

BEGIN THE EXPERIENCE

CHAPMAN'S

Executive Chef Peter Hamm

Food & Spirits

signature item signature item

LOBSTA FRIES

maine lobster meat & chipotle cream sauce 14

wicked good wicked good

RISOTTO DEL GIORNO

chef's choice market price

CHAPPY'S BEER CHEESE

warm pretzels & guinness mustard 9
add extra pretzels 2

TUNA POKE

sushi grade tuna, cucumber, mango, wakame, ginger vinaigrette, crispy wonton 13

SHRIMP RANGOON

shrimp, blended with cheeses, crispy wonton & sweet chili sauce 12

BELLY CLAMS

perfectly fried with cocktail sauce 17*
(*when available)

LOADED NACHOS

queso, ground beef, shredded cheese, sour cream, the works 13

SPINACH & ARTICHOKE DIP

served warm with tortilla chips 9

MUSSELS

steamed with beer, herbs grilled ciabatta 11

SANDWICHES

SERVED WITH CHOICE OF— FRIES, CHIPS, COLE SLAW, MIXED GREENS, CAESAR OR CHEF'S SIDE OF THE DAY

BACON JAM BURGER

blend of ground chuck, short rib & beef brisket *, bacon jam, cheddar cheese, brioche bun, LTOP 14

SURF & TURF BURGER

blend of ground chuck, short rib & beef brisket *, lobster compote, smoked gouda, applewood smoked bacon, brioche bun, LTOP 18

THE BURGER

blend of ground chuck, short rib & beef brisket *, brioche bun & LTOP 11 with cheese 12 with bacon 12 with cheese & bacon 13

THE HAMM BURGER

blend of ground chuck, short rib & beef brisket *, caramelized onions, pork belly, gorgonzola spread, brioche bun, LTOP 14

PATTY MELT

blend of ground chuck, short rib & beef brisket *, caramelized onions, american cheese, open face on grilled rye 13

FRENCH DIP

shaved roast beef, caramelized onions, swiss cheese, toasted ciabatta, au jus 14

CHICKEN SANDWICH

grilled chicken, romesco, caramelized onions, applewood smoked bacon, swiss cheese, brioche bun, LTOP 13

REUBENESQUE

shaved corned beef, swiss cheese, kimchi, sweet chili mayo, grilled rye 14

FISH TACO

blackened fish, kimchi, cole slaw, tropical salad, shredded cheese shredded lettuce & wasabi aioli 14

signature item signature item

LURKEY TURKEY

oven roasted turkey breast, dill harvati cheese, fresh spinach, tomato, onion, herb mayo, cranberry & mango chutney toasted sunflower bread 14

SOUP OF THE DAY

CUP 4 BOWL 6

Petite Salad Plate 11 *

with cup of soup

choice of curry chicken salad, tuna salad, or egg salad together with mixed greens, tomato & cucumber

Petite Sandwich 12 *

with cup of soup or side salad

choice of one—turkey, roast beef, egg salad, curry chicken salad or tuna salad includes lettuce & tomato choice of bread, sunflower, sour dough, or wrap of the day

GREENS & THINGS

CHAPMAN'S CHOP SALAD

iceberg, bacon, gorgonzola, tomato, onion & creamy shallot vinaigrette 12

CRANBERRY PECAN SALAD

mixed greens, crumbled goat cheese, cranberries, candied pecans, french fried onions & balsamic vinaigrette 12

BEET SALAD

roasted yellow beets, spinach, potatoes, green beans, fresh mozzarella, kalamata olives & balsamic vinaigrette 12

MIXED GREEN SALAD

seasonal mix greens, tomato, onions, cucumbers & croutons 8

CAESAR SALAD

chopped romaine, shredded parmesan, croutons, traditional dressing 8

add grilled chicken 5 add grilled shrimp 6
add blackened shrimp 6 add blackened chicken 5
add grilled steak * 9 add ahi tuna * 10
add blackened fish * 5 add grilled burger patty * 5

CHAPPY'S KIDS 8

pasta & parmesan sauce
pasta marinara
Isla's shells & cheese
pasta alfredo

add chicken 5 add shrimp 6
add steak 9

includes drink

steak
grilled cheese
chicken tenders
burger

includes drink & choice of side salad, vegetables or fries

COMBO FEATURES *

Trio Salad 11 *

mixed greens, tomato & cucumber

egg salad
tuna salad
curry chicken salad

* AVAILABLE UNTIL 4 PM DAILY

HEARTY FARE

PASTA ALLA VODKA

linguini, herbs, & tomato cream sauce 16
add shrimp 6, add chicken 6
add steak 9*

PASTA BOLOGNESE

linguini, ground veal, herbs, light tomato cream 18

PASTA MARINARA

linguini, herbs, & marinara sauce 15
with roasted vegetable 16

LOBSTA MAC

maine lobster meat, herbs, blend of cheeses 19

CENTER CUT RIBEYE

14 ounce * *Certified Angus Beef*[®]
chef's choice of sides 35

CENTER CUT NY STRIP

12 ounce * *Certified Angus Beef*[®]
chef's choice of sides 32

add on— shrimp 6

HADDOCK & FRIES

beer battered haddock, fries & coleslaw 15

FETTUCINE ALFREDO

tossed fettucine creamy sauce 16
add chicken 5 add steak *9
add shrimp 6

DR. PEPPER PORK RIBS

fries & cole slaw 23



We proudly serve only *Certified Angus Beef*[®]

*NOTICE : BURGERS, STEAKS & FISH MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

est. 2016

CHAPMAN'S

Food & Spirits

157 EAST NEW HAMPSHIRE AVE.
DOWNTOWN SOUTHERN PINES

910-246-0497

WWW.CHAPMANSFOODANDSPIRITS.COM

White Wine By The Glass

Trinity Oaks Chardonnay

California 7/22

Lincourt Steel Chardonnay

Sta. Rita Hills, California 8/30

Pacific Rim Gewurtztraminer

Washington State 7/26

Kim Crawford Sauvignon Blanc

New Zealand 10/38

Trinity Oaks Pinot Grigio

California 7/22

Urban Riesling

Germany 9/34

Red Wine By The Glass

Nicolas Pinot Noir

Languedoc Roussillon, France 7/26

Santa Ema Reserve Merlot

Maipo, Chile 7/26

Trinity Oaks Cabernet

California 7/22

Cartlidge & Browne Cabernet Sauvignon

North Coast, California 9/34

Frescobaldi Castiglioni Chianti

Tuscany, Italy 8/30

Padrillos Malbec

Mendoza, Argentina 8/30

Smith & Hook Blend

Central Coast, California 10/38

Bottle White Wine

Chalk Hill Chardonnay

Napa, California /55

Sartori Family Pinot Grigio

Veneto, Italy /28

Ferraro Carano Chardonnay

Alexander Valley, California /36

Bottle Red Wine

Joel Gott Pinot Noir

Willamette Valley, Oregon /40

Perrin Côtes du Rhone Rouge

Rhone, France /25

Bubbly

Zardetto

Cuvee 8

Veuve du Vernay Brut Blanc de Blancs

Loire, France /24

Sweet & Blush

Crios Rosé

Mendoza, Argentina /22

Villa Pozzi Moscato

Villa Pozzi, Sicily 7/22

Sutter Home White Zinfandel

California 6/18

SIGNATURE COCKTAILS

chappy's old mule- old crow, ginger beer, splash soda, fresh lemon juice 9

copper penny rita, patron, fresh lime juice, agave, grand marnier 11

chappy's chiller - tito's, limon cello, lime juice, strawberry, splash soda, 10

cucumber jalapeno rita - jose gold, cointreau, & cilantro 10

the vespar - bedlum vodka, dry gin, lillet blanc 13

spanish red sangria - red wine, brandy, blended fruit and juices 10/30

seasonal white sangria - white wine, mixologists choice 13/33

choco-latte chappy - godiva, stoli vanilla, crème de cocoa, cinnamon cream,
coffee, chocolate syrup, agave, whipped cream 12

pineapple coconut fizz - bedlum vodka, malibu rum, pineapple nectar,
fresh lime juice, splash of soda 12

AFTER DINNER COCKTAILS

IRISH COFFEE jameson, coffee and whipped cream 8

TOASTED ALMOND amaretto, kahlua and cream 8

Logo Merchandise Available

Glassware each 6 /Set of 4 -20

16 oz beer, 9 oz rocks,
12 oz lo-ball, 10 oz hi-ball,
12 oz pilsner

Short Sleeved T-Shirt 20

Long Sleeved T-Shirt 22

small, medium, large, xlarge, 2xlarge

Draft

Yuengling 5

Duck Hook 5

Man Of Law 5

Guinness 5

Chapman's Choice 5

Bottled Beer

Bud Light 3

Budweiser 3

Miller Lite 3

Original Sin Cider 4

Michelob Ultra 4

Corona 4

Pabst Blue Ribbon (can) 2

Coors Light 3

Reservations accepted for parties of 6 - 14 please call ahead 910-246-0497

20 % Gratuity added to parties of 8 or more

FAMILY STYLE MENUS AVAILABLE FOR GROUPS 15-30

CATERING Pick up & Delivery OPTIONS AVAILBLE

Call us to help you with Family & Corporate Events or intimate dinner parties



Wish to share your experience with us?—Please contact us at—Chapmansfoodandspirits@gmail.com

Check us out on Facebook and please visit our website www.chapmansfoodandspirits.com

