

## 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

### TRIPLE DIP 10

House-smoked NC trout, salmon and scallops, sourdough crostinis, pickled vegetables

### 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

### PIMENTO CHEESE FRITTERS 9

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

## 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, radishes, carrots, red onions and spiced walnuts

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

Local baby kale & spinach, tossed with red onions, pistachio crusted Labne, radishes, Dried cherries, honey-lavender dressing

**Dressings:** honey-lavender vinaigrette, 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

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### FILET\* 32

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

### GRILLED FLAT IRON STEAK\* 29

Certified Angus cut, herb-roasted fingerling potatoes, wilted spinach, blackberry demi-glace, truffle oil

### SPICED DUCK BREAST 27 *gluten-free*

Joyce Farms duck, carrot emulsion, plumped cherries, fennel-orange slaw, carrot gelee

### THE ANGUS BURGER\* 15

Half-pound, hand-ground angus beef, grilled to your liking, on a toasted bun with house cut French fries

### LAKE TROUT 25

Cornmeal-crust lake trout, grilled scallions, tomato & farro risotto, citrus jam

### VEAL OSSO BUCO 35

Tender, slow-cooked veal shank, goat cheese whipped new potatoes, tomato confit, bourbon-thyme 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

### NANTUCKET SEA SCALLOPS\* 30 *gluten-free*

Cauliflower puree, broccoli "cous cous", pickled hon shimeji mushrooms, pancetta, pomegranate gastrique

### GRILLED FAROE ISLAND SALMON 29

Celery root puree, baby bok choy, braised cippolinis, soy-ginger glaze, preserved lemon

### THE VEGGIE INSPIRATION 18

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

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