

THE
MEBANE
DOWNTOWN

Table

STARTERS

CHIPOTLE MAC & CHEESE Topped with Garlic Parmesan Cheese Sauce	9
SOUTHERN DUMPLINGS Asian Dumplings filled with Pork Belly, Leeks, Celery, Garlic, & Pimento Cheese with our N.C. BBQ Sauce	8.5 16
LOCAL SWEET POTATO GF, V, VGO Roasted & topped with Goat Cheese Gratiné with Toasted Pecans, Cranberry Jam, & Rockets Arugula	8.5
SOUTHERN BEER SHRIMP 4 Wild-caught N.C. Shrimp served over one of our Butter Seared Biscuits garnished with Housemade Sriracha Slaw	12
HOUSE CHEESE PLATE A selection of North Carolina Cheeses served with Local Fruit Jams, House-Pickled Vegetables, & Housemade Chicken Paté & Bread	13

ENTRÉES

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 brined in Pickle Juice & dredged in Seasoned Flour served over Mornay Garlic Mac & Cheese	24
APPLE BRANDY PORK CHOP Over Local Wilted Greens, Garlic Mashed Potatoes, & a Butternut Squash Purée	26
* CAST IRON FILET MIGNON Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Demi-glace Add Bacon Wrap 3 Add Local Mushrooms 4	32

SOUP & SALADS

TABLE SOUP OF THE DAY Cup or Bowl. <i>Ask your server.</i>	4 7
LOCAL RAW BROCCOLI GF, V, VG Dried Apricots, Toasted Pecans & Brunoise Carrots, tossed in a Raw Cashew Lime Cilantro Dressing	9
ROMAINE SPEAR Shaved Parmesan, Crisp Pork Belly, Oven Roasted Tomatoes, Baguette Croutons, with a Housemade Parmesan Dressing	9.5
MCADAMS FARM'S MIXED KALE & MUSTARD GREENS GF, V Tossed in Quinoa, Caramelized Onion & Cider Vinaigrette, with Granny Smith Apples & Toasted Walnuts	8.5

N.C. PAN FRIED CATFISH Blackened Catfish served over a Housemade Savory Croque-monsieur with White Wine Shrimp Sauce	18
RISOTTO GF, V, VGO Local Mushroom Risotto with Local Candied Roasted Squash from McAdams Farm, Parmesan Cheese, topped with Mustard Greens	20
N.C. ROASTED SWEET POTATO GF, V, VG Caramelized Shallots, Local Kale, Granny Smith Apple Sauté with East Branch Ginger Farm Micro Greens	19
* 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.	

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