

OUR MENU

FIRST

NC Smoked Trout

Sweet and Sour Beets, Sorghum and Soy Glaze, Winter Pickled Vegetables,
Sesame Seeds, Beet Pannacotta

14

NC Shrimp

Ale & Cheddar Stone Ground Grits, Mustard Relish

13

Flash Fried Calamari

Seven-Spice Pickled Cucumbers, Charred-Lemon Chili-Ginger Sauce
Seared Scallops

Parsnip Curry Puree, Pomegranate, Tangerine Beurre Blanc, and Corriander
Dust

16.50

Tuna Tartar

Avocado, Cucumber, Ginger-Soy Chili Citrus Sauce, Crispy Wontons

16

Pork Cheek Ravioli

Roast Turnips and Beets, Cheese Fondue

15

Duck Egg Poutine

Sweet Potatoes, Country Ham, Shiitake, Brown Creek Cheese Curds,
Smoked Tomato Gravy, Salsa Verde

14

Carpaccio Of NC Bison

Squash, Juniper Emulsion, Pickled Shallots

15

SALAD

Pear & Stilton Salad

Mixed Greens, Walnuts, Port Wine Vinaigrette

12

Chopped Salad

Tomatoes, Cucumbers, Carrots, Avocado, Egg, Blue Cheese, Radishes, Red
Onions, Croutons, Bacon, White Balsamic Vinaigrette

12

Tuscan Kale Salad

Dried Cherries, Pecans, Carrots, Bacon, Apple, Tangerine, Feta Cheese,
Tangerine Vinaigrette

12

Mache And Roasted Brussels Sprout Salad

Pomegranate, Butternut Squash, Regional Farmer's Cheese, Orange and
Sorghum Vinaigrette

12

ENTRÉE

Chicken Stuffed With Corn Bread And Country Ham

Honey Chipotle Glaze, Cheddar Waffle, Kale, Corn Pepper Relish, Pickled
Courgettes

28

Pea Bhaji

Parsnip Curry Velute, Apple Chutney, Mint Raita, Vegetables Crisps

25

NC Bison Prime Rib

Pommes Anna, Collard Green Gratin, Blue Cheese and Port Butter
Pork Chop

Sweet Potato, Squash and Bean Chili Sauce, Sweet and Sour Beet Slaw

30

Beer Braised Short Ribs

Smoked Mashed Potatoes, Cavolo Nero

32

Grilled Elk

Lemon Sage Marmalade, Pomegranate Sauce, Country Style Mashed
Potatoes

45

Filet Mignon

7oz. | Presented with Truffle and Gruyere Macaroni, Mushrooms, Onions,
Truffle Bacon and a Red Wine Reduction

44

NY Strip

12 oz | Presented with Truffle and Gruyere Macaroni, Mushrooms, Onions,
Truffle Bacon and a Red Wine Reduction

39

Loin Of Lamb

Mustard Minted Mashed Potatoes, Confit of Onions, Carrots, Mint Sauce

35

SIDES

Truffle Macaroni And Gruyere Cheese

7

Country Style Potatoes

Green Chili, Country Ham, Vegetables, Hot Sauce

7

Triple Cooked Fries

Garlic Aioli

6

Seasonal Vegetable Of The Day

7

*All menus are subject to change *