

## LIGHTER FARE

<b>Crab Cake Appetizer</b> .....	8
smoky collards . apple tartar sauce	
<b>Pesto Shrimp Quesadilla</b> .....	10
andouille sausage . fontina . red peppers	
<b>Artichoke Quesadilla</b> .....	9
fontina . tomato confit . spinach hearts of palm . sofrito	
<b>Baked Brie</b> .....	10
brown sugar & almond topping house made crackers . fresh fruit	
<b>Black Bean Cake</b> .....	8
salsa . sour cream . mixed greens	
<b>Hummus</b> .....	9
tomatoes . assorted sours . flat bread	
<b>Rhode Island Calamari</b> .....	10
sautéed pepperoncini . garlic & herbs . sofrito	
<b>Mussels</b> .....	9
thyme-white wine broth . grilled crostini	
<b>Crab Con Queso</b> .....	9
house made chips	
<b>Cheese Plate</b> .....	12
maytag bleu . tallegio . sharp cheddar grana padano . house made crackers	
<b>Smoked Salmon Platter</b> .....	12
chefs' choice of assorted accoutrements	

## SOUP & SALADS

<b>Soup du Jour</b> .....	4 / 6
<b>Bistro Salad</b> .....	5 / 8
red wine vinaigrette . julienne vegetables	
<b>Caesar Salad</b> .....	5 / 8
grana padano . herbed croutons . tomatoes anchovy . caesar dressing	
<b>Heart Salad</b> .....	8
grilled romaine heart . artichoke . heart of palm grana padano . red pepper syrup	
<b>Lemon Goat Salad</b> .....	8
mixed greens . lemon thyme vinaigrette balsamic reduction . spiced pecans orange segments . goat cheese croutons	

## SANDWICHES

<b>Cheddar Burger</b> .....	10
lettuce . tomato . onion . pickle . bacon . kaiser	
<b>Butter Burger</b> .....	12
peppercorn crusted . roasted shallot & garlic butter st. agur bleu cheese . wild mushroom sauté kaiser	
<b>Black Bean Wrap</b> .....	10
black bean patty . lettuce . salsa fresca fontina . jalapeño aioli	

## ENTRÉES

<b>Crab Cake Entrée</b> .....	18
creamed corn . smoky collards . apple tartar sauce	
<b>Lasagna</b> .....	18
Pasta and Provisions pasta . mushroom duxelle sautéed spinach . butternut squash . gruyere cheese	
<b>Herb Encrusted Lamb</b> .....	24
full rack . kalamata couscous . sautéed broccolini	
<b>Grateful Growers Pork Shank</b> .....	22
truffle mac & cheese . smoky collard greens crispy prosciutto . braising jus . balsamic reduction	
<b>Pan Seared Salmon Steak</b> .....	20
creamy horseradish leeks . seared scallop . grilled asparagus . fennel citrus salad . salmon cracklins	
<b>Pan Roasted Duck Breast</b> .....	20
roasted beet & root vegetable hash . haricot verts . baby sunflower sprouts . beet oil . grapefruit reduction	
<b>Filet</b> .....	25
sweet corn basil risotto . grilled zucchini and squash crab buerre blanc . micro greens	
<b>Zucchini &amp; Squash "Spaghetti"</b> .....	16
white wine butter sauce . sofrito . tomato confit shaved grana padano . red wine roasted crimini caps	
<b>Seafood Risotto</b> .....	20
pan seared scallops . shrimp . mussels . tomatoes gremolata . micro greens	
<b>Meatloaf</b> .....	17
braised red cabbage . mashed potatoes bordelaise . crispy leeks	
<b>NC Trout Almondine</b> .....	20
pan fried . corn pudding . sautéed broccoli rabe almond brown butter sauce	
<b>Oven Roasted Chicken Breast</b> .....	18
rosemary fingerling potatoes . grilled asparagus green peppercorn sauce	

MENU AND PRICES ARE SUBJECT TO CHANGE.