

SKYLITE

CAFE

SMALL PLATES

Basket of Hushpuppies // 9

Served with Honey Butter

Loaded Hummus // 10

MK's Hummus, Olives & Feta, Pickled Okra, Crispy Chickpeas with Pita & Grilled Focaccia

Tomato Soup & Grilled Cheese // 11

Roasted Tomato Bisque & a Brioche Cheddar Grilled Cheese

Skylite Chili // 12.50

A Bowl of Chili, Cheddar Cheese & Scallions with a Cornbread Muffin

Caprese Flatbread // 13.50

Fresh Mozzarella, Pesto, Roma Tomatoes Fresh Basil, Balsamic Reduction & Caramelized Onions

BBQ Brisket Flatbread // 15.50

Smoked & Pulled Brisket, BBQ Sauce, Bacon Cheddar Cheese, Caramelized Onions & Pico de Gallo

Wings // 16

Fried Chicken Wings, Choice of Sauce: *BBQ, Buffalo, Barbalo or Lemon Pepper Glaze with Ranch or Bleu Cheese & Celery Sticks*

Hand-Breaded Chicken Tenders // 14.50

Fried Chicken Tenders & Crispy Fries with Honey Mustard and Ranch

Choice of Tossing in Sauce or Sauce on the Side: BBQ, Buffalo, Barbalo or Lemon Pepper Glaze

SALADS

Chopped Caesar Salad // 11 (GF)

Romaine Lettuce, Shaved Asiago Cheese Cherry Tomatoes, Crispy Chickpeas with Classic Creamy Caesar Dressing

Southern Cobb Salad // 13.50

Farmer's Greens, Cucumber, Cherry Tomatoes, Pickled Red Onions, Boiled Egg, Crispy Chicken Skin, Avocado, Roasted Corn, with Buttermilk Dressing

Health Nut Salad // 13.50

Craisins, Raisins, Cashews, Sliced Almonds, Dates, Celery, Cucumbers, Tomatoes & Berries, Alfalfa Sprouts & Farmer's Greens with a Lite-Raspberry Vinaigrette

Add On:

Grilled Chicken // 6.50

Grilled Shrimp // 9

Salmon // 11

SIGNATURE ITEM

The M3 - Mr. Milani Mediterranean Salad // 25

Grilled Salmon, Quinoa Tabouleh, Feta Tomatoes, Cucumbers, Pickled Peppers Crispy Chickpeas & Farmer's Greens with Lebanese Yogurt Dressing & Lemon Vinaigrette

SKYLITE

CAFE

THE MAINS

NC Dipped Fried Chicken // 26

North Carolina Traditional BBQ Dipped Fried Chicken Breast, House Pickles, Southern Style Green Beans, Smoked Gouda Mac 'n' Cheese, Cornbread Muffin & Tangy BBQ DIP

Cajun Shrimp Alfredo // 26

Blackened Shrimp, Sliced Mushrooms, Roasted Red Peppers, Andouille Sausage in an Asiago Lemon Cream Sauce over Penne Pasta with Focaccia

(Cat)Fish Fry Plate // 24

Hand Breaded Catfish, Lemon Pepper Coleslaw Smoked Gouda Mac 'n' Cheese Collard Greens, Hushpuppies, Lemon Wedge & Tartar Sauce

Steakhouse Ribeye // 47

14 oz Ribeye, Mashed Potatoes
Grilled Asparagus & Pickled Peppers
Our Signature "B2" Steak Sauce

Bowl of the South // 28.50

Smoked Oxtails, Tangy BBQ Sauce, Hoppin' John, Collard Greens, & Carolina Chow-Chow

SIDES

Crispy Fries, Side Salad, Fruit Salad, Southern Style Green Beans, Collard Greens, Lemon Pepper Coleslaw, Mashed Potatoes // **4.50**

HANDHELDs

Served with Crispy Fries, Salt & Vinegar Potato Salad, Side Salad or Fruit Salad

BDU Burger // 16.50

8oz Brisket Patty, Lettuce, Tomato, Onion with Boar & Castle Aioli on a Toasted Brioche Bun

Substitute Vegan Impossible Burger // Add 2

Crispy Chicken Sandwich // 15.50

Fried Chicken Breast, Lettuce, Tomato, House Pickles with Boar & Castle Aioli on a Toasted Brioche Bun

Grilled Greek Portabella Veggie Sandwich // 13

Grilled Portabella Mushroom, Pickled Onions, Roasted Red Pepper, Feta Cheese, Pesto, Tomato, Olive Tapenade & Alfalfa Sprouts with Balsamic Reduction on a Focaccia Bun

DESSERTS

House-made NY Style Cheesecake // 11

Gluten-free Cheesecake Recipe with Berry Coulis & Fresh Berries

Raspberry Beignets // 11

Fried Beignets, Raspberry Coulis, Vanilla Ice Cream

Chocolate Cake À La Mode // 11

Salted Caramel Chocolate Cake, Vanilla Ice Cream

Banana Bread Puddin' // 13

Vanilla Ice Cream & Bourbon Caramel Sauce