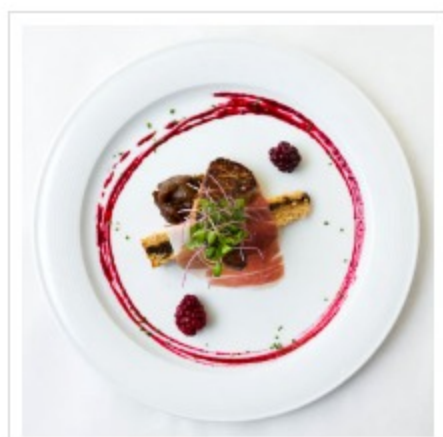


DINNER WINE + BEER DESSERTS



FIRST COURSE

HUDSON VALLEY FOIE GRAS 17
GRILLED POLENTA CAKE, COUNTRY HAM, BLACKBERRY COMPOTE, BALSAMIC DEMI

SPRING PEA SOUP 11
HOUSE MADE "CHEESE IT", CRISPY HAM, PEA SHOOTS, LEMON OIL

ROPE GROWN P.E.I MUSSELS 11
CRUSHED TOMATOES, WHITE WINE AND GARLIC

SHRIMP AND GRITS 16
CREAMY GRITS, GULF SHRIMP, TOMATO-FENNEL ANDOUILLE SAUSAGE RAGOUT, CAJUN AIOLI

STRAWBERRY AND ARUGULA SALAD 10
PICKLED GREEN STRAWBERRIES, BUTTERY CROUTONS, FREEZE DRY STRAWBERRIES, PEANUT VINAIGRETTE

LOCAL MIXED GREENS 10
ROASTED BEETS, PISTACHIOS, SHAVED RADISHES, CORNICHON, CRISPY SHALLOTS, HERBED BOURSIN PUREE, RED WINE VINAIGRETTE



MAIN COURSE

FAROE ISLAND SALMON 32
SPRING VEGETABLE RAGOUT, RAMP PESTO, CRISPY ONIONS, MUSHROOM BROTH

NORTH CAROLINA TROUT 31
ROASTED FINGERLING POTATOES, MELTED LEEKS, FRESH PEAS, TROUT ROE, PEA SPROUTS, DRY VERMOUTH BEURRE BLANC

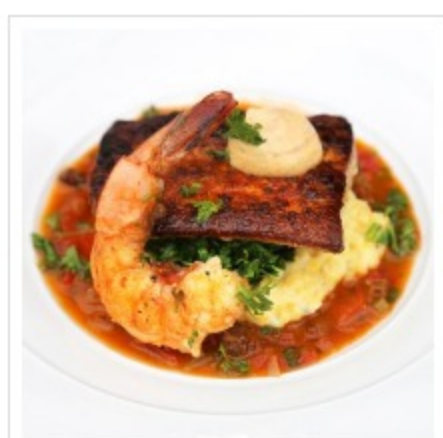
NORTH CAROLINA FLOUNDER 32
CAROLINA GOLD RICE, TEGA HILLS FARM MIZUNA GREENS, CHINESE CABBAGE, COCONUT-TOMATO RED CURRY SAUCE

BREADED VEAL CUTLETS 32
WHOLE GRAIN MUSTARD SPAETZLE, SHAVED ASPARAGUS, RADISH AND FENNEL SALAD, MUSTARD DEMI

DUCK BREAST 35
DUCK CONFIT DUMPLINGS, SAUTEED BABY BOK CHOY, GREEN PAPAYA SALAD, ORANGE DUCK JUS

HERB RUBBED LAMB RACK 36
HOUSE MADE SPANAKOPITA, GREEK SALAD, HUMMUS, NATURAL LAMB JUS

SEARED ORGANIC CHICKEN 23
CREAMY MASHED POTATOES, WILTED SPINACH AND A GARLIC PAN SAUCE



PASTA & SIDES

SPINACH WITH CARAMELIZED GARLIC 7

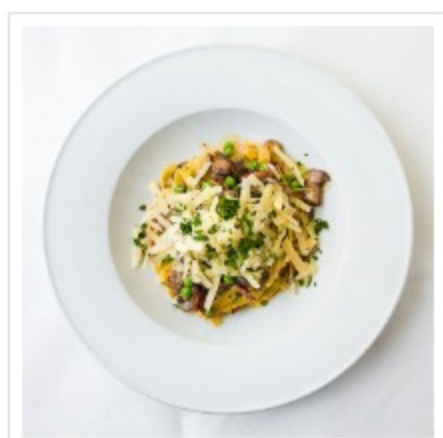
ROASTED MUSHROOMS WITH SEASONAL HERBS 7

TRUFFLE MASHED POTATOES 7

FRESH TAGLIATELLE WITH TOASTED PROSCUITTO 18
MUSHROOMS, SAGE, ENGLISH PEAS AND CREAM

HANDMADE PARMESAN GNOCCHI 19
TOSSED WITH BRAISED ORGANIC VEAL AND ITALIAN PORCINI MUSHROOMS

RIGATONI TOSSED WITH ITALIAN SAUSAGE 17
SWEET MARSALA, TOMATO, CREAM AND CHILI FLAKES



BECAUSE WE WORK WITH A VARIETY OF LOCAL PRODUCERS AND VENDORS, OUR MENU IS SEASONAL AND MAY BE SUBJECT TO DAILY CHANGES THAT ARE NOT REFLECTED ON THIS ONLINE MENU.

7822 FAIRVIEW RD | #BARRINGTONS | 704.364.5755 | RESERVATIONS



A M *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.