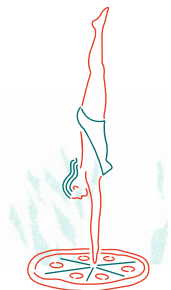


POOLE'SIDE Pies



A P E R T I V I

- Pickled beets 3
- Deviled prosciutto 6
- Focaccia w/ olive oil 6
- Oven roasted olives 5
- Aged parm w/tomato balsamic 5
- Prosciutto di parma 12
- Gilda skewers 6

S T A R T E R S

- Warm feta dip
w/ apple-pear mostarda and crostini 12
- Honey-glazed chicken wings 13

- Crispy calamari w/ pickled banana peppers
and Bianco DiNapoli tomato sauce 15
- Pork meatballs w/ Bianco DiNapoli tomato sauce,
parm, and pecorino 10

S A L A D S

- Pickle juice Caesar* w/ iceberg and parm cracklings 15
- Radish and Friends w/ cabbage, feta, pickled red onion, dried cherries, capers, spiced pepitas,
and za'atar vinaigrette 13
- Mixed greens w/balsamic vinaigrette, flax, and pecorino 8

P I Z Z A

- Margherita w/ mozzarella, Bianco DiNapoli tomato sauce, basil, and parm 18
- Carbonara Pizza w/ parmesan fonduta, Benton's bacon, and a poached egg 20
- Roasted Mushroom & Asparagus w/ lemon ricotta, provolone fiaschetto, pecorino, and parm 20
- Spicy Five Cheese w/lemon ricotta, parm, pecorino, provolone fiaschetto, mozzarella,
and Calabrian chile honey 19
- Sausage alla Vodka w/tomato-vodka cream sauce, pork fennel sausage, basil, and parm 19
- Green Tabasco Fonduta w/ artichoke and cherry tomato 19

Sauces for dipping: Buttermilk Basil Dressing 3; Chile-Garlic Crunch Oil 3; Bianco DiNapoli Tomato Sauce 3

H O U S E M A D E P A S T A S

- Smoked potato gnocchi w/ Spring vegetables, butter beans, pumpkin seed pesto,
and wood-fired peppers 22
- Bucatini Amatriciana w/ Calabrian chile, pancetta, roasted tomatoes, onion, and pecorino 18
- Spaghettini pomodoro w/ Bianco DiNapoli tomato sauce, and parm 16 ~ add meatballs +5

B R U N C H

- Eggs Poole'side w/ griddled porchetta, poached eggs, toasted focaccia, aged provolone fonduta,
and cherry tomato relish 16
- Focaccia French Toast w/ whipped lemon mascarpone and macerated strawberries 15
- Fennel Sausage & Grits w/ oyster mushrooms, asparagus, charred onions, and roasted tomato gravy
over baked cheesy polenta 16
- Chicken Paillard w/ shaved carrots, cucumber, artichoke hearts, watermelon radish, parm,
and preserved lemon vinaigrette 26

*Consuming raw or undercooked egg, beef, fish and/or pork may increase your risk of food borne illness.
These items may be cooked to order or undercooked.

COCKTAILS

SPRITZES

Ah, Aperol! Aperol, prosecco, soda 14

Resting Spritz Face Cappelletti, blanc vermouth, rose, raspberry, lemon, soda 14

Board Shorts Nonino, prosecco, lemon, blood orange bitters, soda 15

SHAKEN & STIRRED

Poole'side Negroni Sutler's Gin, Contratto vermouths, Campari 16

London Bridge gin, lavender, elderflower, tonic, soda 12

Cherry Blossom cherry shrub, soda 8 (spirit free)

You're Turning Violet, Violet! Vodka, Black Currant, Lemon, Simple 12

Phony Negroni NA 12 (spirit free)

FROZEN

Roselle hibiscus, white tea, pineapple, lime 7 (spirit free)

Push Pop rum, amaretto, orange, lime, lemon 13

BRUNCHY

PSP Bloody Mary vodka, Bianco DiNapoli tomato juice, Worcestershire, pepperoncini, green Tabasco 10

Milan Mule vodka, lemon juice, ginger-jalapeno syrup, basil 14

Cocobunga Shakerato espresso, dark rum, toasted coconut syrup 6

Garibaldi orange juice and Campari 14

DRAFT BEER

Standard 'Standard Light' Lager Raleigh, NC (3.8%) 7

Golden Road 'Mango Cart' Wheat Los Angeles, CA (4%) 7

Peroni Rome, Italy (5.1%) 6 ~ *make it a pitcher* ~ 18

Booneshine 'Farm Hands' Saison Boone, NC (5.7%) 6

East Bower Cider 'Jam On' Raleigh, NC (6.5%) 8

Oskar Blues Dale's Pale Ale Brevard, NC (6.5%) 6

Oaklyn Spring 'Nectropolis' Hazy IPA Fuquay-Varina, NC (7%) 7

Cigar City Jai Alai IPA Brevard, NC (7.5%) 8

NON-ALCOHOLIC

Athletic Brewing Rotating NA Beer Stratford, CT 6

Stella Artois Liberte Lager NA Beer Belgium 6

COFFEE

Counter Culture drip coffee 4

Cappuccino 4

Espresso 3

Shakerato 4

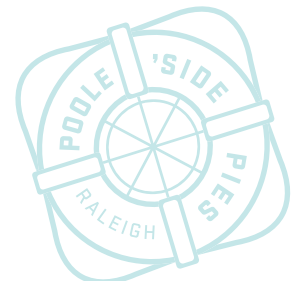
SOFT DRINKS

House Soda (Citrus or Seasonal Fruit) 3

Coke, Diet Coke, Sprite 3

Acqua Panna (1L) 5

Iced Tea 2



A 20% gratuity will be applied to groups larger than six