

## Share

- Deviled Farm Egg of the Day 6  
Edamame Hummus, Cucumber, Radish, Grilled Pita 10  
Artisan Cheese & Meat, Acacia Honeycomb, Pear, Seasonal Berries, Grilled Bread 15  
Crispy North Carolina Chicken Wings, Moroccan Spices, Cucumber, Raita 10  
\*Hickory Grilled Wagyu Beef Sliders, Cheddar, Bacon-Onion Jam, House Pickles 12  
Hand Cut House Fries 6 / White Truffle Parmesan Fries 8

## Apps

- \*Crispy Louisiana Oysters, Tomato Matbucha, Lemon Oil, Whipped Yogurt 10  
Prince Edward Island Mussels, Coconut-Red Curry Sauce, Lemongrass, Grilled Baguette 16  
Heirloom Tomato Gazpacho, Maine Lobster, Watermelon, Celery Leaf, Coconut 13  
Grilled Portuguese Octopus, Chorizo, Fennel, Madeira, Potato Mousseline 14  
Local Kale Salad, Organic Red Quinoa, Candied Walnuts, Red Onion, Pear, Pecorino, NC Honey Vinaigrette 11  
Field Lettuce Salad, NC Goat Cheese, Blueberries, Pecans, Radish, White Balsamic Vinaigrette 12  
Warm Brussels Sprouts Salad, House Bacon, Craisins, Shallots, Pine Nuts, Champagne Dressing 13

## Salad Additions

- \*Angus Butcher's Sirloin 12 / \*Grilled Atlantic Salmon 8 / \*Carolina Shrimp 8 / Grilled Chicken 6

## Mains

- \*12 oz. Prime NY Strip / \*8 oz. Butchers Sirloin, Fingerling Potatoes, Sugar Snap Peas, Sweet Onions, Flatiron Pesto 36 / 28  
\*Pan Seared Day Boat Scallops, Creamed Corn, Mushrooms Confit, Red Pepper Sauce 26  
\*Grilled Atlantic Salmon, Butter Glazed Bok Choy, Parmigiana Risotto, Mushroom Tea, Truffle Cloud 25  
Springer Mountain Farm's Chicken, Zucchini, Yellow Squash, Whipped Potato, Caper Sauce 26  
\*NC Shrimp & Grits, English Peas, Pickled Onion, Serrano Chiles, Chorizo Sauce 24  
\*Ayden NC Rainbow Trout, Okra, Rice Purloo, Brown Butter, Pea Shoots 25  
\*Hickory Grilled Wagyu Burger, Bacon-Onion Jam, House Pickles, Cheddar, House Fries 18  
Slow Cooked Colorado Lamb, Preserved Lemon & Cucumber Couscous, Chevre 27

## Suppliers

Harmony Ridge Farm / Sunny Creek Farm / Savannah Bee Co. / Lewis Farms /  
Goat Lady Dairy / Springer Mountain Farm's / Gourmet Sweet Botanicals

\*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk  
Of Food Borne Illness

Bill Schutz - Executive Chef / Managing Partner

Joey Bruce - Sous Chef