



## Dinner Fall 2020

### Starters

#### **Hoisin Brussels Sprouts**<sup>VN,DF,NF</sup>

Flash-fried, tossed in a hoisin-tamari glaze

#### **Flash-Fried Cauliflower Florets**<sup>DF,NF,V</sup>

Lemon-caper aioli

#### **Fried Green Tomatoes**<sup>NF</sup>

With chow-chow remoulade

#### **Calamari**<sup>GF,NF</sup>

Rice flour, Buttermilk fried with house-made aioli

#### **Maryland Lump Crab Cake**<sup>NF</sup>

With chow-chow remoulade

### Salads

#### **Signature Kale**<sup>GF,VN,DF</sup>

marinated kale, dried cranberry, walnuts

#### **Classic Caesar**<sup>NF</sup>

Romaine, parmesan, house-made croutons

#### **Garden Salad**<sup>GF,NF,V</sup>

Organic spring mix, parmesan, tomato, cucumber

#### **Greek Salad**<sup>GF,NF,V</sup>

Romaine lettuce, tomatoes, cucumbers, pepperoncini, red onions, feta, Kalamata olives & balsamic vinaigrette

#### **Carolina Cobb**<sup>GF,NF</sup>

Grilled chicken\*, avocado, tomato, blue cheese, bacon, local eggs, romaine

\*substitute salmon +4

#### **Roasted Beet Salad**<sup>GF,V</sup>

Fresh greens, buttermilk Goat cheese crema, pistachio crumble & sorghum

### Soups & Stews

#### **Signature Vegan Chili**<sup>GF,VN,NF,V</sup> **Potato Leek**<sup>GF,NF,V</sup>

#### **Creamy Tomato Basil**<sup>GF,NF,V</sup> **Spicy Chicken Verde**<sup>GF</sup>

#### **Spicy Chicken & Andouille Sausage Gumbo**<sup>NF</sup>

#### **Chicken & Dumplings**

#### **Award-Winning Dal Mahkani**<sup>VN,DF,NF,GF</sup>

Slow-cooked lentil & chickpea stew, brown rice, naan\* & side salad

#### **Vegan Ratatouille**<sup>VN,NF,GF</sup>

French Provençal stewed vegetable dish with crispy Anson Mills grits cakes. vegetable stock, freshly milled and considered by many to be the best in the world!

\*naan is not vegan, "Imagine That" GF bread +1 Vegan bread choice: pita, 9th St Bakery 7-grain

### Poultry, Pork & Beef

#### 12 **Crispy Duck**

Black rice, roast squash, wilted greens served with a black pepper-cherry gastrique add a duck leg +5 19

#### 10 **Chicken Marsala**<sup>NF</sup>

Lightly breaded chicken, marsala wine sauce, cremini mushrooms, choice of: penne pasta, mashed potatoes or garden salad 23

#### 5 **Herb Roasted Chicken**<sup>GF,NF</sup>

Fresh Herb & Garlic Roasted Chicken, manchego risotto cake, roasted squash 23

#### 13 **Beef Bolognese**<sup>NF</sup>

House-made marinara sauce, linguine, crostini 22

#### 12 **Beef Short Rib Au Jus**<sup>GF,NF</sup>

Mashed potatoes, choice of vegetable of the day 22

#### 5/9 **Beef Tenderloin**<sup>GF,NF</sup>

Mashed potatoes, chef's daily veg, Cabernet green peppercorn butter 30

### Seafood

#### **NC Red Snapper**

Thai curry lemongrass broth, baby bok choy, shiitake mushrooms, Forbidden black rice 24

#### 15 **Grilled Faroe Island Salmon**<sup>GF,DF</sup>

Garam Masala spiced cauliflower, warm quinoa salad, yellow pepper-saffron coulis 25

#### **Maryland Lump Crab Cakes**<sup>NF</sup>

Two crab cakes, chow-chow remoulade, mashed potatoes, chef's vegetable of the day 19

#### **Garlic Shrimp Linguine**<sup>NF</sup>

Arugula, grape tomatoes, shallots, garlic, olive oil, White wine, crostini, side salad 24

#### **NC Trout Amandine**

Sustainably raised Rainbow Trout, lemon-butter-almond sauce, roasted rosemary, fingerling potatoes, chef's veggie of the day 22

#### **Moroccan Surf & Turf**<sup>NF</sup>

Gremolata spiked lamb meatballs, honey-sriracha shrimp, tzatziki dressing, carrot-quinoa salad 24

### Vegetarian & Vegan

#### **Mushroom Bolognese**<sup>NF,DF,VN</sup>

Sautéed shiitake & cremini mushrooms, house marinara, linguine 21

NF - Nut Free VN - Vegan GF - Gluten Friendly V - Vegetarian DF - Dairy Free  
\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness