

Share

- Deviled Farm Egg of the Day 6
Edamame Hummus, Cucumber, Radish, Grilled Pita 10
Artisan Cheese & Meat, Honeycomb, Fruit & Grilled Bread 15
NC Pork Belly Lettuce Wraps, Pickled Cucumber, Chiles, Cilantro 9
*Hickory Grilled wagyu Beef Sliders, Cheddar, Bacon-Onion Jam, House Pickles 12
Hand Cut House Fries 6 / White Truffle Parmesan Fries 8

Apps

- Fresh Burrata over Charred SC Peaches with Herb Breadcrumbs 12
Blistered Harmony Ridge Farm's Shishito Peppers, Market Tomatoes, Bonito Flakes, Vin Cotto, Sea Salt 9
Grilled Portuguese Octopus, Chorizo, Fennel, Madeira, Potato Mousseline 14
Local Kale Salad, Organic Red Quinoa, Candied Walnuts, Red Onion, Pear, Pecorino, NC Honey Vinaigrette 10
Field Lettuce Salad, NC Goat Cheese, Local Peaches, Radish, White Balsamic Vinaigrette 10
Caesar Salad, Garlic Croutons, Parmigiana, Anchovy Dressing 9
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

- *Prime NY Strip / *Butchers Sirloin, Tomato Confit, Sugar Snap Peas, Whipped Potato, Romesco 36 / 28
Pan Seared Day Boat Scallops, Creamed Corn, Soy Beans, Red Pepper Sauce 26
*Grilled Atlantic Salmon, Butter Glazed Bok Choy, Parmigiana Risotto, Mushroom Tea, Truffle Cloud 25
Springer Mountain Farm's Chicken, Haricot Vert, Local Mushrooms, Celery Root Puree, Rye Sauce 26
NC Shrimp & Grits, English Peas, Pickled Onion, Serrano Chiles, Chorizo Sauce 24
*Hickory Grilled wagyu Burger, Bacon-Onion Jam, House Pickles, Cheddar, House Fries 18
Fresh Fettucine Pasta with NC Shrimp, Summer Peas, Pecorino Cream & Perigord Truffle 29

No Substitutions Please

Suppliers

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

***These Items Can be Cooked to Order**

****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