

Small Plates

Artisanal Cheeses

goat lady dairy, lindale 8
spinning spider creamery, silver bell 8
chapel hill creamery, carolina moon 8
chapel hill creamery, hickory grove 8
sweet grass dairy, thomasville tomme 8
Cheese Plate (choice of 3) 14.

Charcuterie

lardo (cured fat back) 8
salchichon(smoked salami) 8
olive mortadella 8
milano (sweet salami) 8
vesuvio (provolone salami) 8
prosciutto de parma 9
smoked salmon 8
duck liver mousse 5
Charcuterie & Cheese Plate (choice of 5) 19.

Mixed Italian Olives

arbequina, cerignola, nicoise, castelvetrano 6.

Flash Fried Calamari

marinara, lemon 10.

Tomato Basil Bisque

goat lady chevre, basil oil 3.5/7.

Roasted Squash Soup

arugula puree, smoked almonds 3.5/7.

Organic Mesclun Salad

carrot, onion, tomato, cucumber, sherry vinaigrette, croutons 6.

Hearts of Romaine Caesar Salad

black olives, croutons, parmigiano reggiano, caesar dressing 7.**

Bibb Lettuce Salad

charred orange segments, blue berries, pickled red onions,
toasted walnuts, pheta, lemon honey vinaigrette 12.

Fried Oyster Salad

house bacon, massey creek farms egg, roasted red peppers,
balsamic vinaigrette 14. **

Baby Arugula Pear Salad

red seedless grapes, celebrity dairy chevre, haricot vert,
toasted pecans, sherry vinaigrette 11.

Tenderloin Carpaccio

mesclun mix, roasted garlic aioli, capers, red onions,
fried shallots, crostini 14.**

White Pizza

crème fraîche, chapel hill creamery calvander,
parmigiano reggiano, provolone, arugula 9.

Tomato Basil Pizza

tomato, olive oil, basil, house pulled mozzarella 8 .

Smoked Chicken Pizza

arugula pesto, red onion, parsley, provolone 8.

Salami Pizza

marinara, pickled jalapenos, oregano, gruyere 9.

Entrees

Grilled Scottish Salmon

roasted white creamer potatoes, grilled red onion, arugula,
lemon double cream 28.*

Butter Basted N.C Flounder

charleston gold rice, grilled radish, charred tomatoes,
smoked cream corn, grilled peach salad 28.

Cast Iron Filet Mignon

yukon puree, wood roasted vegetables, bordelaise 36.*

Smoked BBQ Pork Shoulder

hunter farms sweet potato puree, black eye peas,
lexington bbq, cole slaw 21.

Lump Crab Cake

grilled succotash, citrus aioli, chili oil 12/24.**

Maple Leaf Farms Duck Leg Confit

wild mushroom risotto, truffle, parmigiano reggiano, basil,
butternut nage, blueberry agro dolce 21.

14oz Grilled CAB Ribeye

bordeaux, honey chipotle butter 40.

6oz Grayson Farms Bistro Steak

bordeaux, smoked tomato butter 18.*

Ashley Farms ½ Chicken

bbq/natural jus 18.

Grayson Farms Steak Burger

pimento cheese, lettuce, tomato, onion, mayo, dijon mustard,
the breadmen kaiser bun 14.*

SIDES

Vegetable Plate

choice of four sides 15. ***\$1 up charge for Vegetable Plate

Pan Fried Corn 6.

Butter Beans 6.

Margaux’s Succotash 6.

Hunter Farms Sweet Potato Puree 6.

Anson Mills Grits, Corn, Bacon 6.

Oven Roasted Asparagus 8***.

Mac & Cheese 7.

Yukon Puree 6.

Black Eyed Peas 6.

Roasted Fingerling Potatoes 8***.

Pommes Frites 5.

Sautéed Spinach 6.

Onion Rings 5.

Oven Roasted Beets 6.

Garden Peas 6.

Buttered Broccoli 6.

Braised Collard Greens 6.

**Contain local raw eggs

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness, especially
if you have certain medical conditions.