

# Table

## STARTERS & SMALL PLATES

SOUTHERN BEER SHRIMP 12 | 22  
Four Wild-caught N.C. Shrimp, Butter Seared Biscuits,  
Housemade Sriracha Slaw

GREEN TOMATO STRATI V | 9.5  
Charred Green Tomatoes layered with Pimento Cheese,  
Microgreens, Texas Pete Garlic Aioli

SOUTHERN DUMPLINGS 9 | 16  
Asian Dumplings, Pork Belly, Leeks, Celery,  
Garlic, Pimento Cheese, N.C. BBQ Sauce

\* SEARED SALMON | 17  
Roasted Fennel, Tomato Confit, Balsamic Reduction

HOUSE CHEESE PLATE GFO | 13  
A selection of North Carolina Cheeses  
served with Local Fruit Jams, House-Pickled  
Vegetables, Housemade Chicken Paté & Bread

TRADITIONAL BEEF BOURGUIGNON | 15  
Slow-braised Local Beef, Locally Sourced  
Herbed Rustic Country Bread

## SOUP & SALADS

TABLE SOUP OF THE DAY 4 | 7  
Cup or Bowl. *Ask your server.*

\*\* QUINOA GF, V, VG | 9.5  
Basil, Orange Segments, Toasted Walnuts, Local  
Watermelon Radishes, Citrus Vinaigrette

BUTTERCRUNCH GF, VGO | 8.5  
Local Mushrooms, Charred Red Onion,  
Smoked Bacon Sherry Vinaigrette

HOUSE-PICKLED BEET GF, V | 9  
Herbed Goat Cheese Mousse, Shaved Fennel,  
Local Greens, Apple Cider Reduction

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

GF gluten free, GFO gluten free option, V vegetarian,  
VO vegetarian option, VG vegan

18% gratuity added to parties of 6+  
\$5 fee for Split Entrées

## ENTRÉES

SHRIMP & GRITS GFO 19 | 25  
Wild-caught Shrimp, Smoked Bacon, Tomato Cream Sauce,  
Stone-ground Cheesy Grits, Baguettes  
*Chef's Pairing: Jovino Pinot Gris 2015*

GOAN-STYLE CHICKEN BREAST | 27  
Southern Indian Fresh Cafreal Curry, Coriander,  
Green Chili Sauce, Crisp Yukon Gold Potatoes  
*Chef's Pairing: Bacaro Pinot Grigio 2017*

CLASSIC CHICKEN PICCATA | 27  
Capers, Lemon White Wine Sauce, Roasted Garlic  
Mashed Potatoes, Seasonal Vegetables  
*Chef's Pairing: Rickety Bridge Chardonnay 2017*

LOCAL PORK OSSO BUCCO | 28  
McAdam's Farm Collard Greens, Country Ham,  
Lemon Pork Jus  
*Chef's Pairing: Gundog Malbec 2016*

\* CAST IRON FILET MIGNON | 36  
Seared in Duck Fat, Roasted Garlic Mashed Potatoes,  
Seasonal Vegetables, Local Oyster Mushrooms,  
Red Wine Demi-glace | Bacon-Wrapped 3  
*Chef's Pairing: Rickety Bridge Pinotage 2016*

N.C. PAN FRIED CATFISH | 20  
Blackened Catfish, Housemade Savory  
Croque-monsieur with White Wine Shrimp Sauce  
*Chef's Pairing: Côte Est White Blend 2017*

RISOTTO GF, V, VGO | 19  
Local Kale, Roasted Garlic, Local Hakurei Turnips  
& Greens | Add Local Mushrooms 4  
*Chef's Pairing: Black Oystercatcher Sauvignon Blanc 2017*

VEGAN "SPAGHETTI" GF, V, VG | 20  
Caramelized Shallots, Fine Julienne Carrots, Leeks,  
Haw River Mushrooms, Herb Roasted Tomato Sauce  
*Chef's Pairing: Rickety Bridge Chenin Blanc 2015 or  
Caricature Zinfandel 2015*

\* LOCAL STEAK  
Sourced through Firsthand Foods of Durham who buys  
from farmers in North Carolina. Chef Bob's hand picked  
primal selections & accompaniments. Ask your server about  
this weeks steak. Prices will vary based on market price.

*\* 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*