

THE
MEBANE
DOWNTOWN

Table

RESTAURANT

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
GNOCCHI Housemade Sweet Potato Gnocchi with Local Braised Rabbit, Reggiano Cheese & Local Microgreens	10 19
HOUSE CHEESE PLATE Piedmont Farm "Don Agustin" a Manchego inspired cheese, "Don Gabino" an Italian Alpine aged cheese, Local Fruit Jams, Housemade Chicken Paté & Bread	13

SALADS

ROASTED PUMPKIN Chickpeas, Local Tatsoi Salad and Lime Tahini Dressing, & Toasted Pumpkin Seeds	8.5
LOCAL PORK BELLY GF Peaceful River Farms Asian Greens tossed with Cider Apple Dressing, Cuban-seared Pork Belly, Housemade Gluten-free Cracker, Pickled Red Onion	9
LOCAL KALE GF, VG Kale massaged with House Balsamic Dressing, Mountain Apples & Pears with Spicy Roasted Pecans & Goat Cheese	8.5
CLASSIC CAESAR Housemade Crustinis, 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
N.C. RED DRUM Pan-seared with Herbs, over Country Ham, Collard Greens & Potatoes, with Red Eye Gravy	25
SHRIMP & GRITS Wild-caught N.C. Shrimp, Smoked Bacon & Tomato Cream Sauce, Stone-ground Grits	19
CHICKEN ROULADE Chicken stuffed with Sundried Tomato Force Meat over Parmesan Potatoes, Local Vegetables with a White Wine Pan Jus	23
LOCAL ROASTED DUCK GF Roasted Garlic Mashed Potatoes, Veg Du Jour with a Mountain Apple Duck Jus & Duck Cracklings	28
PORK OSSO BUCCO GF Braised Pork Shanks over Butternut Squash Risotto with Vegetable Du Jour & Candied Orange Gremolata	26
* CAST IRON FILET MIGNON Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Demi-glace Bacon Wrap 3 Add Local Mushrooms 4	30
* NEW YORK STRIP Seared with Applewood Smoked Salt & Black Pepper over a Housemade Pimento Cheese Biscuit, Veg Du Jour & a Local Oyster Mushroom Sauce	28
LOCAL SPAGHETTI SQUASH GF, V, VG Roasted Spaghetti Squash & Local Oyster Mushroom sauteed in Garlic, Oregano, & Butternut Squash topped with Micro Greens	17
PUMPKIN RISOTTO GF, V Oven-roasted Pumpkin tossed with Broccoli, Caramelized Onions, Garlic & Mixed Herbs garnished with Roasted Kale and Parmesan Cheese	20

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

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