



SHAREABLES

NC Boiled Peanuts 8

Cajun-spiced peanuts simmered in Legion beer

SouthPark Dip Platter 13.50

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

Boo's Duck Fat Chicken Wings 15

Six crisp confit wings, oven-baked with Legion wing rub. Served with house made Citra-hopped pickles and blue cheese ranch dressing.

Lamb Sliders 12

Crisp lamb carnitas, avocado slaw, harissa aioli, arugula

Wood Grilled Artichoke and Sun-Dried Tomato Dip 13

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

Ginger-Pork Fried Bao Buns 12

Pan-fried and stuffed with pulled ginger pork, carrots, and scallions with a spicy ponzu sauce

Bob's Handmade Beer Pretzel 8.50/16.50

Bob's pretzel served with Legion beer cheese and house made whole grain mustard

LARGE PLATES

MAH Meatloaf 15

Mullis Farms pasture-raised beef served with Legion BBQ sauce and Yukon potato puree

BBQ Plate 18

Wood smoked chopped local pork with Eastern Carolina BBQ sauce, wing rub chicken, grilled brisket sausage and choice of side

SALADS

Juicy Jay Chicken Chopped Salad 15.5

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

Grilled and Chilled Heirloom Tomatoes 15

With chilis, garlic, ginger, purple basil, and Burrata

*Steak Cobb Salad 17

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

Wood-Grilled Shawarma Spiced Chicken and Crisp Falafel Bowl 16

Crisp lettuce mix, cashew hummus, amba, tomato, cucumber, pickled red onion, quinoa tabouleh, and tzatziki, with lemon and olive oil

SMALL PLATES

Lamb Carnitas 12

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

*Wood-Grilled Sirloin Steak 17

With arugula and heirloom tomato salad, yellow squash marmalade, and a chili ginger dressing

*Pan Seared Halibut 18

With corn and crab chowder and marinated cherry tomatoes

Pimiento Cheese and Potato Pierogis 12

With local pork carnitas, caramelized onions, pickled red onion, sour cream and Legion Hot Sauce

HANDHELDS

Tacos Suadero 11

Slow-cooked brisket, onions, cilantro, lime, and avocado salsa

*Southpark Smash-Burger 15

Two Mullis Farms Smash-burgers, applewood bacon, American cheese, red onions, pickles and special sauce on a Martin's potato bun

*Pho Mi Dip 17

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

Juicy Jay Grilled Chicken Sandwich 15

Dusted with Legion Wing Rub, wood grilled and topped with Juicy Jay slaw, spicy honey, house made pickles and tomato on Martin's potato roll

Birria Grilled Cheese 16

Birria braised brisket, avocado, onion, cilantro, and jack cheese, on sourdough with a birria dipping jus

CBLT 15

Candied applewood bacon, heirloom tomatoes, Adrina Farms lettuce, roasted garlic aioli on toasted Brioche

Butter Chicken Roll 15

Chicken breast marinated in butter chicken spices grilled and served with cilantro, mint, mango chutney, roasted pepper, and pickled red onions on a buttered and toasted roll

Falafel and Lamb Pita Wrap 16

Crispy falafel, slow-cooked lamb, cashew hummus, amba, lettuce, tomato, kalamata olives and tzatziki

Gluten free buns are available for any sandwich

Go Keto-friendly with an Unbelievabun +1

Made in N.C. (17g protein, 7g fiber, 1.8 net carbs)

PIZZAS

Half Pizza 8 | Whole Pizza 16

Classic

Pepperoni

Classic Light

Tomato, cheese and basil

Wise Guy

Meatball, pepperoni, marinara, mozzarella and ricotta cheese

SIDES All sides 4

Mac n' cheese with Benton's ham

Wood charred potato fingerlings

Sweet potato fingerlings

Pan-roasted Mexican street corn

Fresh fruit

Roasted broccoli

Side Salad

Mashed potatoes

Braised collards

Quinoa salad

Juicy Jay slaw

DESSERTS

Slainte Crème Brûlée 8

Creamy custard flavored with our Slainte stout, topped with a sugar crust, mixed berries, and white chocolate crumbles

Lemon Blueberry Cheesecake 8

Lemon flavored NY-style cheesecake topped with a blueberry compote