

Carolina Fall & Winter Harvest

A Taste of Southern

Featuring locally sourced ingredients from North Carolina purveyors

Appetizers

Baked Avocado	14
<i>fresh avocado, cilantro, lime, evo, cayenne pepper, diced tomatoes, queso blanc cheese and fried pitas</i>	
The Grand Shrimp Cocktail (GF)	16
<i>teary eyed cocktail sauce and Old Greensborough Boar and Castle sauce</i>	
Marie Koury's Lebanese Hummus (V)	11
<i>traditional hummus served with carrot sticks, olives and warmed pitas</i>	
Baked North Carolina Crab Dip	16
<i>Morehead City jumbo lump crabmeat, parmesan, romano, gruyere and cream cheese, served with the Accidental Baker's roasted garlic crackers</i>	
Chefs Duck Pâté	14
<i>madeira marinated livers, truffles, smoked bacon, pistachios, Lusty Monk mustard, capers, charred balsamic onions, poached date and toast points</i>	
Wild Salmon Gravlax	16
<i>house brined, over warm pita, whipped lemon basil mascarpone cheese, butter leaf lettuce, pickled onions, fried capers and heirloom tomatoes</i>	

Soups & Salads

	Cup	Bowl		
She Crab Soup*	7	9	Grandover Salad (V)	10
<i>served with cornbread muffin</i>			<i>baby spinach, bibb lettuce, cucumbers, shaved sweet red onions, roasted roma tomatoes, feta cheese and house made avocado tarragon dressing</i>	<i>petite 6</i>
Five Bean Soup (V)	6	8	56° Wedge Salad (GF)	10
<i>black beans, pintos, black eye peas, kidney and great northern. Served with cornbread muffin</i>			<i>iceberg lettuce, jalapeño bacon, green onions, diced tomatoes and Maytag blue cheese</i>	<i>petite 6</i>
Chopped Caesar Salad		10		
<i>chopped romaine hearts, house made garlic croutons, creamy parmesan dressing and shaved romano cheese</i>		<i>petite 6</i>		
<i>*add grilled chicken \$8</i>		<i>*add salmon \$12</i>	<i>*add shrimp \$10</i>	

GF - Gluten Free

V - Vegetarian

*Items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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Entrées

Seafood Pernod	40
<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>	
NC Jumbo Lump Crab Cakes	44
<i>sautéed golden brown with spicy jalapeno relish over low country grits and fresh balsamic glazed corn</i>	
Springer Mountain Fried Chicken	28
<i>organic chicken, pickled brined and skillet fried, Shakerag blue cheese mashed potatoes, southern black eyed peas, jalapeno chow chow and maple drizzle</i>	
Ridgefield Farm, Filet Mignon* (GF)	44
<i>hand cut all natural beef, caramelized shallot and cremini mushroom mashed potatoes, southern black eyed peas and merlot reduction</i>	
Southern Buttermilk Fried Boneless Quail	30
<i>blistered tomato and Tennessee Shakerag blue cheese risotto, sautéed sweet corn, jalapenos and garlic spinach with a honey berry reduction</i>	
Cowboy Veal Loin Chop	38
<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>	
Seared Scottish Salmon*	37
<i>over jumbo ravioli stuffed with wild mushrooms and cheese, asparagus tips and cremini mushroom cream sauce</i>	
The East Course (V) (GF)	19
<i>featuring mushroom and shallot mashed potatoes, southern black eyed peas, low country grits, sautéed asparagus, red peas and edamame beans</i>	
Ribeye (GF)*	44
<i>mid-western farm prime cut, wild mushroom and shallot mashed potatoes, creamed leeks with wild mushrooms and a madeira green peppercorn sauce</i>	
Chilean Sea Bass	46
<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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