



Dinner Fall 2020

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

Fried Green Tomatoes^{NF}

With chow-chow remoulade

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}

4/8

Creamy Tomato Basil^{GF,NF,V} Spicy Chicken Verde^{GF}

Spicy Chicken & Andouille Sausage Gumbo^{NF}

Chicken & Dumplings

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

19

Chicken Marsala^{NF}

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

23

Herb Roasted Chicken^{GF,NF}

Fresh Herb & Garlic Roasted Chicken, roasted fingerling potatoes, fall vegetables

23

Beef Bolognese^{NF}

House-made marinara sauce, linguine, crostini

22

Beef Short Rib Au Jus^{GF,NF}

Mashed potatoes, choice of vegetable of the day

22

Beef Tenderloin^{GF,NF}

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

30

Seafood

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

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

24

Grilled Faroe Island Salmon^{GF,DF}

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

25

Maryland Lump Crab Cakes^{NF}

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

24

Garlic Shrimp Linguine^{NF}

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

22

NC Trout Amandine

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

24

Lamb Shepard's Stew^{NF}

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

24

Vegetarian & Vegan

Mushroom Bolognese^{NF,DF,VN}

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