

Salads and Appetizers

Soup of The Evening 6.00

House Salad 6.00

Mixed greens, grape tomatoes, scallions, red cabbage, Italian vinaigrette, shredded mozzarella

Caesar Salad 6.00

Crispy romaine lettuce, fresh parmesan cheese, croutons, caesar dressing, anchovies optional

Spinach Salad 6.00

Baby spinach leaves, fresh fruit, raspberry vinaigrette, toasted walnuts and crumbled feta

Proscuitto and Ricotta Tart 11.00

NC Good Night Brothers parma style ham, herbed ricotta, sherry infused fig gastrique

Guilhem, Rose

Roasted Feta Cheese 10.00

Roasted Greek feta cheese, tomato confit, Aleppo chili flakes, olive oil, toasted baguette

Saint M, Riesling

Seared Scallops 13.00

All natural sea scallops, cauliflower puree, confit tomato, potato gaufrettes

Cremant de Loire, Bonnamy

Deviled Eggs 12.00

House pickled beets, chorizo, cilantro green goddess, lime crema

Picpoul, De Pinet

Calamari Fritti 12.00

Pepperoncini, pickled sweet onions & peppers, ginger aioli

Borealis, White Blend

Entrees

Braised Beef Short Rib 28.00

Guinness braised, roasted baby potatoes, creamy horseradish, roasted leeks, tomato confit

Conundrum, Red Blend

Roasted Salmon 29.00

Spice rubbed Canadian organic salmon, sautéed sweet onions and spinach, creamy yellow grits, confit tomato bacon butter

Gruener Veltliner

Pork Scallopini 26.00

Sautéed pork loin medallions, sautéed cremini mushrooms, fresh spinach, aged gouda, marsala demi glaze

Guilhem, Rose

Fresh Fish of The Evening Market Price

Chef's preparation of the freshest fish available

Dry Aged Pork Chop 30.00

Grilled house cured Duroc pork chop, maple dijon glaze, apple blackberry compote

Primarius, Pinot Noir

Grilled Lamb Chops 30.00

Grilled New Zealand double cut chops, butternut squash, pistachio and bacon hash, mint chimichurri

Zorzal, Malbec

Filet of Beef 32.00

Grilled eight ounce filet, red wine demi, bacon tomato jam, molten swiss cheese mousse

Carmen, Carmenere

Coq Au Vin 24.00

Half petite chicken, red wine brined, cooked sous vide. Pearl onion, mushroom, lardon, red wine ragout

River Rat, Marzen

Seafood Pappardelle 29.00

US wild shrimp, seared scallops, jumbo lump crab, tarragon tomato stew, bearnaise buttered pappardelle

Gamay, Chateau de Jarnioux

Butternut Squash and Shiitake Lasagne 24.00

Roasted butternut squash, sautéed shiitake mushrooms, manchego cheese, toasted sage, butternut béchamel sauce, crispy shiitakes

Barone Fini, Pinot Grigio

Entrees served with salad, breads and chef's accompaniment