

STARTERS

ARTISTRY OF CHEESE 14

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

DUCK CONFIT QUESADILLA 10

Filled with tender duck confit, Boursin cheese, caramelized onions and a chipotle-honey 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 spicy avocado aioli

HOUSEMADE CRABCAKE 9

Served with curried roasted corn puree and 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

CRAB BISQUE 8

Served with crème fraiche, lump crab meat and herb oil.

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

Organic artisan greens, cucumbers, Campari tomatoes, shaved carrots, red onions, spiced walnuts

SPINACH SALAD 8

Spinach salad tossed with roasted beets, goat cheese, red onions, boiled egg and toasted pecans

Dressings: blue cheese, balsamic, citrus vinaigrette, sherry vinaigrette, house-made ranch

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

ENTRÉES

FILET 32

An 8oz grilled angus filet mignon, cooked to your liking, served with crispy horseradish potato rosti, herbed green beans, gorgonzola cream and red wine jus.

DUCK BREAST 26 *gluten-free*

Joyce Farms duck breast, seared and served over butternut squash risotto and served with grilled zucchini and squash with cranberry-balsamic gastrique

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

Panko-cruste lake trout, pan-seared and served with citrus-herb butter, warm quinoa salad and sautéed vegetables.

PORK OSSO BUCO 25 *gluten-free*

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 provencal vegetables

PASTA DU JOUR 18

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

SEA SCALLOPS 29 *gluten-free*

Pan -seared, served with gingered rice, soy-glazed brussel sprouts, bacon and lemon mosto

THE VEGGIE INSPIRATION 18

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

DESSERTS

Please ask your server for daily selections

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