

THE MEBANE DOWNTOWN

Table

STARTERS

TABLE SOUP OF THE DAY Cup or Bowl. <i>Ask your server.</i>	4 7
FRIED GREEN TOMATOES Pork Belly, Queso Fresco, Local Arugula, & Cilantro Dressing	9
SOUTHERN DUMPLINGS Asian Dumplings filled with Pork Belly, Leeks, Celery, Garlic, Pimento Cheese with our N.C. BBQ Sauce	8.5 16
PIMENTO CHEESE Our Housemade Pimento Cheese served with Slices of Bread	7
MUSSELS Maine Raised Mussels braised in White Wine Garlic Shallots & Mixed Herbs finished with Butter served with Garlic Bread	13
HOUSE CHEESE PLATE A selection of North Carolina Cheeses served with Local Fruit Jams, House-Pickled Vegetables, & Housemade Chicken Paté & Bread	13

SALADS

LOCAL ARUGULA GF With Orange Segments, Local Honey Cranberry Dressing, & Walnut Brittle with Blue Cheese Crumbles	9
** LOCAL SPINACH GF Honey Creek Farms Boiled Duck Eggs topped with Crumbled Bacon, Golden Beets, Local Spinach tossed with a Lemon Herb Vinaigrette	9
CLASSIC CAESAR Housemade Crostinis, Sliced Tomatoes, Parmesan Cheese Crisp, Anchovy Filet, House Caesar Dressing	7

ENTRÉES

BLACKENED N.C. CATFISH GF Authentic Red Beans & Rice, Louisiana Andouille Sausage	18
LEMON FLOUNDER GF Lightly Seasoned Pan-seared Flounder over Duck Fat Fried Potatoes, White Wine Lemon Thyme Butter Sauce	26
SHRIMP & GRITS GFO Wild-caught Shrimp, Smoked Bacon & Tomato Cream Sauce, Stone-ground Cheesy Grits served with Baguettes	19
PAN-FRIED CHICKEN 8 oz. Chicken Breast marinated in Pickle Juice & dredged in Seasoned Flour served over Ashe County Cheddar Au Gratin Potatoes, Local Vegetables	24
DOUBLE-CUT PORK CHOP GF Seared with Black Pepper & Lemon Zest braised with Coca-Cola served over Jalepeño Cornbread Muffin with a Coca-Cola Reduction & Local Vegetables	26
* CAST IRON FILET MIGNON Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Demi-glace Add Bacon Wrap 3 Add Local Mushrooms 4	32
* NEW YORK STRIP GF 14 oz. Garlic Seared New York Strip served over a Cheesy Cauliflower Bake & a Green Peppercorn Demi-Glace	30
CAULIFLOWER STEAK GF, V, VG Seared Local Cauliflower with Herb & Garlic served with Caramelized Oyster Mushrooms & Leeks topped with Pickled Red Onions	18
STUFFED PORTOBELLO GF, V Portobello Caps stuffed with Local Broccoli, Rice, Black Beans, Sautéed Onions, & Garlic topped with Parmesan Cheese garnished with Local Arugula & Baby Carrots	19

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

GFO gluten free option | **GF** gluten free | **V** vegetarian | **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