

Carolina Spring Lunch

A Taste of Southern

Featuring locally sourced ingredients from North Carolina purveyors

Appetizers

Baked North Carolina Crab Dip 16

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

Marie Koury's Lebanese Hummus 9

traditional hummus served with carrot sticks, olives and warmed pita

Soups

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

Oxtail & Orzo Soup cup \$6 bowl \$8

Salads

Caesar Salad (V) (GF) 11

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

petite 7

Grandover Salad (V) (GF) 11

field greens, crumbles chevre, candied pecans, red onions, dried cherries and heirloom cherry tomatoes tossed in a vanilla champagne vinaigrette

petite 7

Triad Salad (V) (GF) 12

housemade tuna and chicken salad, cottage cheese, fresh fruit and local honey mint dipping sauce

Roasted Beet Salad (V) (GF) 10

sweet roasted beets, toasted pecans, pickled onions, romaine lettuce and a citrus vinaigrette

petite 6

Wedge Salad (GF) 10

crispy iceberg, diced tomatoes, apple wood smoked bacon, parmesan crisp and blue cheese dressing

petite 6

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

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 & Entrees

Chicken Salad Croissant 12

Back By Popular Demand

grilled organic white meat chicken with curry, celery, onions, mustard, pecans, mayonnaise, lettuce and tomato on a fresh croissant

Pecan Crusted Fried Chicken Sandwich 13

freshly fried chicken breast topped with spicy pepperoncini mayonnaise, house brined pickles, butter leaf lettuce, heirloom tomatoes, and tobacco onions on a toasted Hawaiian roll

Ahi Tuna Wrap 14

blackened ahi tuna, seaweed salad, wasabi mayonnaise, diced tomatoes, cucumbers, zucchini and brie cheese wrapped in a toasted tortilla

Veggie Wrap (V) 11

Maria Koury's hummus, spinach, pickled onions, sauteed mushrooms, cucumbers, zucchini and brie cheese wrapped in a toasted tortilla

All-Natural Burger 14

jalapeno pimiento cheese, coleslaw, smoked bacon, leaf lettuce and herb mayonnaise, toasted Hawaiian roll

Beef Tenderloin Pasta (GF) 17

sauteed filet, lentil penne pasta, cremini mushrooms, caramelized onions and roasted tomatoes in a local bourbon cream

Lobster Roll 19

butter lettuce, mayonnaise, Dijon mustard, lemon, celery, chives in a buttered and toasted New England bun

Alaskan Cod Sandwich 13

southern beer battered cod, shredded coleslaw, jalapeno egg mayonnaise, sliced radishes and green onions on a crispy Hawaiian roll

Lamb Burger 14

Tzatziki sauce, red onion, tomato and olive tapenade on a crispy Hawaiian roll

Prime Rib Sandwich 15

chilled horseradish crusted thinly sliced prime rib topped with jalapeno mayo, sweet red onions, aged swiss cheese and arugula on a toasted Hawaiian bun

Grilled Blackened Salmon (GF) 16

served with sautéed asparagus and garlic herb fettucine

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

GF *Gluten Free*

V-*Vegetarian*

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