

SOUP & SALADS

(Add: Chicken/Pork Belly | 5 • Shrimp | 8 • Avocado | 2.5)

- TABLE SOUP OF THE DAY 4 | 7
Cup or Bowl
- ** TABLE CHICKEN SALAD **GFO** | 9.5
Chicken, Celery, Scallions, Dried Cranberries, Toasted Almonds, & Lemon served over Mixed Greens with Avocado & Sourdough Toast
- ** BIG BABY GREENS **GF, V** | 8
Mixed Greens, Goat Cheese, Toasted Almonds, & Dried Cranberries with a Balsamic Vinaigrette
- COBB **GF** | 10
Mixed Greens, Corn, Avocado, Tomato, Hard-boiled Egg, & Crispy Pork Belly with Herb Buttermilk Dressing
- MCADAMS FARM'S MIXED KALE & MUSTARD GREENS **GF, V** | 8.5
Tossed in Quinoa, Caramelized Onion & Cider Vinaigrette, with Granny Smith Apples & Toasted Walnuts

ENTRÉES

- RISOTTO OF THE DAY | 14
Ask your server about today's options
- SHRIMP & GRITS **GFO** | 13
Wild-caught N.C. Shrimp in a Bacon Tomato Cream Sauce served over Cheesy Stone-ground Grits with Scallions & Baguette
- SHRIMP | MAHI TACO **GF, VO** | 11
Your choice of Shrimp or Mahi, Grilled or Blackened with Cabbage Cilantro Slaw & Salsa Verde on House-made Corn Tortillas & your choice of side
- VEGAN BOWL **GF, V, VG** | 14
Green Lentils, Sautéed Haw River Oyster Mushrooms, Herbed Local Candy Roaster Squash, Leeks & Kale over Roasted Potatoes

SIDES | 4

**balsamic vinaigrette pesto pasta • mixed greens salad • sour cream & parsley potato salad • stone-ground grits • cup of soup

SANDWICHES

(your choice of side)

- SHORT RIB | 13
Messiah Nut Brown Ale braised Short Ribs, Caramelized Onions, Havarti Cheese, House-pickled Jalapeños on Ciabatta Bread
- PORTOBELLO "STEAK" **GFO, V** | 13
Served on Brioche with Arugula, Tomato, & a Fire Roasted Red Pepper Sauce
- GREEN APPLE CHICKEN | 13
Seared Chicken, Granny Smith Apples, Applewood Smoked Bacon, Smoked Gouda Cheese, Romaine Lettuce, Ranch Dressing on a toasted Brioche Bun
- LOCAL BEEF & PORK HAMBURGER | 15
Served with House Pimento Cheese, Balsamic Grilled Red Onion, Applewood Smoked Bacon with Lettuce & Tomato

- CHICKEN MARSALA | 15
Floured & Pan-seared with Local Mushrooms over Crisp Herb Parmesan Risotto Cake & Vegetables of the Day
- N.C. CRABCAKES | 15
Served over Oven Roasted Roma Tomatoes with Red Wine Braised Leeks, & Pickled Butternut Squash
- CHILE RELLENO | 12
A Poblano stuffed with Queso Fresco, dipped in Egg Batter & Fried over Salsa Rojo, topped with Chorizo, Black Beans & Avocado Pico
- N.C. PAN FRIED CATFISH | 14
Served over a Savory Croque-monsieur topped with White Wine Shrimp Sauce

Organic Coffee, Soft Drinks, Tea | 2 • San Pellegrino | 4.5

GFO gluten free option | **GF** gluten free | **V** vegetarian | **VO** vegetarian option | **VG** vegan | 18% gratuity added to parties of 6+

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

** contains nuts