



Dinner 2021

Starters

Make-your-own appetizer

Olives & almonds 4 * Prosciutto 5 * Assorted Local Cheese 6 Whipped Feta w/Pistachios 3 * Edamame Hummus 4 Crispy Pitas 3 * Veggie sticks 3 * one of each: 25

Hoisin Brussels Sprouts ^{VN,DF,NF}

Flash-fried, tossed in a hoisin-tamari glaze

Cauliflower Florets ^{DF,NF,V}

Flash-fried with Lemon-caper aioli dip

Calamari ^{GF,NF}

Rice flour, Buttermilk fried with house-made marinara

Maryland Lump Crab Cake ^{NF}

With chow-chow remoulade

Salads

Signature Kale ^{GF,VN,DF}

marinated kale, dried cranberry, walnuts

Classic Caesar ^{NF}

Romaine, parmesan, house-made croutons

Garden Salad ^{GF,NF,V}

Organic spring mix, parmesan, tomato, cucumber

Greek Salad ^{GF,NF,V}

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

Carolina Cobb ^{GF,NF}

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

*substitute salmon +4

Soups & Stews

Signature Vegan Chili ^{GF,VN,NF,V} Potato Leek ^{GF,NF,V}

Creamy Tomato Basil ^{GF,NF,V} Chicken & Dumplings

Spicy Chicken & Andouille Sausage Gumbo ^{NF}

Award-Winning Dal Mahkani ^{VN,DF,NF,GF}

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

Vegan Ratatouille ^{VN,NF,GF}

French Provencal 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 choices: pita, 9th St Bakery 7-grain

Poultry, Pork & Beef

Crispy Duck Leg

Roasted squash, wilted greens served with a black pepper-cherry gastrique. Additional duck leg +5

Chicken Marsala ^{NF}

Lightly breaded chicken, marsala wine sauce, cremini mushrooms, over linguine

Herb Roasted Half-Chicken ^{GF,NF}

Over spaghetti squash, roasted carrots, turnips, red cabbage with a calabrian chili butter sauce

First Hand Foods Local Beef Bolognese ^{NF}

Pasture-raised beef, house-made marinara sauce, linguine, crostini

Beef Short Rib Au Jus ^{GF,NF}

Mashed potatoes, choice of vegetable of the day

Beef Tenderloin ^{GF,NF}

Truffled parmesan potato gratin, house bordelaise sauce, roasted root vegetables

Seafood

Seafood Stew ^{DF,GF (order: no pasta)}

Fish, calamari and shrimp in a tomato-saffron broth with fennel-citrus pasta

Grilled Faroe Island Salmon ^{GF,DF}

Warm quinoa salad, yellow pepper-saffron coulis, green beans

Maryland Lump Crab Cakes ^{NF}

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

Garlic Shrimp Linguine ^{NF}

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

NC Trout Almondine

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

Lamb Shepard's Stew ^{NF}

Domestic lamb braised with hearty fall vegetables, local mashed potatoes and crispy parsnip chips.

Vegetarian & Vegan

Mushroom Bolognese ^{NF,DF,VN}

Sautéed shiitake & cremini mushrooms, house marinara, linguine

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