

STARTERS

ESCARGOT

Sautéed escargot in white wine and garlic wrapped in filo with a mushroom
duxelle on basil cream sauce **10**

ARTISTRY OF CHEESE

Our celebration of NC creameries featuring three rotating local cheeses served with
grapes, seasonal fruit compote and crackers **14**

SOUTHERN PIMENTO FRITTERS

Fried house pimento cheese fritters with hot pepper strawberry jam **9**

THE ESMERALDA EMPANADA

Flakey puff pastry dough filled with chopped steak and kale, local queso cheese and smoked corn relish
10

SMOKED PORK BELLY CONFIT

HNG pork belly with apple fennel slaw and honey pickled mustard seeds **13**

SOUP DU JOUR & SALADS

Cup of Soup 4 Bowl of Soup 6

ALMOND CHICKEN DELIGHT

Hydroponic bibb lettuce with grilled free range chicken, dried blueberries,
apple and fig balsamic vinaigrette, local brie crostini cheese and toasted almonds **18**

Without chicken Side 8 Entrée 11

CITRUS ANGUS BEEF SPINACH SALAD*

Grilled 5oz steak, baby spinach tossed with honey yuzu balsamic vinaigrette with mandarins,
crumbled gorgonzola cheese, Cajun pecans, and fresh crudités **20**

Without beef Side 8 Entrée 11

CHEF'S GARDEN GREENS SALAD

Fresh sourced local greens salad with fresh crudités and garlic croutons with choice of dressing
Side 6 Entrée 9

Salad Additions : Grilled Chicken 7, Angus Steak 8, Grilled Shrimp 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SOUTHERN FAVORITES

SHRIMP AND GRITS

Domestic shrimp sautéed with smoked corn relish & tossed with white wine, butter and fresh herbs over local goat cheese grits and crispy onion straws

Small 13 Large 18

THE LEGEND

Red wine braised bison short ribs over horseradish a risotto cake and crisped greens **18**

48 HOURS

Double brined 3.5 oz. pork chop fried to perfection with redeye gravy , creamy local cheese grits and seasonal greens

One chop 15 Two chops 19

STEAK FRITES

Grilled 8 oz. hanger steak glazed with mustard and herbs served with hand cut French fries tossed in white truffle oil, herb compound butter & Parmesan cheese

21

THE ANGUS BURGER

Half-pound, hand-pattied and grilled to your liking on a buttered Brioche bun with lettuce, tomato & onion on the side **12**

Add your choice of toppings: Pimento cheese **2**, Gorgonzola **2**, Cheddar **2**, Gruyere **2**, Horseradish Cheddar **2**, Bacon **3**, Sautéed mushrooms **3**

Add Sides : Hand cut fries **3**, **kick up your fries:** Hand cut and tossed with white truffle oil, herb compound butter & Parmesan cheese **5**

ENTRÉES

THE VEGGIE INSPIRATION

Chef's creation of seasonal vegetables which changes weekly

17

ROCKY BROAD

Almond crusted NC rainbow trout with a lemon brown butter sauce accompanied by herbed Pommes Anna and sautéed seasonal vegetables

22

THE SAVORY BIRD

Airline free range chicken braised in Applewood smoked bacon and caramelized onions and topped with green olive over our house blend of grains and Chef's daily vegetable

19

THE GORGE

Pan seared pepper dusted wild boar tenderloin medallions wrapped in bacon with an apple-golden raisin chutney accompanied by herbed Pommes Anna and our vegetable of the day

28

THE ROCK

Grilled 6 oz. Angus beef tenderloin with a red wine Boursin compound butter accompanied by a horseradish risotto cake and sautéed seasonal vegetables

32

DESSERTS

Please ask your server for daily selections

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