

STARTERS

ARTISTRY OF CHEESE 14

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

Add charcuterie 6

CURED SALMON CARPACCIO 11 *gluten-free*

Fresh Atlantic salmon, radish, microgreens, fennel gastrique, lemon oil

CRAB & SHRIMP COCKTAIL 13 *gluten-free*

Avocado remoulade, housemade sauce, cured egg yolk

SHRIMP & GRITS SPRING ROLLS 10

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

SOUP DU JOUR 8

Ask your server for today's selection

CHIMNEY ROCK SALAD 8

Venture farms baby bibb lettuce, heirloom grape tomatoes, red onion confit, house-smoked lardons, buttermilk blue cheese dressing, & croutons

CAESAR SALAD 8

Venture farms baby romaine lettuce, house-made Caesar dressing, croutons, cracked black pepper, parmesan crisp

THE ESMERALDA SEASONAL FARMER'S SALAD 9

(Ask your server for tonight's offering)

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

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

ENTRÉES

FILET* 35 *gluten-free*

Angus filet mignon, cooked to your liking, horseradish whipped potatoes, black peppercorn cabernet demi.

HERB-ROASTED CHICKEN 27 *gluten-free*

Free-range 1/2 chicken, roasted fingerling potatoes, rosemary-lemon pan jus

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 26 *gluten-free*

Cornmeal-crust, sweet potato puree, chimichurri

HOUSEMADE CRABCAKE 29

Pimento cheddar grits, tomato fondue

PASTA DU JOUR (price varies)

Please ask server for tonight's selection

NANTUCKET SEA SCALLOPS* 30 *gluten-free*

Chorizo & pea risotto, braised pork belly, spicy blueberry chutney

PORK OSSO BUCO* 28

Goat cheese dauphinoise potatoes, pan jus

THE VEGGIE INSPIRATION 23

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

All Entrees come with your choice of one of our farm fresh vegetables

(Please ask your server for tonight's offerings)

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