

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, Housemade Pimento Cheese, Arugula, & Housemade Ranch Dressing	9.5
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 BLUEBERRY V, GF Arugula, Goat Cheese, Blueberries, & Toasted Almonds with a Seared Shallot Champagne Vinaigrette	9.5
ROMAINE SPEAR GF Blue Cheese Crumbles, Crisp Porkbelly, Diced Tomatoes, with our Housemade Blue Cheese Dressing garnished with Fried Sage	9.5
** LOCAL SPINACH GF Honey Creek Farms Boiled Duck Eggs topped with Crumbled Bacon, Golden Beets, Local Spinach tossed with a Lemon Herb Vinaigrette	9

ENTRÉES

BLACKENED N.C. CATFISH GF Authentic Red Beans & Rice, Louisiana Andouille Sausage	18
N.C. SNAPPER GF Pan-seared B-liner Snapper served over a Smashed Baked Potato cooked in Bacon Fat, Local Fennel Cucumber Slaw	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