

Appetizers

Red Shrimp salad 12.00

Poached wild caught red shrimp, NC corn, local tomato, avocado, crispy shallots, citrus vinaigrette
Edna Valley, Chardonnay

Seared Scallops 13.00

Seared natural scallops, creamed leeks, crispy bacon
Roth, Sauvignon Blanc

Fried Green Tomatoes 8.00

Buttermilk fried local green tomatoes, herb remoulade
Rainstorm, Pinot Grigio

Deviled Eggs Benedict 8.00

Toasted English muffin, prosciutto, hollandaise
Peoma, Sparkling Rose

Salads and Soup

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

Seasonal Salad 6.00

Vertical roots bibb lettuce, watermelon, blueberries, poppyseed dressing, feta, toasted walnuts

Soup of The Evening 6.00

Creamy Cauliflower Cheddar

Entrees

Braised Short Rib 29.00

Red wine braised, roasted potatoes, grilled local tomato, herb chimichurri
Carmenere, Gran Reserva

Salmon Pepito 29.00

Roasted pepito crusted sustainable salmon, green chili lime butter, avocado, herb basmati,
Hunky Dory, Sauvignon Blanc

Steak Frites 31.00

Grilled 12 oz Ny Strip, red wine demi glace, house cut fries, garlic herb butter
Nettare, Lambrusco

Pork Scallopini 24.00

Sautéed pork loin medallions, prosciutto, cremini mushrooms, chardonnay demi glace
Guilhem, Rose

Fish Of The Day 29.00

Pecan panko crusted NC Trout, bacon and local pepperonata, herb basmati
Folie a Duex, Chardonnay

Filet of Beef 34.00

Grilled eight ounce filet, red wine demi glace, herbed brie cheese
Drumheller, Cabernet

Seafood Linguine 29.00

US wild shrimp, seared scallops, jumbo lump crab, Vidalia onions, baby spinach, tomato vodka cream,
parmesan cheese
Peirano, Viognier

Pork Tenderloin 24.00

Seared pork tenderloin, cheddar sweet potato mash, shallot vermouth jus, maple roasted apples and
Brussels sprouts
Seven Falls, Merlot

Crispy Asparagus bowl 22.00

Crispy fried asparagus, vegetable fried fragrant jasmine rice, ginger aioli, pickled cucumbers, shaved
radish, sesame
Gruner, Grooner Veltiner

Entrees are accompanied with a choice of soup or salad