



Boar's Head

APPETIZERS

Cheese Sticks

Stringy mozzarella battered and fried to perfection, served with tangy marinara \$7.45

Spinach Artichoke Dip

Sautéed spinach and artichokes combined in a creamy sauce and topped with a touch of diced juicy tomatoes and served with tortilla chips \$7.45

Chicken Tenders

Succulent Chicken tenders battered, fried, and served with house fries and a side of honey mustard \$7.95

Ultimate Nachos

Crispy tortilla chips smothered with juicy chunks of chicken or chili and topped with nacho cheese, tomatoes, jalapenos, onions, lettuce, and sour cream \$8.95

Chips and Salsa

Lightly salted tortilla chips served with endless homemade salsa \$5.95

Cheese Fries

A generous portion of seasoned fries loaded with melted cheese and topped with crisp chunks of bacon and a creamy house ranch dressing \$5.95 Add Chili for a \$1.00 extra.

Texan Quesadilla

Tender chunks of Angus beef, assorted cheeses, grilled onion, bacon, jalapenos and tangy BBQ sauce in a crisp tortilla garnished with a side of lettuce, homemade salsa and a dollop of sour cream \$7.95

Chicken Quesadilla

Juicy strips of grilled chicken breast, jalapenos, assorted cheeses, onions and bacon inside of a crisp tortilla garnished with lettuce, homemade salsa and a dollop of sour cream \$7.95

Wings

Marinated wings fried to golden brown, tossed in Hot, BBQ, or Barbaloo sauce, accompanied by celery, and house ranch dressing \$7.95

Homemade Hummus

Homemade creamy and flavorful hummus served with warm, fluffy pita points \$7.95

SANDWICHES

All sandwiches are made with Boarshead meats and cheeses as well as artisan breads from Nova's Bakery. All of our signature spreads and sauces are made fresh daily, in house. All sandwiches come with a choice of side. Add a side of fries for \$1.00 extra. Add onion rings or a cup of soup for \$1.50 extra. Add a cup of chili for \$2.00 extra.

The Pastrami Club

Shaved pastrami and Swiss cheese on toasted sourdough accompanied by crisp bacon, lettuce, tomato, red onion, and creamy Dijon mustard \$9.45

The Italian

A combination of pastrami, pepperoni, ham, salami and provolone cheese served with lettuce, tomato, red onion and garlic smear, topped with oil, vinegar, and pesto aioli on a toasted hoagie roll \$9.45

Beef and Cheddar

Tender roast beef accompanied by melted cheddar cheese and horseradish cream on a toasted ciabatta \$9.45

The Gobbler

A giant portion of shaved turkey accompanied by melted Swiss cheese, crisp bacon, lettuce, tomato, and onions served with mayonnaise on toasted sourdough \$9.45

The Reuben

Juicy corned beef topped with tangy sauerkraut, melted Swiss cheese, and Thousand Island dressing served on toasted rye \$9.45

Turkey Reuben

Thin sliced turkey topped with tangy sauerkraut, melted Swiss cheese, and Thousand Island dressing served on toasted rye \$9.45

B.L.T.

Six crisp strips of bacon accompanied by thin sliced tomato, lettuce and mayonnaise on toasted sourdough \$7.45

Caprice Sandwich

Juicy tomato, melted mozzarella and fresh tomato pesto mix served on toasted sourdough \$7.95

French Dip

Tender roast beef and melted Swiss cheese topped with horseradish cream served on a toasted hoagie roll served with au jus \$9.45

The Big Freitas

This monster of a sandwich includes pepperoni, salami, pastrami, ham, corned beef, roast beef, and turkey, accompanied by provolone, Swiss and cheddar cheese served with lettuce, tomato, onion, garlic smear, and mayonnaise on a toasted hoagie roll \$10.95

Turkey Tomato Basil

Thin sliced turkey accompanied by fresh tomato pesto mix, pesto aioli, and melted mozzarella cheese on toasted sourdough \$9.45

Buffalo Chicken Wrap

Tender chicken breast (fried or grilled) basted in buffalo sauce, served with melted provolone cheese, lettuce and tomato tucked into a flour tortilla and served with creamy ranch dressing \$8.45

Everroast Chicken Sandwich

Slow roasted chicken thinly sliced and accompanied by melted American Cheese, crisp bacon, lettuce, tomato and mayonnaise served on toasted sourdough \$9.45

Grilled Ham and Cheese

Succulent ham and melted Swiss cheese on grilled sourdough bread \$8.45

Pulled Pork BBQ

Tender chunks of pulled pork tossed in a tangy BBQ sauce served on a toasted bun with a side of creamy slaw \$7.95

The Classic Club

A triple-decker classic of thinly sliced turkey breast and ham, accompanied by melted Swiss and Cheddar cheese, crisp bacon, lettuce, tomato, and mayonnaise served on toasted sourdough \$9.95





BUILD YOUR OWN

Pick any meat, bread and cheese to create your own sandwich with unlimited home-made sauces, spreads and toppings. Add extra meats for \$1.45 per each serving and add extra cheeses for .45 per each additional serving of cheese.

Meats

Turkey Gold Roast \$8.45 Tavern Ham \$8.45 Rare Roast Beef \$8.95
Pastrami \$8.95 Genoa Salami \$8.45 Pepperoni \$8.45
Corned Beef \$8.45 Chicken Breast \$7.95

Cheese

Swiss, Provolone, Cheddar, Mozzarella

Bread

Ciabatta, Sourdough, Marble Rye, Wheat, Hoagie Roll

Sauce

Garlic Smear, Mayonnaise, Pesto Aioli, Honey Mustard,
Thousand Island, Creamy Dijon, Oil and Vinegar

Toppers

Tomato, Onion, Lettuce

BURGERS

All burgers come with choice of side. Add a side of fries for \$1.00 extra. Add onion rings or a cup of soup for \$1.50 extra. Add a cup of chili for \$2.00 extra. Add a patty to any burger for only \$1.95.

Texan Burger

Angus patty served on buttery Texas toast topped with American and Provolone cheeses, grilled onion, bacon, jalapenos, and mayonnaise \$7.95

Hickory Burger

Angus patty served on a toasted Kaiser roll accompanied by melted Swiss and bacon served with tangy BBQ sauce \$7.95

Southwestern Burger

Angus patty served on a toasted Kaiser roll topped with melted Cheddar cheese, fresh onion rings and creamy BBQ sauce \$7.95

Classic Cheeseburger

Angus patty with American cheese, lettuce, tomatoes, onion and mayonnaise \$7.95

Ultimate Burger Wrap

Angus patty chopped and served with American and Provolone cheese, grilled onion, bacon, jalapenos, and tangy BBQ sauce tucked inside a grilled tortilla \$7.95

SOUPS & CHILI

Soup and Bread Bowl

Our soup of the day served in a fresh homemade bread bowl \$5.95

Soup and Salad

Our soup of the day served in a fresh homemade bread bowl with our fresh house salad and your choice of dressing \$7.95

Cup of Soup or Chili

A cup of our fresh soup of the day or chili \$3.95

Chili in a Bread Bowl

Our homemade chili served in a fresh bread bowl \$6.45

SALADS

Grilled Chicken with Raspberry Bacon Vinaigrette

Grilled chicken breast sliced over a bed of greens, accompanied by tomato, red onion and crisp bacon, tossed in raspberry bacon vinaigrette and served with a wedge of toasted ciabatta bread \$8.45

Spicy Buffalo Chicken

Tender chunks of grilled chicken basted in tangy buffalo sauce served on a bed of greens, accompanied by red onion, carrot and shredded cheddar cheese tossed in a buttermilk ranch dressing and served with a wedge of toasted ciabatta bread \$7.95

House

Crisp greens tossed in mustard vinaigrette accompanied by tomato, red onion, carrot, and croutons served with a wedge of toasted ciabatta bread \$5.45

BEVERAGES & SIDES

Beverages

Sprite, Coke, Diet Coke, Tonic, and Ginger Ale \$1.79
Red Bull and Red Bull Sugarfree \$4.50
Cranberry, Orange, and Pineapple \$2.50

Sides

Kettle Chips, Potato Salad, Loaded Potato Salad, Spiral Cut Fries, Onion Rings, Celery and Ranch, Side Salad, Creamy Slaw, Seasonal Sides (Soups, Fruit cup, etc)



BEER, WINE & COCKTAIL MENU



EATS • ALES • SPIRITS

710 WEST TRADE STREET
CHARLOTTE NC, 28202
704-333-9818

← WINE SELECTIONS →

Every Wednesday all Glasses \$4

| | Glass | Bottle |
|-----------------------------|-------|--------|
| Sycamore Lane Pinot Grigio | 7 | 25 |
| Flip Flop Riesling | 7 | 25 |
| Don Luciano Chardonnay | 7 | 25 |
| Beringer Moscato | 7 | 25 |
| Flip Flop Pinot Noir | 7 | 25 |
| C&T Mar del Sur Merlot | 7 | 25 |
| Dona Sol Cabernet Sauvignon | 7 | 25 |
| Walnut Crest Malbec | 7 | 25 |

| | |
|-------------------------|-------|
| Frexenet Blanc de Blanc | \$35 |
| Moet Imperial Brut | \$75 |
| Dom Perignon | \$250 |

← BEER SELECTIONS →

Draught

| | |
|--|--------|
| Blue Point Toasted Lager, Long Island NY | \$4.50 |
| Coors Light, Golden, CO | \$3.50 |
| Bud Light, St. Louis, MO | \$3.50 |
| Fat Tire New Belgium, Fort Collins, CO | \$4.50 |
| Guinness, Dublin, Ireland | \$5.00 |
| Sam Adams Seasonal, Boston, MA | \$4.50 |

← DOMESTIC BOTTLES →

| | |
|-------------------------------|--------|
| Bud Light, St. Louis, MO | \$3.50 |
| Budweiser, St. Louis, MO | \$3.50 |
| Michelob Ultra, St. Louis, MO | \$3.50 |
| Miller Lite, Milwaukee, WI | \$3.50 |

← PREMIUM DOMESTIC BOTTLES →

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|--------------------------------|--------|
| Shiner Brock, Shiner TX | \$4.50 |
| Shock Top Wheat, St. Louis, MO | \$4.50 |
| Yuengling, Pottsville, PA | \$3.50 |

← IMPORT BOTTLES →

| | |
|--|--------|
| Amstel Light, Amsterdam, Holland | \$4.50 |
| Bass, Burton, England | \$4.50 |
| Corona, Mexico City, Mexico | \$4.50 |
| Heineken, Zoeterwoude, The Netherlands | \$4.50 |
| Newcastle, Newcastle, England | \$4.50 |
| Lone Rider, Peacemaker, Raleigh, NC | \$4.50 |
| Smithwicks, Kilkenny, Ireland | \$4.50 |
| Stella Artois, Leuven, Belgium | \$4.50 |

MARTINIS

The Jagerator

Malibu Coconut Rum, Melon Liqueur, Pineapple Juice,
Grenadine and a Jagermeister Float

8

Taste of France

Vodka, Raspberry Liqueur and Pineapple Juice

8

Key Lime Pie

Vodka, Triple Sec, Lime Juice and Milk with a Graham Cracker Rim

8

Fireball

Vodka, Pineapple Juice, Orange Juice, Grenadine and Bacardi 151 Float

8

Blue Hawaiian

Malibu Coconut Rum, Blue Curacao and Pineapple Juice

8

Peach Ring

Vodka, Peach Schnapps and Orange Juice

7

Chocolate Covered Cherry

Vodka, Grenadine, Chocolate Syrup and Milk with two Maraschino cherries

9

Grape Ape

Grape Vodka, Blue Curacao, Grenadine, Sour Mix and Sprite

8

Caribbean Shakedown

Vodka, Pineapple Juice, Orange Juice, Grenadine and Meyers Dark Rum float

9

Blue Lagoon

Vodka, Blue Curacao, Lime Juice, Sour Mix and Sprite

8

Cherry Pie

Cherry Vodka, Vanilla Vodka, Grenadine and Sprite with Graham Cracker Rim

8

Brandy Candy

Vodka, Brandy, Lime Juice, Cranberry Juice and Ginger Ale

8

Pomtini

Vodka, Pomegranate Liqueur, Cranberry, a hint of vanilla and a splash of Sour Mix

9

Cosmo

Vodka, Triple Sec, Lime Juice and Cranberry Juice

8

Brandini

Vodka, Brandy, Lime Juice, Sour Mix and Sprite

8

Raztini

Raspberry Vodka, Raspberry Schnapps, Cranberry Juice, and Sprite
with a hint of vanilla

8

Pomberry

Raspberry Vodka, Pomegranate Liqueur, and Grapefruit Juice

9

The Kitchen Sink

Vodka, Rum, Gin, Tequila and Simple Syrup

8

Tropical Getaway

Vodka, Five Tropical Fruit Juices and a hint of vanilla

8

Shock Factor

Vodka and Red Bull

7

MARTINIS

Dirty V-Tini
Vodka and Olive Juice
7

Dirty Girl
Gin and Olive Juice
7

The Cheesecake
Vanilla Vodka, White Chocolate Syrup, Milk and a Hint of a Hazelnut with a Graham Cracker Rim
8

The Candy Apple
Vodka, Apple Liqueur, Sour Mix, and Grenadine
8

Raspberry Cheesecake
Raspberry Liqueur, Vanilla Vodka, White Chocolate Syrup, Milk and a Hint of a Hazelnut with a Graham Cracker Rim
8

Lime Drop
Citrus Vodka, Triple Sec, Lime Juice, and Simple Syrup
8

V The Hard Way
A traditional straight Vodka Martini
7

Gin Rummy
A traditional straight Gin Martini
7

Apple Dumpling
Vodka, Amaretto, Apple Liqueur, Sour Mix
8

Mochatini
Vanilla Vodka, Coffee Liqueur, Irish Cream, Chocolate Syrup, Coffee and Milk
8

The White Rabbit
Malibu Coconut Rum, Banana Liqueur, Milk and Orange Juice
8

Going Bananas
Vodka, Banana Liqueur, Orange Juice
7

Carmel Apple
Vodka, Apple Liqueur, Carmel Syrup, Sour Mix
8

Watermelon Crawl
Vodka, Watermelon Liqueur, Sour Mix, Sprite
8

Fruit Cocktail
Vodka, Melon Liqueur, Peach Schnapps, Pineapple Juice
8

