



FOOD + WINE

CULTURE

THE MANSION

RESERVATIONS + INFO

SNACKS **DINNER** DESSERTS WINE + BEER COCKTAILS



ANTIPASTO

SPUNTINI 11
SNACK TRIO. CHANGES DAILY.

MEATBALLS 10
LOCAL PORK. PARMESAN. MARINARA. CIABATTA.

CHARRED OCTOPUS 13
TOMATO VINAIGRETTE. SQUASH. MARCONA + BASIL PESTO. OLIVE TAPENADE.

BABY KALE 12
PORK BELLY. PICKLED STRAWBERRIES + RAMPS. RHUBARB. BALSAMIC VINAIGRETTE. FETA. PECANS.

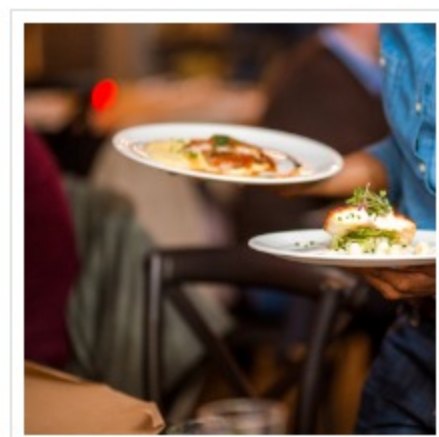
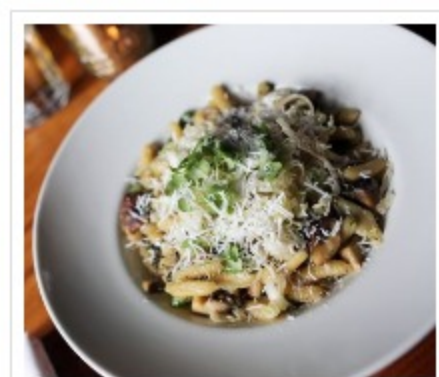
BEET "RAVIOLI" 9
ARUGULA. GRAPEFRUIT. FRESH RICOTTA. RICOTTA SALATA. BAY OIL. PISTACHIOS.

SOUP MP
SEASONAL

P.E.I MUSSELS 12
PEPPERONI. TOMATO. WHITE WINE. GARLIC. FENNEL. GRILLED SOURDOUGH BREAD.

SQUASH BLOSSOMS 13
PROSECCO BATTERED. MASCARPONE + HERB STUFFED. RAMP AIOLI. PEPPER AGRO DOLCE.

LOCAL BABY GREENS 10
PANCETTA. GOAT CHEESE. WALNUTS. PICKLED RED ONIONS. WHITE BALSAMIC.



PRIMI

BUTTERNUT CAVATELLI 21
BRAISED BISON. L.I. CHEESE SQUASH. BROWN BUTTER. BRUSSELS LEAVES. PECORINO.

TRUFFLE TAGLIATELLE 32
PORCINI MUSHROOMS. SHAVED TRUFFLE. TRUFFLE PECORINO. VERMOUTH BUTTER SAUCE.

BAKED RIGATONI 24
LOCAL RABBIT. DRIED TOMATOES. CELERIAC. CARROTS. TALEGGIO SAUCE. FONTINA.

POTATO MINT GNOCCHI 25
POTATO MINT GNOCCHI LAMB SUGO. CRISPY EGGPLANT. GRATED RICOTTA SALATA.

SPAGHETTI DE PEPE 27
NC SHRIMP. GUANCIALE + PROSCIUTTO. PARMESAN CREAM. LEEKS.



SECONDI

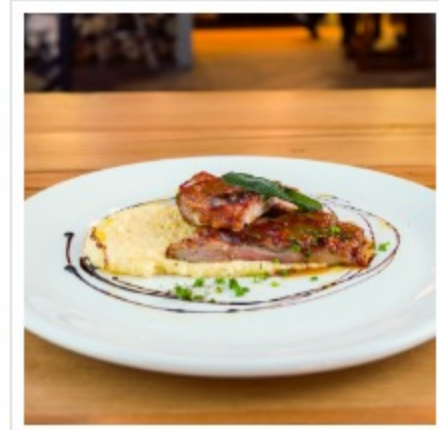
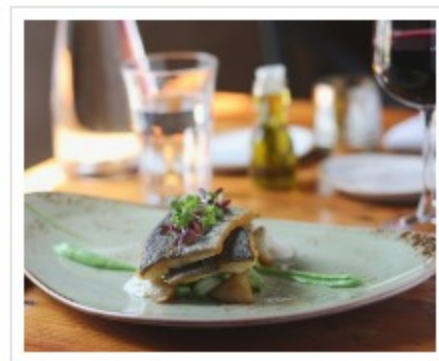
VEAL 28
WOOD OVEN ROASTED MUSHROOMS + PEARL ONION MARSALA SAUCE. ALIGOT POTATOES. BROCCOLINI.

CHICKEN CACCIATORE 27
PEPPERS. CARROTS. ONIONS. TOMATO. TORCHIO. SALSA VERDE.

NC TROUT 25
SALTIMBOCCA. SAGE. BROWN BUTTER. PROSCIUTTO. CELERY ROOT PUREE. ROASTED BROCCOLINI.

PORK SHANK 31
BLOOD ORANGE GLAZE. CANNELLINI BEANS + BRAISED GREENS. CORNBREAD GREMOLATA.

PESCE FRESCO MP
CHANGES DAILY. PLEASE ASK SERVER



BECAUSE WE WORK WITH A VARIETY OF LOCAL PRODUCERS AND VENDORS AND WE CHANGE OUR MENU SEASONALLY IT MAY BE SUBJECT TO CHANGES THAT MAY NOT REFLECT ON THIS ONLINE MENU -

* THESE ITEMS MAY CONTAIN RAW OR UNCOOKED ITEMS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

715 PROVIDENCE ROAD | #STAGIONICLT | 704.372.8110 | RESERVATIONS



A *Master Class* IN SEASONALLY DRIVEN CUISINE.

MOFFETT RESTAURANT GROUP IS A COLLECTION OF RESTAURANTS OWNED BY AWARD-WINNING CHEF, BRUCE MOFFETT. MRG UNDERSTANDS THAT DINING OUT IS AS MUCH ABOUT THE EXPERIENCE AS IT IS ABOUT THE FOOD. WHILE ALL THREE MRG RESTAURANTS HAVE THEIR OWN STYLE, DECOR AND CUISINE, THEY SHARE ONE QUALITY: A COMFORTABLE SETTING PAIRED WITH INNOVATIVE, SEASONALLY-DRIVEN DISHES.

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