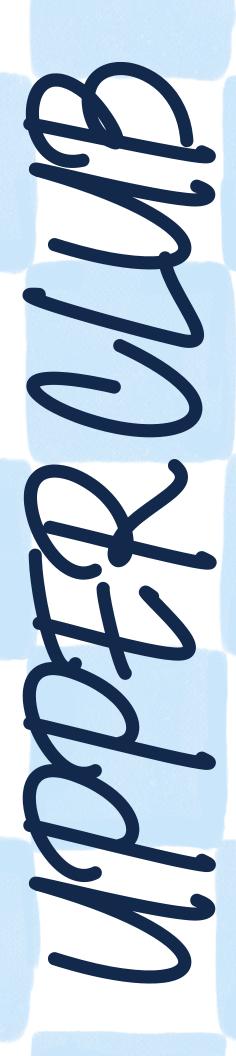
2025 MEMUS





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

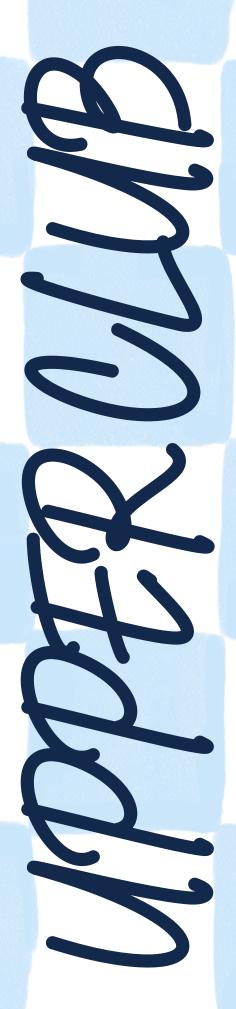
Chocolate Carolina Cake Pops

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

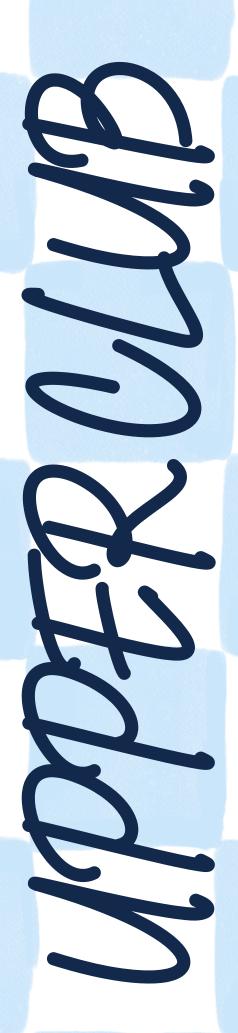
Cookie Dough Cake Pops

Petite Pumpkin Crunch Torte

Petite Chocolate Mousse Cups (GF)

TARHEELS VS CAVALIERS

October 25 TBA



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