

## STARTERS

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### ARTISTRY OF CHEESE 14

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

**Add charcuterie 6**

### CURED SALMON CARPACCIO 11

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

### CRAB & SHRIMP COCKTAIL 13 *gluten-free*

Avocado remoulade, housemade sauce, cured egg yolk, lemon gelee

### 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

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### SOUP DU JOUR 8

Ask your server for today's selection

### CHIMNEY ROCK SALAD 8

Local hydroponic bibb lettuce, heirloom grape tomatoes, red onion confit, house-smoked lardons, buttermilk blue cheese dressing, & croutons

### CAESAR SALAD 8

Local 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)

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

## ENTRÉES

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### FILET\* 35 *gluten-free*

Angus filet mignon, horseradish whipped potatoes, black peppercorn cabernet demi.  
(Chef's wine suggestion: Benziger Cabernet Sauvignon; Maxville Cabernet Sauvignon)

### HERB-ROASTED CHICKEN 27 *gluten-free*

Free-range 1/2 chicken, roasted fingerling potatoes, rosemary-lemon pan jus  
(Chef's wine suggestion: Callie Chardonnay; Wente Estate-Grown Chardonnay)

### THE ANGUS BURGER\* 15

Half-pound, hand-ground angus beef, grilled to your liking, on a toasted bun with  
House-cut French fries  
(Chef's wine suggestion: The Velvet Devil Merlot; Finca Decero Malbec)

### NORTH CAROLINA RAINBOW TROUT 26 *gluten-free*

Cornmeal-crusted, sweet potato puree, chimichurri  
(Chef's wine suggestion: Augey Bordeaux Blanc; Balletto Unoaked Chardonnay)

### HOUSEMADE CRABCAKE 29

Pimento cheddar grits, tomato fondue  
(Chef's wine suggestion: Tommasi Pinot Grigio; Simmonet Febvre Chablis)

### 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  
(Chef's wine suggestion: Gertrand Pinot Noir; Chemistry Pinot Noir)

### PORK OSSO BUCO\* 28

Goat cheese dauphinoise potatoes, pan jus  
(Chef's wine suggestion: Elsa Bianchi Malbec; The Arsonist Red Blend)

### 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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