

## **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**

### **CRISPY FRIED CALAMARI 10**

Spring mix lettuce, citrus vinaigrette, spicy tomato aioli

### **ESMERALDA PIMENTO DIP 10**

Crab, pimento cheddar, goat cheese, served warm with house-made crostinis

### **SHRIMP & GRITS SPRING ROLLS 10**

Shrimp & creamy parmesan grits, tasso gravy, local lettuces, sherry vinaigrette, comeback sauce

## **SOUP & SALADS**

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### **SOUP DU JOUR 8**

Ask your server for today's selection

### **CHIMNEY ROCK SALAD 8**

Hydroponic bibb lettuce, heirloom grape tomatoes, red onion confit, bacon, crumbled blue cheese and dressing, house-made croutons

### **CAESAR SALAD 8**

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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**+ ANGUS FILET\* 35** *gluten-free*

Chili-crust ed Angus filet mignon, potato pave, shallot cream sauce  
(Chef's wine suggestion: Maxville Cabernet Sauvignon)

**+ PAN-SEARED DUCK BREAST 27** *gluten-free*

Curried sweet potato mashed, pomegranate-orange marmalade  
(Chef's wine suggestion: Au Contraire Pinot Noir)

**ANGUS BURGER\* 15**

Half-pound, hand-ground angus filet on a toasted bun with House-cut French fries  
(Chef's wine suggestion: Benziger Cabernet Sauvignon)

**+ NORTH CAROLINA MOUNTAIN TROUT 26**

Pecan-crust ed, butternut succotash, cranberry butter  
(Chef's wine suggestion: Trefethen Double T Chardonnay)

**+ HOUSEMADE CRABCAKE 29**

Goat cheese scallion risotto, tomato-onion jam  
(Chef's wine suggestion: Pascal Jolivet Sancerre)

**PASTA DU JOUR (price varies)**

Please ask server for tonight's selection

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

Celeriac puree, jalapeno-lardons, tomato caramel  
(Chef's wine suggestion: Duet Chardonnay Blend)

**THE VEGGIE INSPIRATION 23**

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

**+ SLOW-COOKED LAMB SHANK 28**

Garlic mashed potatoes, pan jus  
(Chef's wine suggestion: Red Schooner Voyage 7 Malbec)

**(+) comes with your choice of one of our farm fresh vegetables**

(Please ask your server for tonight's offerings)

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