

PYKE'S CROSSROADS RESTAURANT

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% gratuity will be applied to tables with 6 or more diners. A \$4 fee will be charged for any split late.

PIROUETTE MENU

Meatball Appetizer	12
Italian Meatballs/Marinara Sauce/Ricotta Cheese/Basil	
Meatball Sandwich (Served until 4pm)	14
Italian Meatballs/Marinara Sauce/Hogje Roll/Ricotta Cheese/Hand Cut Fries	
Pyke's Hot Chicken Sandwich (Served Until 4pm)	18
Breaded Chicken Breast/Brioche Bun/Pyke's Nashville Hot Sauce/Pineapple Coleslaw/Hand Cut Fries	
Butter Chicken & Sticky Rice (Limited Availability)	14
A Creamy & Mildly Spiced Indian Curry with Cashew Butter & Thai Coconut Milk/Chicken/Sticky Rice/Garlic Pita	
Blackberry Whiskey Burger	24
1/2lb Burger Patty/Brioche Bun/Blackberry Whiskey Sauce/Brie Cheese/Jalapeno Bacon/Hand Cut Fries	
Pizooke	10
A Baked Chocolate Chip Cookie/Vanilla Ice Cream/Chocolate Granache/Chantilly Cream	

DEVEILED DUCK EGGS (GF)

Stuffed with egg yolk & goat cheese. Choose one flavor, or mix & match for 4 halves. Limited availability.

Mr. Pickle (Pirouette Menu)	16
Spicy Dill Pickle/Ranch Dressing	
Bacon	16
Pyke's Smoked Jalapeno Bacon	
California	16
Smoked Salmon/Avocado/Arugula/Everything Seasoning	
Chicken Teriyaki	16
Grilled Chicken/Pineapple/Arugula/Teriyaki Sauce/Sesame Seeds	

APPETIZERS

Death Row Nachos - "They are to die for!"	Full Order 18
Au Jus Sauteed Prime Rib//House Fried Potato Chips/Red Onion/Jalapeno/ Smoked Gouda Cheese/Au Jus Crema	1/2 Order 12
Fried Dill Pickles	6
Ranch Dressing	
Fried Green Tomatos	14
Jalapeno Pimento Cheese/Bacon Jam/Arugula/Ranch Dressing	
Garlic Knots	6
Butter, Garlic/Wine Salt/Parmesan Cheese	
Roasted Garlic, Spinach & Artichoke Dip	12
Spinach/Artichoke/Roasted Garlic/Parmesan Cheese/House Potato Chips	
Stuffed Jalapenos (4 halves)	10
Bacon/Ricotta Cheese/Ghost Chili Seasoning	

HOUSE MADE SOUP

Creamy French Onion Soup

Croutons/Swiss cheese/GF without the croutons

Cup **8**

Bowl **11**

Hungarian Mushroom Soup

Sauteed Mushrooms, Sweet White Onions, & Shallots in a Creamy Chicken Stock/Smoked Gouda Cheese

Cup **9**

Bowl **14**

Butternut Squash Soup (GF)

Topped with Pecans, Cranberries & Pepitos

Cup **8**

Bowl **11**

SALAD

Caesar Salad

Romaine Lettuce/Parmesan Cheese/Croutons/Caesar Dressing

Half **10**

Full **14**

Garden Salad

Organic Spring Mix/Cherry Tomato/Onion/Croutons/Parmesan Cheese

Half **8**

Full **12**

Spinach & Berry Salad (GF)

Spinach/Raspberries/Blueberries/Strawberries/Crumbled Goat Cheese/Pecan Pralines/Keylime Blackberry Dressing

Half **10**

Full **14**

Add a Protein to a Salad

Chicken Salad - 6/Grilled Chicken - 4/Salmon Filet - 16/Smoked Salmon - 6/Shrimp (4) - 9

HOMESTEAD FAVORITES

Bourbon Smoked Meatloaf*

Carolina Mustard BBQ Sauce/Garlic Cheese Mashed Potatoes/Bacon Wrapped Asparagus

22

Elk Sheppard's Pie

Ground Elk/Carrots/Mushrooms/Garlic Cheese Mashed Potatoes/Arugala Salad/Spyder Dressing

20

Chicken Fried Steak

Homemade Gravy/Garlic Mashed Potatoes/Bacon Wrapped Asparagus

22

Chicken Pot Pie

Homemade Gravy/Peas/Carrots/Shallots/Mushrooms/Grilled Chicken/Puff Pastry/Arugala Salad/Spyder Dressing

14

BURGERS

Burger patties are 1/2lb prior to cooking & with a side of hand cut fries. On a brioche bun. Burgers ordered medium to well done take a minimum 20 minutes to cook.

Bacon Mushroom Swiss*

Brioche Bun/Mushrooms/Bacon/Swiss Cheese/Carolina Mustard BBQ Sauce/Hand Cut Fries

20

Jalapeno Popper*

Pretzel Bun/Cream Cheese/Ricotta Cheese/Bacon Jam/Jalapeno Bacon/Grilled Jalapeno Strips/Hand Cut Fries

22

Oktoberger*

Pretzel Bun/Bacon Jam/Beer Cheese/Bacon/Hand Cut Fries

20

The Standard*

Brioche Bun/Cheddar Cheese/Spring/Mix/Tomato/Pickle/Onion/Hand Cut Fries

18

The Texan*

Pretzel Bun/Jalapeno Pimento Cheese/Candied Jalapenos/Bacon Jam/Jalapeno Bacon/Onion Ring/Carolina Mustard BBQ Sauce

22

BUTCHER BLOCK

Served with Garlic Mashed Potatoes & Bacon Wrapped Asparagus unless otherwise stated. Steaks seasoned with a light coating of Dijon mustard & Pyke's Dirty Rub . Steaks ordered medium to well done take a minimum 20 minutes to cook. All weights are pre-cook weights.

Tomahawk Dinner for 2*

48oz **165**

Offered as a pre-ordered reservation only, 24 hours in advance. Includes an appetizer, choice of a cup of soup or 1/2 salad each. 2 sides, a desert to share, & a bottle of House wine.

Tomahawk*

48oz **90**

Offered as a pre-ordered reservation only, 24 hours in advance, as we smoke the Tomahawk for a minimum of 1.25 hours & finish on an open flamed grill.

Prime Rib Dinner (Friday & Saturday after 4pm - Limited Quantity)*

16oz **65**

Au Jus Sauce/Raw or Creamy Horseradish Upon Request

8oz **42**

Ribeye Dinner*

16oz **58**

Certified Black Angus

New York Strip Dinner*

12oz **42**

Certified Black Angus

FROM THE OCEAN

A Garnish of Spinach, Bacon Wrapped Asparagus, and Purple Rice & Quinoa.

Crunchy Salmon*

8oz **26**

Oven Baked Wild Caught Filet/Light Coating of Strawberry Carolina Mustard/Panko Pecan Crunch or Santa Maria Seasoning (Salt/Pepper/Garlic)

PASTA DISHES

Chicken Picatta*

20

Flour Coated Tenderloins/Egg & Milk Dredge/Angel Hair Pasta/Parmesan Cheese/Picatta Sauce/Garlic Knots (3)/Gluten Free upon Request

Gluten Free Pasta & Flour **23.50**

Penne Alfredo*

18

White or Cajun Alfredo Sauce/Parmesan Cheese/Garlic Knots (3)/Add: Grilled Chicken - 4, Shrimp(4) - 9, or Salmon Filet - 16

Gluten Free Pasta **21**

SIDE DISHES

Bacon Wrapped Asparagus (GF)

6

Black Pepper/Salt/Garlic

Baked Potato - Friday & Saturdays After 4pm (GF)

6

Fruit Bowl (GF)

6

Garlic Cheese Mashed Potatoes (GF)

6

Half Garden Salad (GF without Croutons)

7

Spring Mix/Cherry Tomatoes/Red Onion/Parmesan Cheese/Croutons

Hand Cut Fries (GF)

6

Seasoned with Garlic, Pepper, & Salt

House Made Potato Chips (GF)

6

Onion Rings

8

Shaved Brussel Sprouts (GF)

6

Brussel Sprouts/Craisins/Crumbled Bacon/Red Onion/Brown Sugar/Garlic/Pepper/Salt

Sweet Potato Fries (GF)

7

Honey/French Toast Seasoning