

STARTERS

ARTISTRY OF CHEESE 14

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

SMOKED SEAFOOD DIP 10

House-smoked fresh seafood & shrimp sourdough crostinis, pickled cabbage, tangerine gastrique

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

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

CHIMNEY ROCK ICEBERG 8

Crisp baby iceberg lettuce, heirloom grape tomatoes, red onion confit, Applewood smoked bacon, house-made buttermilk blue cheese dressing, & croutons

ESMERALDA SALAD 8 *gluten-free*

Organic artisan greens, cucumbers, dried strawberries, radishes, carrots, red onions and spiced walnuts

CAESAR SALAD 7

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

House-Made Dressings: honey-lavender, balsamic, citrus vinaigrette, sherry vinaigrette, ranch

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

ENTRÉES

FILET* 32

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

BUTCHER'S CUT* MARKET PRICE

Certified Angus cut, cooked to your liking. (please ask server for accompaniments)

DUCK THREE WAYS 27 *gluten-free*

Joyce Farms duck breast, pan-seared, confit croquette & cracklin's; with parmesan risotto, wild mushrooms and cherry glaze

THE ANGUS BURGER* 15

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

NORTH CAROLINA RAINBOW TROUT 25

Cornmeal-crust lake trout, tomato & farro risotto, grilled spring onions & citrus preserves

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* 29 *gluten-free*

Dijon-braised cauliflower, spring pea puree, smoked pork belly orange gastrique

LOCH DUART SALMON* 28

soy-glazed, miso-ginger rice, baby bok choy, lemon confit, blistered heirloom grape tomatoes, ginger broth

THE VEGGIE INSPIRATION 22

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

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