

LUNCH Tues–Fri 11–2:30
 DINNER Tues–Sun 5:30–10
 BRUNCH Sat & Sun 11–2:30

www.wattsgrocery.com 416-5040

18% gratuity for parties of 6 or more
 No separate checks for parties of 6 or more

Watts Grocery is a smoke-free establishment

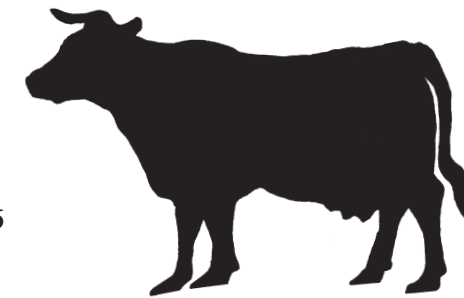
We work with local vendors and artisans as much as possible.

Below are some folks who have helped to make Watts Grocery a success:

Four Leaf Farm
 Peregrine Farms
 Fowl Attitude
 Latta Eggs
 Homeland Dairy
 Chapel Hill Creamery
 Elodie Farms
 Glenn Lozuke

Lunch

WATTS  GROCERY



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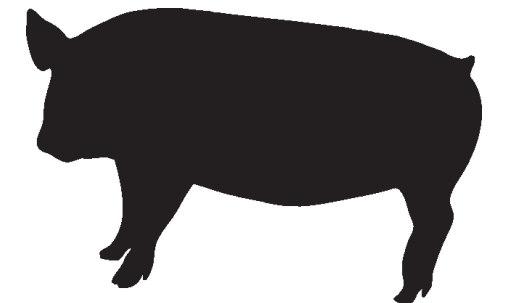
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DINNER

WATTS  GROCERY



warm things SOUP cup 3 bowl 5

Macaroni and cheese with cheddar and parmesan cheese 5

Chili bowl with cheddar cheese and mole verde 6

Blue Plate Special—see server for today's choice

salads

Grilled Shrimp Cobb Salad with crumbled blue cheese, bacon, deviled eggs, and avocado with blue cheese dressing 10

Pecan Crusted Chicken Salad with granny smith apples, red grapes, spicy pecans over shredded romaine with honey cilantro vinaigrette 9

Warm fennel and grilled beef salad on a grilled foccacia square with light lemon vinaigrette 9

Butternut Squash Salad with Maytag blue cheese, spiced pecans and balsamic vinaigrette 8.50

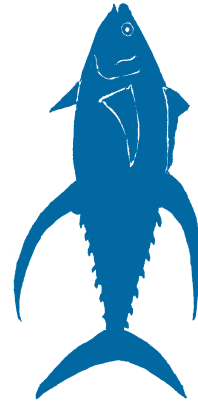
burgers served with choice of house-cut fries or small salad

8oz Local Beef Burger...grilled and served with lettuce, onion, house-made pickle on a toasted house-made english muffin 8

ADD Provolone, Cheddar, Pimento Cheese, Maytag blue cheese,bacon, mushrooms, chow chow 1

Fried Buffalo Chicken Sandwich basted in Texas Pete sauce on toasted sourdough with chipotle blue cheese sauce 9.50

Old South Fish and Chips—buttermilk and cornmeal catfish served with tartar sauce and fries 9.50



sandwiches served with choice of house-cut fries or small salad

Zuke's House-Smoked Pastrami Reuben on sourdough with provolone, sauerkraut, and russian dressing 10

Yellowfin Tuna Sandwich with bacon, avocado, and red pepper aioli 12

Jeremy's Philadelphia Steak Sandwich with sauteed peppers and onions and provolone served on a toasted hoagie roll 9

Zuke's Country Pate on buttered baguette with Creole mustard dressing, cornichons and pickled vegetables 9

Lilybet's Toasted Pimento Cheese Sandwich 7 (with bacon, add \$1)

Open-Faced Deep-fried Oyster Po-Boy with buttermilk slaw and remoulade, served on soft baguette 9.50

Grilled Portabella Sandwich with roasted chilies, grilled red onion, basil aioli and fresh mozzarella 9

sides

Farmer's Cheese Hushpuppies with Basil Mayo 4

Hand-cut Fries with Balsamic Catsup 3.50

Hand-cut Buttermilk Onion Rings with Chipotle-Blue Cheese Sauce 3.50

Buttermilk Slaw 2

Deviled Eggs 1

starters SOUP cup 3 bowl 5

Avocado and Pink Grapefruit Salad with pea shoots and arugula, house cured bacon, honey cilantro vinaigrette and cheddar crisps 9

Shrimp and Grit Cake—sauteed shrimp, mushrooms, bacon, and scallions in a lemon Tabasco sauce over a fried grit cake 12

Winter Cheese Plate with sugared apples, spiced pecans, and winter fruit compote 10

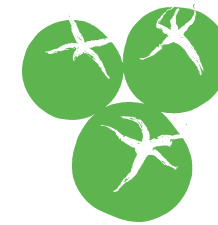
Fried Green Tomatoes with shrimp remoulade 9

Zuke's Chicken Liver Pate with grilled bread and winter fruit compote 8

Raw, Pickled and Smoked Plate with deviled ham, two deviled eggs, and an assortment of house pickled vegetables and house charcuterie 12

Red Wine Pears, spinach, and Maytag blue cheese salad with candied walnuts and champagne vinaigrette 9

House Salad with slow roasted tomatoes and roasted garlic with balsamic vinaigrette 6



entrees

Red Wine Braised Lamb Shanks over Sea Island Pea ragout with braised winter greens 19

Molasses Barbecued Pork Ribs over sauteed broccoli rabe and chipotle mashed sweet potatoes 17

Oyster, Shrimp, and House Andouille Jambalaya 18

Roast Poulet Rouge de Fermier with Lee Brothers pimento cheese potato gratin, seasonal vegetables and pecan pan sauce 18

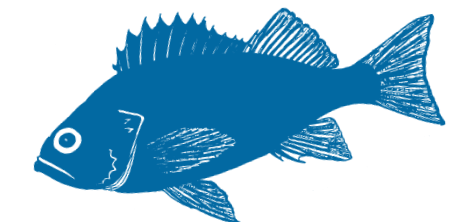
Market Fish—as local as possible this winter, see server for today's selection MARKET PRICE

Hand-cut Ribeye, 12 oz., with buttermilk smashed potatoes, Bourbon brown sauce, and seasonal vegetables 20

Pan-seared Duck Breast with sorghum, sultana raisin, and apple reduction over roasted brussels sprouts Anson Mills antebellum grits custard 20

Butternut Squash Pasta layered with grilled vegetables, fresh cheese, butternut squash puree and a sage brown butter sauce 16

Vegetable Plate— see server for tonight's choice 15



sides 4

Chipotle mashed sweet potatoes

Pimento cheese potato gratin

Seasonal vegetables

Hush puppies with basil mayo

Buttermilk smashed potatoes

Signature Cocktails

Bourbon Sazerac 9

Woodford Reserve Bourbon, Peychaud's Bitters, sugar cube, Pernod and a lemon twist

Blood Orange Margarita 9

Herradura Gold Tequila, Cointreau, blood orange puree

Ruby Red Cosmopolitan 9

Stoli vodka, fresh squeezed grapefruit juice, cranberry juice, and lime with a pomegranate sugared rim

Dark and Stormy

Domaine de Canton Ginger Liqueur, fresh ginger syrup, Myer's and 10 Cane Rums, ginger soda 9

House Sangria 8

Red wine, pineapple, and orange juices, Brandy, Myer's rum, fresh fruit

Meyer Lemon Whiskey Sour 9

Dewar's Scotch Whiskey, Meyer Lemon juice, simple syrup with a candied lemon garnish



SINGLE MALT SCOTCH & SMALL BATCH BOURBON

Balvenie, single barrel, 15 yr	13
Lagavulin 16 year	16
Macallan 12 year	11
Oban 14 year	15
Talisker 10 year	11
Flight of any three	18

Basil Hayden 8 year	10
Booker's 7 year	10
Baker's 7 year	8
Woodford Reserve	9
Blanton Single Barrel	11
Flight of any three	15

DRINKS

WATTS  GROCERY



Coffees

All coffee at Watts Grocery is fair trade.

American Regular, Decaf 1.50
Iced Coffee 2

Espresso and decaf espresso
from our neighbors, Joe Van Gogh

ESPRESSO
Single 2.50

CAPPUCCINO—Hot or Iced
Single 3.50

LATTE—Hot or Iced
Single 3.75

MOCHA—Hot or Iced
Single 4

CHAI LATTE—Hot or Iced
Single 4

Mighty Leaf Teas 3/pot
Iced Tea 2
Sodas 2



Beers

We offer a rotating selection of draught beers from North Carolina breweries, as well as a range of bottled beers.

Please ask your server for our current offerings.

Desserts

Carrot Cake Cupcakes

with cream cheese icing 3.50

Chocolate Pot de Crème

with fresh whipped cream 3.75

Seasonal Cookie Plate (3) 3.25

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