

STARTERS

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

FRIED GREEN TOMATOES 10 *gluten-free*

Cornmeal breaded, chow-chow, saffron aioli

HEIRLOOM TOMATO CAPRESE SALAD 10

Local Heirloom tomatoes, basil, balsamic glaze, boiled quail egg, labne toast

SHRIMP & GRITS SPRING ROLLS 10

Shrimp & creamy parmesan grits, tasso gravy, 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

Local hydroponic bibb lettuce, heirloom grape tomatoes, red onion confit, house-smoked lardons, crumbled blue cheese & house-made 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

FILET* 35 *gluten-free*

Pepper-crusted Angus filet mignon, horseradish whipped potatoes, 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; Wentz Estate-Grown Chardonnay)

THE ANGUS BURGER* 15

Half-pound, hand-ground angus filet 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)

BERKSHIRE PORK CHOP* 28 *gluten-free*

Center cut, jalapeno-sweet tea brine, Goat cheese whipped potatoes, Carolina peach salsa
(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.

LAND & SEA 42

Pepper-crusted Angus filet mignon, Nantucket sea scallops, whipped potatoes, cabernet demi
(Chef's wine suggestion: Benziger Cabernet Sauvignon; Honig Cabernet Sauvignon)

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

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