

GLUTEN FREE MENU

STARTERS

SouthPark Dip Platter 13

Pimento cheese, artichoke dip, and hummus, served with house made Citra-hopped pickles, goat cheese stuffed peppadew peppers and crisp veggies

Wood Grilled Artichoke and Sun-dried Tomato Dip 12

A creamy spread baked with grilled artichokes, and Sun-dried tomatoes served with crisp vegetables

Boo's Duck Fat Chicken Wings 15

Six crisp confit wings, oven-baked with Legion wing rub. Served with house made Citrahopped pickles

Chorizo and Potato Tacos 10

With chimichurri, queso fresco, and corn tortillas

SALADS

Chicken Chopped Salad 15.5

Wood grilled chicken breast rubbed with Legion Wing Rub over romaine and local greens topped with red onion, avocado, cucumber, tomato, Citra-hopped pickles, roasted peppers and choice of dressing

*Steak Cobb Salad 16.5

Legion's Santa Maria spiced grilled steak with eggs, avocado, corn, tomato, bacon, and herb goat cheese served over romaine and local greens with a cilantro lime vinaigrette

Grilled Salmon and Bitter Greens Salad 16

Santa Maria spiced salmon with radicchio and arugula tossed with bacon vinaigrette topped with melted fontina cheese, hazelnuts, blackberries and balsamic vinegar

SANDWICHES

Juicy Jay Grilled Chicken Sandwich 15

Dusted with Legion Wing Rub, wood grilled and topped with spicy honey, house made pickles, and tomato on a gluten free roll

Pho Mi Dip 17

Pho braised short rib, thin sliced flank steak, pickled carrots, daikon, cucumbers, jalapeno, hoisin mayo and cilantro on a gluten free bun with a pho broth jus

*Southpark Smash-Burger 15

Two Mullis Farms smash-burgers, applewood bacon, American cheese, red onions, pickles, and special sauce on a gluten free bun

Duck Confit Sandwich 17

Duck confit, bacon jam, pickled red onions, gruyere, dijon mustard and arugula on a gluten free bun

ENTREES

BBQ Plate 16

Wood smoked chopped local pork with Eastern Carolina BBQ sauce, grilled brisket sausage and choice of two sides

Lamb Carnitas 18

Crisp marinated and slow cooked lamb with salsa verde, avocado pico de gallo, currant pine nut rice, harissa, corn tortillas

*Brazilian Steak 17

Wood grilled served with sweet potatoes and chorizo topped with chimichurri and shaved parmesan

SIDES All sides 4

Wood charred potato fingerlings | Sweet potato fingerlings | Pan-roasted Mexican street corn | Mashed potatoes | Roasted broccoli | Braised collards | Quinoa salad | Side salad | Fresh fruit | Brussels sprouts



VEGETARIAN MENU

STARTERS

Handmade Beer Pretzel 8 / 16

Served with pimento cheese

NC Boiled Peanuts 8

Cajun-spiced peanuts simmered in Legion beer

Wood Grilled Artichoke and Sun-dried tomato Dip 12

A creamy spread baked with grilled artichokes and Sun-dried tomatoes served with crisp flatbread

SouthPark Dip Platter 13

Pimento cheese, artichoke dip, and hummus, served with house made Citra-hopped pickles, goat cheese stuffed peppadew peppers and crisp flatbread

SALADS

Chopped Salad 13

Romaine and local greens topped with red onions, avocado, cucumber, tomato, Citra-hopped pickles, roasted peppers, and Juicy Jay dressing

Cobb Salad 13

Eggs, avocado, corn, tomato, and herb goat cheese served over romaine and local greens with a cilantro lime vinaigrette

ENTREES

Pimento Cheese and Potato Pierogis 16

with pickled red onion, sour cream, and Legion hot sauce

SANDWICHES

Veggie Pita 11

Edamame hummus, pickle, tomato, lettuce, and avocado with spicy mayo

Impossible Gyro 13

Impossible Burger with campari tomatoes, red onion, lettuce and tzatziki sauce on a warm flatbread

Impossible Juicy Jay Sandwich 15

Dusted with Legion Wing Rub, wood grilled and topped with Juicy Jay slaw, spicy honey, house made pickles, and tomato on a brioche bun

*The Sixtel Impossible Burger 15

Impossible Burger with American cheese, lettuce, pickle, tomato marmalade, brioche roll

PIZZAS

Half Pizza 8 | Whole Pizza 16

Classic Light

Tomato, cheese and basil

SIDES All sides 4

Wood charred potato fingerlings | Sweet potato fingerlings | Pan roasted Mexican street corn | Mashed potatoes | Roasted broccoli | Juicy Jay slaw | Quinoa salad | Side salad | Fresh fruit | Juicy Jay Slaw | Brussels Sprouts