



## SMALL BITES

FRIED CHICKEN LIVERS  
BACON GRAVY, FRIED ONIONS  
HOT SAUCE  
\$10

MAC N CHEESE  
TROTTOLE PASTA, PEPPER JACK SAUCE  
BARBECUE BRISKET, TEXAS CAVIAR  
\$11

LOBSTER POT PIE  
POACHED LOBSTER, AROMATIC VEGETABLES  
PEAS, COGNAC CREAM, PUFF PASTRY  
\$14

CRISPY PORK CHILI RELLENOS  
PICKLED VEGETABLES, LIME  
CILANTRO CREMA  
\$11

FRIED BRUSSELS SPROUTS  
HERB BUTTERMILK DRESSING  
\$9

SKILLET BAKED BRIE  
SPICED APPLE-PECAN CHUTNEY  
GRILLED BREAD  
\$9

PORK BELLY STEAM BUNS  
BÀNH MI VEGETABLES  
RADISH, PEA SPROUTS  
\$14

ARTISANAL CHEESE PLATE  
SEASONAL FRUIT, OLIVES, BAGUETTE  
\$13

CHARCUTERIE BOARD  
CORNICHONS, OLIVES, HOUSE MUSTARD, BAGUETTE  
\$13

## SALADS

ICEBERG WEDGE  
TOMATOES, CROUTONS, BLUE CHEESE CRUMBLES  
BACON, HERB BUTTERMILK DRESSING  
\$7

ROASTED BEET SALAD  
BABY KALE, CANDIED PISTACHIOS, WHIPPED RICOTTA  
ORANGE, HONEY SHERRY VINAIGRETTE  
\$8

NC HONEY CRISP APPLE SALAD  
FRESHLY GROWN FARMS GREENS, GOAT CHEESE  
POMEGRANATE VINAIGRETTE  
\$8

CHOPPED SALAD  
ROMAINE, TOMATOES, CUCUMBER, DICED EGG, TOASTED ALMONDS  
BACON, CHEDDAR, CREAMY HONEY MUSTARD VINAIGRETTE  
\$8

ADD: SMOKED HEN \$7 SHRIMP \$8

## ENTREES

PALMETTO FARMS HEN  
WHIPPED YUKON GOLD POTATOES, ROASTED CARROTS  
KALE, HERB CHICKEN JUS  
\$18

SCOTTISH SALMON\*  
CHINESE BLACK RICE, BRAISED BABY BOK CHOY  
CHARRED SCALLIONS, CRISPY SHIITAKES  
\$26

SHRIMP & GRITS  
PIMENTO CHEESE GRIT CAKE, ANDOUILLE SAUSAGE  
PEPPERS, ONIONS, CAJUN BUTTER SAUCE  
\$21

CIDER-BRINED PORK CHOP\*  
SWEET POTATO SPAETZLE, HOUSE BACON  
BRUSSELS SPROUTS, APPLE BUTTER  
\$24

SHORT RIB  
ROOT VEGETABLES, ASPARAGUS  
NATURAL JUS  
\$18

HOUSE GROUND C.A.B. BURGER\*  
HOUSE BACON, GRILLED ONION, SMOKED TOMATO AIOLI, SEASONED FRIES  
CHEDDAR, GORGONZOLA, PEPPER JACK OR PIMENTO CHEESE  
\$14