

the Little Dipper

Local

Cocktails

- White Christmas* 10
Broker's Gin, fresh citrus, house made rosemary-grapefruit bitters, shaken with an egg white
- Christmas at Grandma's* 10
Broker's Gin, muddled raw sugar, and citrus topped with sparkling red wine and brandy soaked cranberries

Wine

- Filus, **Torrontes**
Salta, Argentina 9/35
Fresh and vibrant with notes of peach, mint, and spices on the nose and a smooth, floral finish
- La Quercia, **Aglianico**
Puglia, Italy 10/38
A decadent, ruby red wine with intense fruit, rich aromas of almonds and raisens, and a silky smooth finish

Draft

- Triangle Brewing Co. **Belgian Golden Ale**
Durham 6
- Bull City Ciderworks **Off Main Dry Cider**
Durham 7
- Hi-Wire Brewing **Bed of Nails Brown**
Asheville 5
- White Street Brewing Co. **Hoptimist IPA**
Wake Forest 5
- Foothills **People's Porter**
Winston-Salem 6
- Starpoint Brewing **24/7 Pale Ale**
Carrboro 5

Seasonal

Cheese Course +5

Chapel Hill Creamery's **Calavander** (Best in Show at NC State Fair!) with **roasted garlic**, hickory smoked **bacon**, and green onions melted down in a crisp, dry **hard cider** from Bull City Ciderworks

Salad Course +3

Bluebird Meadows **fresh salad greens and red cabbage** tossed in house made **buttermilk dressing**, topped with **pickled turnips and radishes**, pine nuts, and a sharp **Hickory Grove crisp**

Entrée Course

Add a side to your entrée

Or

Choose 4 items to build your own for \$30!

- Chapel Hill Creamery's **Bratwurst**
\$4
- Melina's **Cheddar & Onion Pierogies**
\$5
- Sunset Ridge **Bison Meatballs**
\$6
- Funny Girl Farms' **Sweet Potatoes**
\$2
- Melina's **Spinach Gnocchi**
\$3

Seasonal Broth +5

Vegetable stock with fresh **garlic, herbs,** and **Sweet Josie Brown Ale**