

GOURMET TO GO MENU

SHRIMP & GRITS SPRING ROLLS 10

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

SOUP 8

Roasted Garlic Tomato Bisque

CHIMNEY ROCK SALAD 8

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

ANGUS BURGER* 12

Half-pound, hand-ground angus filet on a toasted bun with House-cut French fries

NORTH CAROLINA MOUNTAIN TROUT 23

Pecan-crusteD, butternut succotash, sautéed vegetables, cranberry butter

HOUSEMADE CRABCAKE 26

Goat cheese scallion risotto, sautéed vegetables, tomato-onion jam

PASTA PRIMAVERA 26

Served with shrimp and alfredo sauce

SLOW-COOKED LAMB SHANK 25

Garlic mashed potatoes, sautéed vegetables, pan jus

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