

TRILOGY

ELEVATED AMERICAN CUISINE


DIPS, SNACKS, & SMALL PLATES

 **RED PEPPER HUMMUS** **V**
cucumber, carrots, pita or tortilla chips 10

 **GUACAMOLE** **V GF**
pico de gallo, pita or tortilla chips 10

WARM SPINACH & ARTICHOKE **V**
parmesan, pita or tortilla chips 10


 **PRETZEL BITES** **V**
sharp cheddar cheese sauce 8

 **TEQUEÑOS** **V**
venezuelan cheese sticks, sweet chili sauce,
chimichurri 9

LOADED NACHOS **V**
pico de gallo, sour cream, jalapenos, black
beans, guacamole, cheddar cheese sauce 12



BUFFALO WINGS bleu cheese dressing 13

 **BLT LOBSTER ROLL** fresh tarragon, thick-cut bacon 16

 **TUNA TARTARE WONTONS*** crispy wonton, miso aioli 9

SHRIMP LETTUCE WRAPS **GF**
citrus, fennel, cucumber, peanuts, mint 9

MINI PORK TACOS **GF**
pico de gallo, cilantro crema, lime 9

BEEF SLIDERS* cheddar cheese, pickle, special sauce 11

MARINATED ARTICHOKE SLIDERS **V**
olive tapenade, roasted tomato 10

 **GOAT CHEESE CROSTINI** figs, arugula 9 **V**

 **BLISTERED SHISHITO PEPPERS** **V**
togarashi, miso aioli 9

 **BEEF EMPANADAS**
sweet chili sauce, chimichurri 9

CHICKEN TENDERS honey mustard 11

SOUPS, SALADS, & BOARDS

 **TOMATO SOUP** **V GF**
burrata, basil 8

 **GRAINS & GREENS SALAD** **V GF**
kale, quinoa, dried cranberry, asparagus, honey ranch 10

 **ROASTED BEET SALAD** **V GF**
almonds, goat cheese, orange, fennel 12

 **CAESAR SALAD**
fresh romaine, shaved parmesan 8

SALAD ADD-ONS chicken 5 / shrimp 7 / salmon 9

CHARCUTERIE BOARD
chef's selection of cured meats, mixed olives, pickled vegetables,
artisanal crackers 18

ARTISAN CHEESE BOARD **V**
chef's selection of cheeses, dried fruit, marmalade,
artisanal crackers 18

FLATBREADS

 **TRUFFLE MUSHROOM** **V**
ricotta, shitake mushroom, mozzarella 14

PEPPERONI
mozzarella, tomato sauce 11

MARGHERITA **V**
buffalo mozzarella, tomato, basil 12

BIANCA **V**
goat cheese, fig, arugula, pine nuts 13

PESTO **V**
buffalo mozzarella, cherry tomatoes,
parmesan 13

CHEESE **V**
tomato sauce, mozzarella 11

SANDWICHES

 served with fries

 **BACON CHEESEBURGER*** bacon, cheddar, lettuce, tomato, onion, brioche bun, pickle 13.50

 **GRILLED CHICKEN SANDWICH** avocado, tomato, lettuce, onion, sriracha aioli, ciabatta 13

CRISPY CHICKEN SANDWICH smoked gouda, honey mustard, tomato 13

GRILLED PORTOBELLO "BURGER" roasted red peppers, feta cheese, balsamic, pickled red onion 11 **V**

CAPRESE SANDWICH fresh mozzarella, tomato, basil pesto, arugula, balsamic vinaigrette, ciabatta 12 **V**



SIDES

 **FRENCH FRIES** 6 **V**

 **TRUFFLE FRIES** 8 **V**

SHARP CHEDDAR MAC N' CHEESE 8 **V**

 **BLEU CHEESE SLAW** 7 **V GF**

DESSERTS

ask your server about today's dessert selection

+ SCOOP OF ICE CREAM TO ANY DESSERT 2

CUP OF ICE CREAM 5

MENU BY CHEF MATT O'NEILL
Culinary Director, Craveable Hospitality Group

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Our pesto contains pine nuts.

Sales tax not included

 Trilogy Signature Item

V Vegetarian **GF** Gluten Free  Can be prepared quickly

TRILOGY

ELEVATED AMERICAN CUISINE

FROM CONCESSIONS

POPCORN 6 / 7 / 8 | HOT DOG 5.50 - 9 fries or toppings | NACHOS 6 | ASSORTED CANDIES & CHOCOLATES 4 - 8
FOUNTAIN DRINKS 5 / 6 / 7 | ASSORTED JUICES & BOTTLED WATERS 4 - 7

TRILOGY SIGNATURE DRINKS

SINGLE SIZE / "MOVIE SIZE"

Seeing a movie? Try our larger "movie size" and sit back and enjoy the show without interruption!

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|---|---------|
| A CLOCKWORK MANGO | 10 / 15 |
| Tropical mojito with Flor de Caña Rum, mango, lime, fresh mint | |
| THE TRILOGY CLASSIC | 11 / 16 |
| Tito's Vodka, St. Germain, Solerno blood orange, finished with club soda on the rocks | |
| FRESA LOCA | 10 / 15 |
| El Jimador Tequila, strawberry, lime juice, salt rim | |

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|---|---------|----|
| FROM RUSSIA WITH LOVE | 10/15 | |
| Tito's Vodka, Grand Marnier, fresh raspberry, lime juice, finished with a splash of ginger beer | | |
| MIAMI VICED TEA | 12 | |
| Top shelf Long Island with a splash of sprite, cranberry | | |
| MARILYN MOJITO | 10 / 15 | |
| Flor de Caña 4-year Aged Rum, Aperol, fresh orange, mint, topped with Prosecco | | |
| SEABISCUIT JULEP | 11 / 16 | |
| A spin on the Derby classic with Breckenridge Bourbon, Grand Marnier, cucumber, mint, soda | | |
| LOLEA RED SANGRIA fresh fruit | 9 | |
| LOLEA WHITE SANGRIA fresh fruit | 9 | |
| add a prosecco float | | +2 |



BEER

DRAFT

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| BELL'S TWO HEARTED AMERICAN IPA (Kalamazoo, MI) 7.0% | 8 |
| BLUE MOON BELGIAN WITBIER (Golden, CO) 5.4% | 7 |
| DEEP RIVER 4042 CHOCOLATE STOUT (Clayton, NC) 6.5% | 8 |
| FULLSTEAM PAYCHECK PILSNER (Durham, NC) 4.5% | 7 |
| FOOTHILLS HOPPYUM IPA (Winston-Salem, NC) 6.3% | 9 |
| FOUNDER'S PORTER (Grand Rapids, MI) 6.5% | 8 |
| RED OAK BAVARIAN AMBER LAGER (Whitsett, NC) 5.0% | 7 |
| VICTORY GOLDEN MONKEY BELGIAN-STYLE TRIPEL (Downington, PA) 9.5% 10 OZ | 8 |
| VICTORY PRIMA PILS GERMAN PILSNER (Downington, PA) 5.3% | 8 |
| WHITE STREET GERMAN-STYLE KÖLSCH (Whitsett, NC) 5.2% | 7 |
| WICKED WEED PERNICIOUS IPA (Asheville, NC) 7.3% | 8 |
| WICKED WEED SEASONAL SELECTION (Asheville, NC) | 8 |



BOTTLES & CANS

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| AVIATOR HOGWILD IPA (Fuquay-Varina, NC) 6.7% 12 OZ CAN | 7 |
| AVIATOR BLUE BLOOD RIVALRY GERMAN-STYLE KÖLSCH (Fuquay-Varina, NC) 5.2% 12 OZ BTL | 7 |
| BIG BOSS ANGRY ANGEL GERMAN-STYLE KÖLSCH (Raleigh, NC) 4.5% 12 OZ BTL | 6 |
| BODDINGTONS PUB ENGLISH PALE ALE (Manchester, England) 4.7% 16 OZ CAN | 7 |
| CLAUSTHALER NON-ALCOHOLIC (Germany) 0.45% 12 OZ BTL | 5 |
| CORONA EXTRA (Mexico) 3.6% 12 OZ BTL | 6 |
| CORONA EXTRA (Mexico) 3.6% 22 OZ BTL | 12 |
| FULLSTEAM ROCKET SCIENCE IPA (Durham, NC) 7.0% 22 OZ BTL | 12 |
| GIZMO BEEKEEPER HONEY WHEAT (Raleigh, NC) 5.5% 22 OZ BT | 12 |
| GUINNESS DRY STOUT (Dublin, Ireland) 4.2% 15 OZ CAN | 7 |
| LAGUNITAS IPA (Petaluma, CA) 6.2% 12 OZ BTL | 7 |
| LONERIDER SHOTGUN BETTY HEFEWEIZEN (Raleigh, NC) 5.8% 12 OZ CAN | 6 |
| MILLER LITE LIGHT LAGER (Milwaukee, WI) 4.2% 12 OZ BTL | 5 |
| NATTY GREENE'S BUCKSHOT AMBER ALE (Greensboro, NC) 4.8% 12 OZ BTL | 6 |

WINE

6 OZ / 12 OZ / BOTTLE

WHITE

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| CHARDONNAY Belcrème de Lys, California | 10 / 18 / 40 |
| CHARDONNAY Picket Fence, Russian River Valley | 11 / 21 / 44 |
| CHARDONNAY Domaine Jean Touzot Macon Villages, Burgundy | 11 / 21 / 44 |
| CHARDONNAY Mer Soleil "Reserve," Santa Lucia Highlands | 15 / 27 / 60 |
| RIESLING Kung Fu Girl, Columbia Valley, WA | 9 / 16 / 36 |
| CHENIN BLANC Charles Bove, Vouvray, France | 13 / 25 / 54 |
| SAUVIGNON BLANC Pascal Jolivet "Attitude," Loire, France | 11 / 21 / 44 |
| SAUVIGNON BLANC Nobilo "Icon," Marlborough, NZ | 13 / 24 / 52 |
| PINOT GRIGIO Barone Fini, Italy | 10 / 18 / 40 |



SPARKLING

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| PROSECCO Canti, Italy | 10 / 18 / 40 |
| CHAMPAGNE Magenta "Cuvee Supérieure" NV, France | 70 |

ROSÉ

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| ROSÉ Billette Côtes de Provence, France | 10 / 18 / 40 |
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RED

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| CABERNET SAUVIGNON Nine North "Chasing Lions," California | 11 / 21 / 44 |
| CABERNET SAUVIGNON Avalon, California | 13 / 25 / 54 |
| MALBEC Trapische Broquel | 11 / 21 / 44 |
| PINOT NOIR Nicolas Potel Bourgogne, Burgundy, France | 12 / 23 / 48 |
| PINOT NOIR Meiomi, California | 13 / 25 / 54 |
| MERLOT Peirano Estate "Six Clones," Lodi, California | 9 / 16 / 36 |
| RED BLEND Paul Autard Côtes du Rhone, France | 11 / 21 / 44 |
| RED BLEND Rockus Bockus, Sonoma, California | 12 / 23 / 48 |