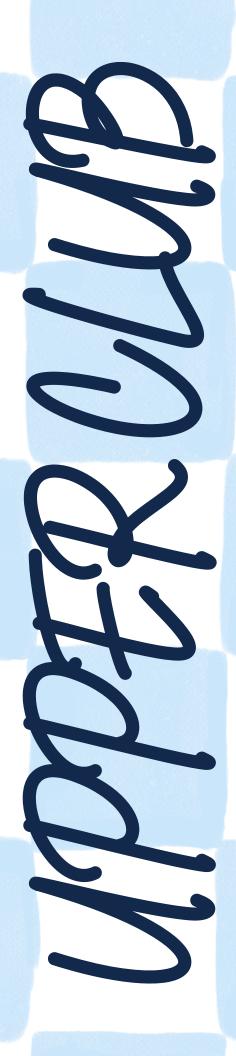
# 2025 MEMUS





#### Mixed Green Salad (V)

Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese - served with Ranch and Balsamic Dressing on the side

#### **Texas Cowboy Salad (GF, V)**

Chopped Lettuce, with Black Beans, Corn, Bell and Pablano Peppers, Cheddar Cheese and Red Onion - served with Avacado Ranch Dressing on the side

Fruit Salad (GF, V+)

Melons, Pineapple, Grapes, and Berries

Cole Slaw (GF, V)

Southwest Wrap (V+)

Lettuce, Corn, Black Beans, Grilled Poblano and Bell Peppers, and Avacado

Mac & Cheese (V)

Pinto Beans (GF, V+)

**Chicken Tenders** (DF)

Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch

**House Smoked Chopped Turkey** (GF, DF)

Served with Smokey BBQ Sauce

**House Smoked Chopped Brisket** (GF, DF)

Served with Western BBQ Sauce

Cornbread (V)

Martin's Potato Rolls (V)

# **CHEF ATTENDED**

#### **Lone Star Burger**

Grilled Hamburger Patty topped with Chopped Brisket, Pepper Jack Cheese, BBQ Sauce and Grilled Onions

Hot Texas Dog (DF)

No Bean Chili, Spicy Mustard and Chopped Onions

#### Classic Nacho Bar

Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V)

## **SWEET AND SALTY**

#### Fresh Popped Popcorn Station (GF)

with Assorted Seasoning Shakers

**Assorted Novelty Ice Cream** 

**House Baked Cookies** 

Chocolate Chip, M&M, Sugar

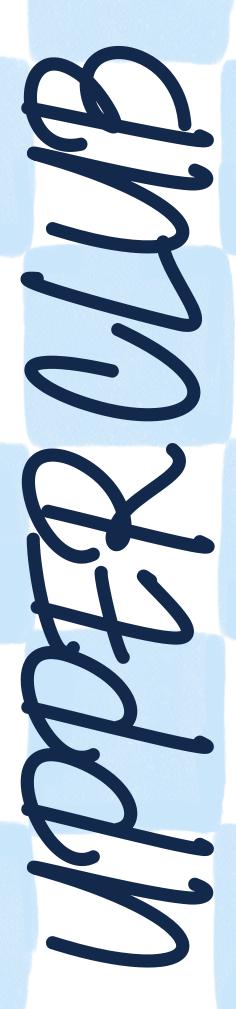
**Chocolate Carolina Cake Pops** 

**Caramel Pecan Pies** 

**Banana Pudding Shooters** 

# TAR HEELS VS HORNED FROGS

SEPTEMBER 1 8:00 PM



#### Mixed Green Salad (V)

Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese - served with Ranch and Balsamic Dressing on the side

Chickpea Salad (GF, V+)

Cucumbers, Tomatoes, Arugula, Olives, Capers, Red Onion and Lite Herb Vinaigrette

Fruit Salad (GF, V+)

Melons, Pineapple, Grapes, and Berries

Cole Slaw (GF, V)

Caprese Wrap (V)

Roasted Tomatoes, Arugula and Balsamic

Mac & Cheese (V)

Collards (V+)

Warm Rolls

**Chicken Tenders** (DF)

Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch

House Smoked NC Pulled Pork (GF, DF)

Served with Eastern BBQ Sauce and Martin's Potato Rolls

**House BBQ Beef Sausage** (GF, DF)

Served with Pickled Jalapenos and Western BBQ Sauce

Brunswick Stew (GF, DF)

Smoked Pork, Chicken, Corn, Lima Beans, Onion and Garlic in a Savory Tomato Broth

**Cornbread** (V)

#### Classic Nacho Bar

Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V)

# **CHEF ATTENDED**

#### Carolina Style Burger

Chili, Cheddar Cheese, Coleslaw and Chopped Onion

**Carolina Hot Dog** 

Bright Leaf Red Hots, Chili, Cheddar Cheese Sauce, and Chopped Onions

# **SWEET AND SALTY**

Fresh Popped Popcorn Station (GF)

with Assorted Seasoning Shakers

**Assorted Novelty Ice Cream** 

**House Baked Cookies** 

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

**Chocolate Chip Cake Pops** 

**Petite Fudge Brownies** 

**Key Lime Pie Shooters** (GF)

# TAR HEELS VS SPIDERS

SEPTEMBER 13 3:30 PM



#### Mixed Green Salad (V)

Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese. Served with Ranch and Balsamic Dressing on the side

#### Hoppin John Salad (GF, V+)

Black Eyed Peas, Tomatoes, Cucumbers, Peppers, Onions and Salad Greens. Tossed with a White Balsamic Vinaigrette Dressing

Fruit Salad (GF, V+)

Melons, Pineapple, Grapes, and Berries

Cole Slaw (GF, V)

Southern Succotash (GF,V+)

Corn, Green Beans, Bell Peppers, and Onion

#### Mac & Cheese (V)

#### **Charleston Gullah Red Rice** (GF, V+)

Carolina Gold Rice, Andouille Sausage, Tomatoes, Onions, and Peppers with a Savory Seasoning Blend

**Chicken Tenders** (DF)

Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch

Low Country Shrimp and Grits (GF)

Served with Tasso Ham Gravy

#### Classic Nacho Bar

Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V).

# **CHEF ATTENDED**

#### **She Crab Soup**

Garnished with Fresh Crab Meat, Scallion, and Old Bay served with Oyster Crackers

#### The Sunrise Stack

Beef Burger topped with a Fried Egg, Pork Bacon Strips, & Melty American Cheese

#### Spicy Carolina Dog (DF)

Chili, Slaw and Lusty Monk Mustard.

# **SWEET AND SALTY**

#### Fresh Popped Popcorn Station

with Assorted Seasoning Shakers (GF)

**Assorted Novelty Ice Cream** 

**House Baked Cookies** 

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

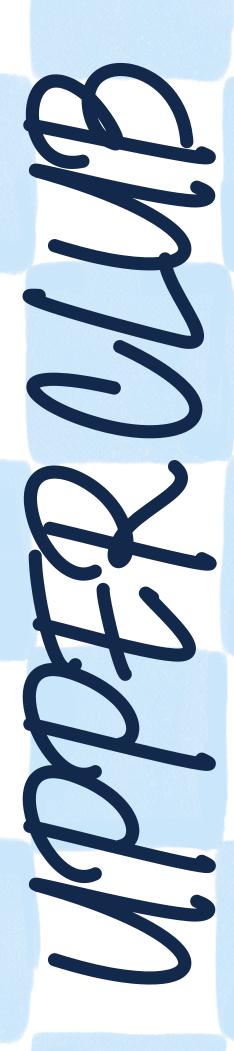
**Funfetti Cake Pops** 

**Petite Butterscotch Brownies** 

**Huguenot Shooters** (GF, Contains Nuts)

TAR HEELS VS TIGERS

**October 4** 12:00 PM



#### Mixed Green Salad (V)

Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese. Served with Ranch and Balsamic Dressing on the side.

#### Southern Potato Salad (GF)

Chopped Egg, Pickle, Sweet Onion, and Smoked Paprika

Fruit Salad (GF, V+)

Melons, Pineapple, Grapes, and Berries.

Cole Slaw (V)

Halloumi Wrap (V)

Chick Peas, Spinach, Cucumber and a Mint Yogurt Sauce

Mac & Cheese (V)

Southern Style Green Beans (GF)

**Chicken Tenders** (DF)

Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch.

**Smoked Pork Ribs** 

Served with Eastern Sauce

#### Classic Nacho Bar

Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V).

# **CHEF ATTENDED**

#### Carolina Crunch Burger

Angus Beef Patty topped with Warm Pimento Cheese and Chopped Bacon.

#### **Tarheel Torch**

All Beef Dog topped with Warm Pimento Cheese and Jalapeno Green Tomato Relish

#### **Smoked Chicken Wings**

Served with Buffalo Sauce, BBQ Sauce and Lemon Pepper Sauce on the side. Accompanied with Celery, Carrots, and Ranch Dressing.

## **SWEET AND SALTY**

#### Fresh Popped Popcorn Station

with Assorted Seasoning Shakers (GF)

**Assorted Novelty Ice Cream** 

**House Baked Cookies** 

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

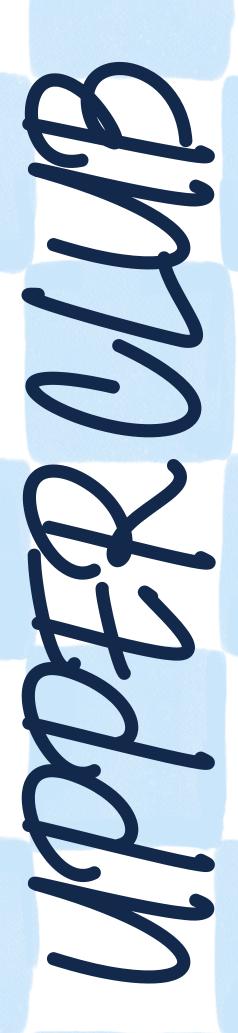
**Cookie Dough Cake Pops** 

Warm Apple Crisp

Served with Caramel

Petite Chocolate Mousse Cups (GF)

# TARHELS VS CAVALIERS



Mixed Green Salad (V)

Carrot, Red Onion, Croutons, Parmesan Cheese. Served with

Ranch and Balsamic Dressing on the side.

**Black Bean and Corn Salad (GF, V+)** 

Tomatoes, Bell and Poblano Peppers, Red Onion and Cilantro.

Fruit Salad (GF, V+)

Melons, Pineapple, Grapes, and Berries.

Cali Wrap (V)

Hummus, Avacado, Pepperjack, Carrots, Peppers and Mixed Greens.

Mac & Cheese (V)

**Chicken Tenders (DF)** 

Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch.

Spanish Rice (GF, V+)

**Cuban Black Beans** (GF, V+)

**Beef Empanadas** 

**Pulled Chicken Enchiladas** 

#### Classic Nacho Bar

Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V).

# **CHEF ATTENDED**

#### **Tarheel Double Double**

Two Angus Patties, American Cheese, Lettuce, Tomato, Pickle and Secret Sauce (Spicy 1000 Island)

#### Left Coast Cali Dog

All Beef Hot Dog, Chipotle Sauce, Pico and Guacamole

# **SWEET AND SALTY**

Fresh Popped Popcorn Station

with Assorted Seasoning Shakers (GF)

Assorted Novelty Ice Cream

**House Baked Cookies** 

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

Salted Caramel Cake Pops

Mexican Pot de Creme (GF)

**Petite Mini Cherry Pies** (GF)

# TARHEELS VS THE TREES

November 8 | TBA



#### Mixed Green Salad (V)

Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese. Served with Ranch and Balsamic Dressing on the side.

#### Fall Harvest Salad (GF, V)

Shaved Brussels, Kale, Dried Cranberries, Hoop Cheddar and Cider Vinaigrette.

Fruit Salad (GF, V+)

Melons, Pineapple, Grapes, and Berries.

#### Rainbow Root Veggies (GF, V)

Rainbow Carrots, Turnips, Red Onions and Golden Beets.

#### **Buffalo Cauliflower Wrap** (V)

Spinach, Avacado, Carrot and Cheddar Cheese.

#### Mac & Cheese (V)

**Ashe County Southern Grits (GF)** 

Chicken Tenders (DF)

Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch.

#### **Slow Braised Beef Short Ribs** (GF, DF)

Served with Shallot Gravy

Warm Rolls and Butter

#### Classic Nacho Bar

Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V).

# **CHEF ATTENDED**

#### **Smash Duke Burger**

Two Angus Beef Patties served on a Martins Potato Roll. Topped with American Cheese, Pickles and Baconaisse (1000 Island and Bacon)

#### Carolina Dog (DF)

Beef Master Frank, Chili, Mustard and Slaw

#### Spicy Fried Chicken Sandwich

Served on a Potato Roll and topped with Pickles, Coleslaw, Honey Sriracha Sauce.

# **SWEET AND SALTY**

#### Fresh Popped Popcorn Station

with Assorted Seasoning Shakers (GF)

#### **Assorted Novelty Ice Cream**

#### **House Baked Cookies**

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

#### **Nutella Cake Pops**

Mini Chocolate Chess Pies (GF,V)

#### White Chocolate and Banana Bread Pudding (V)

Topped with Captain Morgans Spiced Rum Caramel Sauce

# TAR HEELS VS BLUE DEVILS



# **DIETARY NOTATIONS**

DF = Dairy Free

**GF = Gluten Free** 

V = Vegetarian

V+ = Vegan

\*PLEASE NOTE, ALL MENUS ARE SUBJECT TO CHANGE OR BE EDITED THROUGHOUT THE SEASON.

TAR HEELS