



PECK & PLUME

FOOD

CHEESE PLATE

Artisanal selections, seasonal accoutrements

\$19

COWBOY CAVIAR GF, V

Black beans, black-eyed peas, corn, tomatoes, peppers, lime, pickled red onions, house-made kettle chips

\$14

ROASTED HEIRLOOM CAULIFLOWER GF, V

Onion-chili crisp, marcona almonds, Spanish olive oil, salt flake

\$14

SEARED DIVER SCALLOPS* GF

Garlic cheese grits, Virginia pit ham, blackberry port reduction

\$19

BROWN BUTTER-BASTED QUAIL GF

Roasted acorn squash, spicy pickled carrots, house-made infused yogurt

\$15

SALMON CAKES GF

Root vegetable slaw, warm horseradish cream

\$14

FRIED GREEN TOMATOES V

Goat cheese fondue, petite greens

\$13

TASTE OF THE SOUTH EGGROLLS

Shredded chicken, stewed collard greens, stout peanut sauce

\$14

SMOKY FRIED CHEESE V

Smoked and deep-fried mozzarella, roasted pepper & garlic relish, balsamic mustard

\$13

PEEL & EAT SHRIMP GF

½-pound shrimp, cocktail & remoulade sauces

\$16

ORANGE-GLAZED PORK MEATBALLS GF

Granny smith apple, baby bok choy

\$15





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COCKTAILS

FALL PALOMA	\$14
Reposado tequila, cranberry, pomegranate	
CRANBERRY MULE	\$13
Vodka, cranberry, lime, ginger beer	
AUTUMN BOURBON FIZZ	\$15
Makers 46, apple butter, cinnamon, ginger	
OLD PEPPER	\$14
Makers Mark, lemon, hot pepper, worcestershire	
FIG MARTINI	\$15
House-infused fig vodka, triple sec, apple	
CAMPFIRE S'MORE	\$15
712 vodka, toasted marshmallow, chocolate, cream	
CHAI TIMES	\$13
Maker's Mark 46 bourbon, chai, lemon peppercorn bitters	
CONCORD CRUSH	\$14
Maker's Mark bourbon, elderflower, grape, lime, rosemary	
THE BARTLETT	\$14
Grey Goose La Poire, St Germain, lemon	
SENECA OLD FASHIONED	\$18
Peck & Plume No. 1 Private Selection bourbon, Disaronno, black walnut bitters	
HONEY BEE	\$14
Bourbon, lemon, rosemary, honey	
BASIL SMASH	\$15
Empress Gin, fresh basil, lemon,	
THE MAYTON MONARCH	\$14
Ketel One Peach Orange Blossom, St. Germain, Chambord, pineapple, lime	
ESPRESSO MARTINI	\$18
Peck & Plume No. 1 Private Selection bourbon, espresso, chocolate liquor	

BOURBON FLIGHT



TASTING BOARD FOR \$23

1-oz. pours of Maker's Mark, Maker's 46 &
Peck & Plume No. 1 Private Selection





PECK & PLUME

WINE

RED WINE



GLASS / BOTTLE

CHATEAU SAINT-NABOR COTES DU RHÔNE	\$11/42
FRANCE Smooth and well-structured with ripe red fruit aromas and an intense garnet red color	
BELLE GLOS PINOT NOIR	\$13/47
USA Clark & Telephone The Coastal Standard	
BROWNE CABERNET SAUVIGNON	\$13/52
USA Long-lasting finish of dark chocolate and forest floor	
JOSH RESERVE CABERNET SAUVIGNON	\$12/48
USA Plum and blackberry, long finish with fine tannins	
ANCIENT PEAKS CABERNET SAUVIGNON	\$12/48
PASO ROBLES Floral aromas of violet and cherry blossom	
CARLOS SERRES TEMPRANILLO	\$12/48
SPAIN Aromas of mature black fruit, toffee, and balsamic	
LA CELIA MALBEC	\$10/38
ARGENTINA Garnet red with flavors of blackberry, plum, and cherry	
BANFI CENTINE TOSCANA	\$11/42
ITALY Cabernet, merlot, sangiovese	
CHATEAU CLOU DU PIN BORDEAUX	\$13/52
FRANCE Easy-drinking with ripe fruit flavors and a long-lasting finish	

ROSÉ



GLASS / BOTTLE

MALENE ROSÉ	\$11/42
CALIFORNIA Aroma and flavors of peach, grapefruit, strawberry, and nectarine	
GUILHEM ROSÉ	\$9/34
FRANCE Sweet, berry- and currant-forward, citrus and floral nose	





PECK & PLUME

WINE

WHITE WINE



GLASS / BOTTLE

RIFF PINOT GRIGIO ITALY Crisp and elegant with enticing aromas of stone fruit and lime	\$10/40
DOMAINE SICK-DREYER RIESLING FRANCE Peaches, exotic white fruits, dry and crisp	\$11/42
ALLAN SCOTT SAUVIGNON BLANC NEW ZEALAND Fresh, zesty, juicy, and full	\$11/42
HEARST RANCH CHARDONNAY CALIFORNIA Aromas of limestone-inspired minerality with hints of medium-toasted oak.	\$12/48
ANTON BAUER GRÜNER VELTLINER AUSTRIA Green apple with subtle minerality and layered spice.	\$11/44
JACKSON ESTATE CAMELOT HIGHLANDS CALIFORNIA Flavors of dried lemon, apple, white flower, sea salt, toasted hazelnut, browned butter, nectarine	\$12/48

SPARKLING



GLASS / BOTTLE

EMENDIS CAN XA CAVA BRUT SPAIN Sweet white fruit with delicate bubbles	\$10/38
ZARDETTO PROSECCO ITALY 187-mL bottle. Lemon-yellow in color with aromas of white flowers, apricot, and herbs	\$9
BARON DE SEILLAC BRUT ROSÉ FRANCE Grand cuvée	\$11/40

SANGRIA



GLASS \$10 / PITCHER \$36

THE CARDINAL Italian red wine, Tuaca Italian liqueur, fresh fruit
STRAWBERRY ROSÉ Sparkling rosé, vodka, fresh berries
BLACKBERRY Italian red wine, brandy, fresh berries





PECK & PLUME

BEER

DRAUGHT

ALL PINTS \$8



BOND BROTHERS BEER CO.

ROTATOR ABV VARIES CARY NC

BOND BROTHERS BEER CO.

SEASONAL ABV VARIES CARY NC

WICKED WEED

PERNICIOUS IPA 7.3% ABV ASHEVILLE NC

Dark golden color with tastes of citrus and a clean finish

RED OAK

AMBER LAGER 5% ABV WHITSETT NC

Bavarian Lager, caramel malt flavor, light hops

RED OAK

HUMMINGBIRD GOLDEN LAGER 4.5% ABV WHITSETT NC

Munich Lager, full of malt flavor, lemon citrus

AVERY BREWING CO.

WHITE RASCAL 5.6% ABV BOULDER, CO

Belgian-style white ale

BOTTLED

ALL BOTTLES \$6



COORS LIGHT 4.2% ABV

MICHELOB ULTRA 4.2% ABV

AMSTEL LITE 3.5% ABV

BUD LIGHT 5.9% ABV

HOPPYUM IPA 6.5% ABV

HEINEKEN 5% ABV

BLUE MOON 5.4% ABV

STELLA ARTOIS 5% ABV

YUENGLING 4.4% ABV

UNTITLED ART
HARD SELTZER 5% ABV

SEASONAL CIDER ABV varies

