

## STARTERS

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### ARTISTRY OF CHEESE 14

Our celebration of NC creameries featuring three rotating local cheeses served with seasonal fruits and house-made crackers

### TRUFFLED FILET QUESADILLA 10

Filled with tender angus beef, fontina cheese, caramelized onions and wild mushrooms, served with a horseradish dipping sauce

### FRIED GREEN TOMATOES WITH NORTH CAROLINA CRAB II *gluten-free*

Buttermilk and cornmeal fried green tomatoes served with blistered corn and crab salad and an ancho chili aioli

### HOUSEMADE CRABCAKE 9

Served with curried roasted corn puree, artisan lettuces and sherry vinaigrette

### SHRIMP & GRITS SPRING ROLLS 8

Shrimp & creamy parmesan grits, tasso gravy, wrapped in a spring roll wrapper and fried, served with local lettuces and sherry vinaigrette with a comeback sauce

## SOUP & SALADS

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### AUTUMN SQUASH BISQUE 8

A rich blend of butternut and other squash, roasted and combined with honey, apple cider, cinnamon and a hint of curry, then finished with sweet cream

### FRENCH ONION SOUP 7

Classic preparation, sweet onions, topped with sourdough crouton and melted gruyere

### CAESAR SALAD 7

Crisp romaine lettuce, house-made Caesar dressing & croutons, cracked black pepper and a parmesan crisp

### ESMERALDA SALAD 8 *gluten-free*

Organic artisan greens, cucumbers, heirloom tomatoes, carrots, red onions, spiced walnuts

### SPINACH SALAD 8 *gluten-free*

Spinach salad tossed with local apples, gorgonzola, red onions, cranberries and toasted pecans

**Dressings:** local cider vinaigrette, balsamic, citrus vinaigrette, sherry vinaigrette, house-made ranch

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

## ENTRÉES

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### FILET\* 32

Angus filet mignon, cooked to your liking, served with crispy horseradish potato rosti, grilled asparagus, gorgonzola cream and rosemary red wine demi.

### HERB-ROASTED 1/2 CHICKEN 26 *gluten-free*

Joyce Farms poulet rouge, coated with herbs and roasted, served with parsnip puree, grilled vegetables & pan jus

### THE ANGUS BURGER\* 13

Half-pound, hand-pattied angus burger of the month, grilled to your liking, on a toasted bun with lettuce, tomato & onion and house cut French fries

### LAKE TROUT 23

Cornmeal-crust lake trout, pan-seared and served with roasted poblano farro, local succotash and smoked tomato-herb butter

### PORK OSSO BUCO 25

Fresh cut pork shank, slow braised, served in its own jus, with white bean ragout and local collard greens

### HOUSEMADE CRABCAKES 28

Served with curried roasted corn puree, white cheddar grits and broccolini

### PASTA DU JOUR (price varies)

Chef's choice of pasta and sauce. Please ask server for details

### GRILLED FARROE ISLAND SALMON\* 29 *gluten-free*

Sweet potato puree, braised pearl onions, Brussel sprouts and chive cream sauce

### THE VEGGIE INSPIRATION 18

Chef's creation of seasonal vegetables which changes weekly. Please ask your server for details.

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