

Carolina Fall Lunch

A Taste of Southern

Featuring locally sourced ingredients from North Carolina purveyors

Appetizers



She Crab Soup *(served with cornbread muffin)* cup \$7 bowl \$9

Five Bean Soup *(served with cornbread muffin)* cup \$6 bowl \$8

black beans, red kidney, Great Northern pinto and black eyed peas

Baked North Carolina Crab Dip 16

Morehead City jumbo lump crabmeat, parmesan, romano, gruyere and cream cheese. Served with Accidental Baker's roasted garlic cracker

Marie Koury's Lebanese Hummus 9

traditional hummus served with carrot sticks, olives and warmed pita

Baked Avocado(GF) 11

fresh avocado, cilantro, lime, olive oil, cayenne pepper, diced tomato and queso blanco cheese with fried pitas

Salads

Caesar Salad 10

crispy romaine, baked croutons, creamy house made dressing, shaved romano cheese and parmesan crisp

petite 6

Grandover Salad(GF) 10

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

petite 6

Savory Shrimp Salad 13

bibb and field greens, shrimp, avocado, heirloom tomatoes, edamame beans, pickled onions, boiled eggs and grilled pita

petite 8

Nutty Salmon Gravlax Salad(GF) 16

house brined wild salmon, field greens, dried cherries and apricots, grapes, feta cheese, toasted pumpkin seeds, pistachios and pecans tossed in a lemon lime dijon vinaigrette.

***add grilled chicken 8 *add salmon 12 *add shrimp 10**

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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Sandwiches & Entrées

- Triple Grand Gourmet Burger** 14
brisket, chuck and short rib burger, habanero onions, smoked provolone cheese, avocado mayonnaise, toasted kaiser bun, butter lettuce
- Blackened Salmon Sandwich** 14
scottish salmon, toasted Challah bun, chow chow mayo, house made pickled onions and coleslaw
- Pork Porterhouse Steak** 17
12oz. all natural Duroc pork served with cajun steak fries, sautéed broccolini and wild mushroom demi glace
- Cajun Shrimp Wrap** 15
warm tortilla, baby spinach, charred pineapple, whipped basil mascarpone cheese, shaved red onions and mango habanero salsa
- Short Rib Rueben** 15
house braised short ribs, lusty monk grain mustard, house pickled red sauerkraut, 1000 island dressing and aged swiss on texas toast.
- Pecan Crusted Fried Chicken Sandwich** 13
pepperoncini mayo, house brined pickles, butter leaf, local heirloom tomatoes, tobacco onions and toasted sundried tomato focaccia roll
- Atlantic Halibut** 17
cajun crusted over mushroom ravioli in a cilantro and cumin cream sauce topped with jalapeno chow chow
- Portabello Mushroom Wrap** 13
marinated and grilled with spinach, onions, pepperoncini mayo in a spinach wrap

Sides: french fries, sweet fries, fruit, pasta salad, coleslaw

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