

# Carolina Fall & Winter Harvest

A Taste of Southern

Featuring locally sourced ingredients from North Carolina purveyors

## Appetizers

### Baked Avocado

14

*fresh avocado, cilantro, lime, cayenne pepper, diced tomatoes, queso blanco and fried pitas*

### The Grand Shrimp Cocktail (GF)

16

*teary eyed cocktail sauce and Old Greensborough Boar and Castle sauce*

### Marie Koury's Lebanese Hummus (V)

11

*traditional hummus served with carrot sticks, olives and warmed pitas*

### Baked North Carolina Crab Dip

16

*Morehead City jumbo lump crabmeat, parmesan, romano, gruyere and cream cheese, served with the Accidental Baker's roasted garlic crackers*

### Chefs Duck Pâté

14

*madeira marinated livers, truffles, smoked bacon, pistachios, Lusty Monk mustard, capers, charred balsamic onions, poached date and toast points*

### Wild Salmon Gravlax

16

*house brined, over warm pita, whipped lemon basil mascarpone cheese, butter leaf lettuce, pickled onions, fried capers and heirloom tomatoes*

## Soups & Salads

Cup      Bowl

### She Crab Soup\*

7      9

*served with cornbread muffin*

### Five Bean Soup (V)

6      8

*black beans, pintos, black eye peas, kidney and great northern.*

*Served with cornbread muffin*

### Chopped Caesar Salad

10  
petite 6

*chopped romaine hearts, house made garlic croutons, creamy parmesan dressing and shaved romano cheese*

### Grandover Salad (V)

10

*baby spinach, bibb lettuce, cucumbers, petite 6 shaved sweet red onions, roasted roma tomatoes, feta cheese and house made avocado tarragon dressing*

### 56° Wedge Salad (GF)

10

*iceberg lettuce, jalapeño bacon, green onions, diced tomatoes and Maytag blue cheese*

\*add grilled chicken \$8

\*add salmon \$12

\*add shrimp \$10

GF - Gluten Free

V - Vegetarian

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## **Entrées**

<b>Seafood Pernod</b>	<b>40</b>
<i>shrimp, scallops, mussels and lobster sautéed with chilies, crushed tomatoes, fennel and baby kale. Served with black eyed peas and garlic ciabatta bread</i>	
<b>NC Jumbo Lump Crab Cakes</b>	<b>44</b>
<i>sautéed golden brown with spicy jalapeno relish over low country grits and fresh balsamic glazed corn</i>	
<b>Springer Mountain Fried Chicken</b>	<b>28</b>
<i>organic chicken, pickled brined and skillet fried, Shakerag blue cheese mashed potatoes, southern black eyed peas, jalapeno chow chow and maple drizzle</i>	
<b>Ridgefield Farm, Filet Mignon* (GF)</b>	<b>44</b>
<i>hand cut all natural beef, caramelized shallot and cremini mushroom mashed potatoes, southern black eyed peas and merlot reduction</i>	
<b>Southern Buttermilk Fried Boneless Quail</b>	<b>30</b>
<i>blistered tomato and Tennessee Shakerag blue cheese risotto, sautéed sweet corn, jalapenos and garlic spinach with a honey berry reduction</i>	
<b>Cowboy Veal Loin Chop</b>	<b>38</b>
<i>butterflied and pan seared, topped with wild mushroom duxelle with chevre cheese, heirloom low country grits with granny apple, calvados and charred corn cream sauce. Topped with fried crispy british bacon</i>	
<b>Seared Scottish Salmon*</b>	<b>37</b>
<i>over jumbo ravioli stuffed with wild mushrooms and cheese, asparagus tips and cremini mushroom cream sauce</i>	
<b>The East Course (V) (GF)</b>	<b>19</b>
<i>featuring mushroom and shallot mashed potatoes, southern black eyed peas, low country grits, sautéed asparagus, red peas and edamame beans</i>	
<b>Ribeye (GF)*</b>	<b>44</b>
<i>mid-western farm prime cut, wild mushroom and shallot mashed potatoes, creamed leeks with wild mushrooms and a madeira green peppercorn sauce</i>	
<b>Chilean Sea Bass</b>	<b>46</b>
<i>sesame crusted, lobster and shrimp risotto, sautéed wasabi asparagus with a sweet red chili sauce. Chef Richard's signature dish</i>	

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