

## 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

### BEEF CARPACCIO 10 *gluten-free*

Tender angus beef, mixed greens with cider vinaigrette, pecorino-romano and chimichurri aioli

### PIMENTO CHEESE FRITTERS 9

Sharp cheddars and goat cheese, smoked pimentos, fire-roasted jalapeno jelly

### 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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### SOUP DU JOUR 8

Ask your server for today's selection

### 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

### SUPER FOOD SALAD 8 *gluten-free*

Local kale tossed with apples, hearts of palm, red onions, goat cheese, radishes, 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 *gluten-free*

Angus filet mignon, cooked to your liking, with crispy horseradish potato rosti, grilled asparagus, smoked onion jam, shallot cream sauce.

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

Joyce Farms poulet rouge, coated with herbs and roasted, with butternut squash puree, roasted root 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 house cut French fries

### LAKE TROUT 23

Cornmeal-crust lake trout, pan-seared and served with roasted poblano farro, winter vegetable succotash, and smoked tomato butter sauce

### BEEF SHORT RIBS 27 *gluten-free*

Coffee-rubbed angus beef short ribs, slow-braised, with creamy polenta, wild mushrooms, baby carrots and pan jus

### HOUSEMADE CRABCAKES 28

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

### PASTA DU JOUR (price varies)

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

### PAN SEARED FARROE ISLAND SALMON\* 29 *gluten-free*

Roasted fingerling sweet potatoes, melted leeks, blistered tomatoes, citrus foam

### THE VEGGIE INSPIRATION 18

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

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