

STARTERS

FRIED GREEN TOMATOES Pork Belly, Marinated Cheese Curds, Open Door Farms Microgreens, House Ranch Dress	8.5	WILD CAUGHT SHRIMP COCKTAIL With Housemade Horseradish & Cocktail Sauce
SOUTHERN DUMPLINGS Asian Dumplings filled with Pork Belly, Caramalized Onions, Celery, Pimento Cheese with our N.C. BBQ	8.5 Sauce	BOXCARR FARMS CHEESE PLATE 13 Campo, Rocket's Robiola, & Cottonseed Cheeses, Onion Marmalade, House Jam, Crostone
PIMENTO CHEESE CROSTONE House Pimento Cheese, Pork Belly, Crostone	7	TABLE SOUP OF THE DAY 3.5 6 Cup or Bowl
SALADS		
FORBIDDEN RICE SALAD GF, V, VG Black Rice, Ginger-Sesame Dressing, Chickpeas, Scallions, Cranberries, Cashews, Celery	3 16	** LOCAL ARUGULA SALAD V 8 Rocky Run Farm Arugula tossed in Balsamic with Isely Farms Strawberries and Goat Cheese with Candied Peacans
CLASSIC CAESAR GF Foccacia Croutons, Shaved Parmesan Cheese, Anchovy Filet, House Caesar Dressing	6.5	** POACHED PEAR SALAD GF 9 Red Wine Poached Pear stuffed with Gorganzola Cheese,
ENTRÉES		
BLACKENED N.C. CATFISH GF Red Beans & Rice, Louisiana Andouille Sausage	17	SCALLOPS ALL'UBRIACO 27 Drunken Capellini Pasta cooked in Cabernet Sauvignon with Scallops, Burnois Tomato, Local Basil Sprouts, and
N.C. BAKED FLOUNDER GF Seasoned and baked with Lemon and White Wine	23	Parmesan Cheese
served with Roasted Garlic Mashed Potatoes and a Spinach Cream Sauce		ROSEMARY SEARED CHICKEN GF 21 Roasted Garlic Mashed Potatoes and Green Garlic White Wine Chicken Jus, Local Vegetable Du Jour
SHRIMP & GRITS GF Wild-caught N.C. Shrimp, Smoked Bacon & Tomato Cream Sauce, Stone-ground Grits	19	* GARLIC ROSEMARY PRIME RIB GF Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Au Jus. 14 oz. Larger Cuts 2 per oz.
VEGETABLE LINGUINI GF , V , VG Jullianned Zucchini, Crookneck Squash, and Carrots, Saffron Tomato Sauce topped with Caramelized Onice		* CAST IRON FILET MIGNON 30 Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Demi-glace Bacon Wrap 3
** SMOKED PORTOBELLO BACON Over Ribbons of Housemade Pasta tossed with Local Vegetables with a Sage Pesto Sauce topped with Parmesan Cheese		rganic 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 foodborne illness, especially if you have a medical condition.
** contains nuts