

Deuce

“MAKE THE TURN” CHEF’S DELI BUFFET

Choose from cold salads, kettle soup bar and fresh special of the day or build your own hot deli sandwich with our signature in housemade pastrami, assorted deli meats and daily hot food selections. 15

Holiday buffet pricing may differ

SMALL BITES

“TATERMAN” TOTS – Pecan bacon, Pepper Jack cheese sauce, chipotle sour cream, housemade ketchup and scallions 9

CHICKEN WINGS **GF** – Garlic Parmesan or Buffalo butter, served with housemade pickles and blue cheese or ranch dip 12

PITA CRISPS, CRACKERS AND SPREADS **V** – Housemade hummus, pimento cheese and kalamata olive tapenade, served with a variety of crackers and seasonal vegetables 10

ENTRÉE SALADS

HOUSEMADE DRESSINGS: RANCH, BLUE CHEESE, HONEY VINAIGRETTE, PEACH-PECAN VINAIGRETTE, BALSAMIC VINAIGRETTE, CAESAR, THOUSAND ISLAND

SOUTHERN STYLE BUFFALO CHICKEN SALAD – Hand battered chicken tenders, crisp greens, bacon, tomato and blue cheese crumbles, spicy Buffalo butter with choice of dressing – grilled option available 15

BABY SPINACH & VEGETABLE SALAD WITH GOAT CHEESE CRUMBLES AND PISTACHIOS – Baby spinach tossed with roasted root vegetables, black quinoa, sweet potato and honey dressing 13

GRILLED CHICKEN BRUSCHETTA SALAD – Artisan blend of lettuces, cherry tomatoes, mozzarella cheese, basil leaves and extra virgin olive oil on grilled garlic focaccia bread topped with balsamic glaze 13

CLASSIC CAESAR SALAD – Romaine lettuce, Asiago-Parmesan housemade Caesar dressing and grilled garlic bread 8
add 6 oz. Ashley Farm chicken breast 5 add hand-battered chicken tenders 5 add shrimp 10

FARMERS MARKET SALAD – Ask your server about today’s special 13

LET’S MAKE IT A WRAP – Create a wrap with any of our signature salads—includes side add 2

SANDWICHES • WRAPS

SERVED WITH YOUR CHOICE OF SIDE AND OUR ICEBOX HOUSE PICKLE SPEAR

HOUSEMADE PASTRAMI REUBEN – Housemade pastrami beef, Gruyere cheese, sauerkraut and Thousand Island dressing on thick sliced Chicago rye bread 13

AMERICAN KOBE BEEF MEATBALL HOAGIE – Housemade meatballs and marinara, provolone cheese on a toasted hoagie roll 14

DEUCE BLT – Bacon, lettuce and tomato with basil mayo 12 add guacamole 1

PHILLY CHEESE – Shaved prime rib with sautéed peppers, onions and pepper jack cheese sauce on a toasted hoagie roll 14

DEUCE BURGER* – Short rib and brisket blend, lettuce, tomato, onion, pepper bacon and choice of cheese, served on a brioche bun 15.5

ROASTED CHICKEN AND BRIE WRAP – Melted Brie, arugula, apricot and pepper jam, served in a whole wheat wrap 13

FAIRWAY SOUP AND WHOLE OR HALF DELI SANDWICH – Choices of: roast turkey, smoked ham or roast beef; chicken or tuna salad; cheddar, provolone, American or Swiss cheese full sandwich 15 half sandwich 12

DEUCE FISH TACOS – Fresh mahi-mahi in flour tortillas, served with guacamole, jalapeños, pickled onions and charred pineapple relish 14

CRISPY BUFFALO CHICKEN TACOS – Bacon, lettuce, tomato, jalapeños and sharp cheddar cheese in flour tortillas 14

BALSAMIC GRILLED PORTOBELLO TACOS **V** – Roasted red peppers, alfalfa sprouts, pickled onions and shredded carrots in flour tortillas 14

SLIDERS SERVED BY THE “TWOS”

SERVED ON PRETZEL BUNS

HOUSE BEEF PATTY* – Lettuce, tomato, onion and sliced cheese 11

PULLED BBQ PORK SHOULDER – Onion ring and coleslaw 11

BUFFALO CHICKEN – Lightly fried thighs, tossed in Buffalo butter with housemade ranch and pepper bacon 11

DEUCE SIDES A LA CARTE

French Fries, Onion Rings, Sweet Potato Fries, Coleslaw, Housemade Potato Chips, Caesar Salad, House Salad or Fruit 4

KETTLE SOUPS SOUP OF THE DAY 4 TOMATO BISQUE 4 PRIME RIB CHILI 5

GF Gluten free **V** Vegetarian

* May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. All prices subject to NC sales tax. 18% service charge is added to your bill. Service staff is compensated from this amount.



THE DEUCE

The restaurant's namesake features rosemary and ginger muddled together with Covington's North Carolina sweet potato vodka, lemon juice and ginger beer. Garnished with rosemary and a lime wedge. 14

DIVOT

Kill Devil Outer Banks rum, kiwi purée, agave syrup and club soda are combined with muddled mint and kiwi for this tasty twist on the classic mojito. Generously garnished with kiwi and mint. 14

SLICE

North Carolina crafted Mother Earth gin, fresh lemon juice, puréed peaches, agave syrup, peach slices and lemonade. Garnished with a lemon twist wrapped around a peach slice. 14

CHI-CHI LEE MARGARITA

This artfully crafted cocktail is hand-shaken with Patron Silver tequila, cucumber jalapeño agave syrup and lime juice. Served in a salted rimmed glass and garnished with jalapeños and lime. 14

NORTH & SOUTH

Our own barrel-aged Crown Royal Regal Apple whisky, sweet vermouth and apple juice are served over an ice sphere and garnished with an apple slice and a black cherry. 14

BUMP AND RUN

Muddled mint leaves and ginger, Bulleit rye whiskey and ginger beer topped with agave syrup and club soda. Served over crushed ice and garnished with a mint sprig. 14

EAGLE FASHION

Maker's Mark, muddled orange, cherry, maple syrup and a brown sugar cube, mixed with North Carolina Crude orange bitters for a sweet and savory drink. Served over an ice sphere and garnished with bacon and a slice of orange. 14

TEA'D UP

Deep Eddy lemon vodka and sweet tea vodka served up with equal parts sweet and unsweet tea and fresh squeezed lemon. Garnished with a lemon wedge. 14

D-FUSION

The Deuce's take on the "Transfusion" — we combine Ketel One vodka, ginger ale and Sprite with a splash of soda water, grape juice, agave syrup and lemonade to make this effervescent cocktail. 14

THE SAND TRAP

Our version of a sand trap won't leave you in the dust. We combine Peligroso Silver tequila with fresh grapefruit juice, agave syrup and muddled mint for a tasty cocktail that is light and citrusy. 14

BARREL-AGED SPECIALTY COCKTAIL

Enjoy one of our signature barrel-aged cocktails infused with fresh seasonal ingredients. Ask about our unique flavors served daily. 14

PINEHURST PRIVATE BLEND WINES

421	THE DEUCE CABERNET	8/29
211	THE DEUCE CHARDONNAY	8/29
478	THE DEUCE PINOT NOIR	8/29
247	PINEHURST NO. 2 CHARDONNAY	10/30
441	PINEHURST NO. 2 CABERNET	10/30

WHITE WINES

253	URBAN RIESLING	9/27
287	CA'BRIGIANO PINOT GRIGIO	8/25
717	CHALK HILL CHARDONNAY	12/41
701	DUCKHORN DECOY SAUVIGNON BLANC	12/41
389	MATUA SAUVIGNON BLANC	11.5/34
284	LA CREMA MONTEREY CHARDONNAY	9.5/31

SPARKLING

	KORBEL BRUT	10
	LA MARCA PROSECCO	11

RED WINES

906	WILLAMETTE VALLEY PINOT NOIR	15/51
579	BERINGER BARREL AGED RED BLEND	10/40
943	BERINGER BARREL AGED CABERNET	12.5/45
711	DONA PAULA MALBEC	12.5/45
418	JUSTIN CABERNET	15/55
530	GREG NORMAN CABERNET/MERLOT BLEND	11.75/43
452	JOSH MERLOT	9.75/38
373	CHATEAU LA SABLE ROSÉ	7/27
291	JUSTIN ROSE	8.5/29

HOUSE WINES ALSO AVAILABLE

HAND-CRAFTED MILK SHAKES 10

SALTED CARAMEL PRETZEL	CHOCOLATE PEANUT BUTTER
COOKIES AND CREAM	SPIKE YOUR SHAKE \$4 AND UP