

## Starters

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### Lollipops

Duck confit wrapped in phyllo with a caramelized shallot glaze and fruit compote 9

### Charcuterie

A trio of select cured meats with pickles, mustard, olives and crostini 15

### Artistry of Cheese

Our celebration of NC creameries featuring three rotating local cheeses served with grapes, seasonal fruit compote and crackers 12

### Southern Pimento Fritters

Fried house pimento cheese fritters with hot pepper strawberry jam 8

### The Esmeralda Empanada

Flakey puff pastry dough filled with chopped steak and kale, local Queso cheese and smoky tomato sauce 10

## Salads

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### Get the Beat

Spinach salad with marinated beets in a balsamic vinaigrette, moody feta cheese and cajun walnuts

Side 7 Entrée 10

### Esmeralda Bibb Salad

Cherry tomatoes, apples, crumbled Gorgonzola cheese, black olives and a raspberry vinaigrette

Side 7 Entrée 10

### Garden Greens Salad

Fresh mixed green salad with fresh crudités and garlic croutons with choice of dressing

Side 6 Entrée 9

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

## Esmeralda Minis

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Two 3 oz. grilled Carolina bison burgers on a brioche bun ..11

### \* The Gorge

Gorgonzola cheese, bacon and onion jam

### \* Southern

Pulled Pork and pimento cheese

### \* Plain Jane

Fresh greens, tomatoes and red onions

### \* The Trio

Can't decide? Get all three minis..14

### Add Sides

Hand Cut French Fries 2

### Kick It up a Notch

Tossed with white truffle oil,

Parmesan cheese and fresh herbs 4

## Soup Du Jour

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Cup 3 Bowl 5

## Salad Additions

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Grilled chicken 7

Certified angus steak 8

Grilled shrimp 9

## Small Plates

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### Steak Frites

Grilled 8 oz. hanger steak glazed with herbs and mustard with French fries tossed in fresh Parmesan cheese and white truffle oil

Market Price

### 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

Small 11 Large 18

### The Fowl

Chicken roulade filled with duxelles and spinach over a creamy, smoky tomato sauce with a Carolina gold blend of grains 16

### 48 Hours

Double brined 3.5 oz. pork chop fried to perfection with forestire mushroom sauce, creamy local cheese grits and seasonal greens

One chop 14 Two chops 18

### Cassoulet

Local beer roasted rabbit with gently stewed HNG Italian sausage, white beans and autumn vegetables with hints of herbs, mustard and a honey accent

Small 11 Large 16

20% gratuity added for parties of 6 or more

## Entrees

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### The Golden Lamb

Braised lamb shank with pan a jus and vegetables together with creamy local goat cheese grits 25

### Rocky Broad

Cornflake crusted NC rainbow trout with lemon dill caper aioli over duchess potatoes and sautéed seasonal vegetables 19

### Savory Bird

Duck two ways: Leg of confit and a seared breast with a red wine Bing cherry sauce and house blend of grains together with sautéed seasonal vegetables 26

### The Veggie Inspiration

Chef's creation of seasonal vegetables which changes weekly 17

### \*The Rock

Grilled 6 oz. Angus beef tenderloin with local melted Brie and a Bing cherry red wine sauce over duchess potatoes and sautéed seasonal vegetables

Market Price

### \*Cliff Hanger

Grilled 8 oz. Angus hanger steak with forestire mushroom sauce with two potatoes gratin and sautéed seasonal vegetables

Market Price

### Hickory Nut Gap

Pork tenderloin stuffed with apple chutney and Gorgonzola cheese with cider a jus, house blend of grains and sautéed seasonal greens 21

## Desserts

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Please ask your server for daily selections

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