



north carolina cheese plate

deviled eggs

fried green tomato whipped goat cheese/basil oil/red pepper coulis **add 4**

shrimp cocktail **add 6**

seared scallop sweet corn puree/chili oil/micro cilantro **add 8**

lobster bisque

seasonal salad

arugula/shaved asparagus/pomegranate syrup/shaved parmesan/maple vinaigrette

classic wedge

smoked bacon/red onion/diced tomato/gorgonzola crumbles/blue cheese dressing

goat cheese stuffed chicken **42**

roasted root vegetable/butternut squash puree/swiss chard

pork porterhouse **43**

bourbon bacon collard greens/whipped potatoes/maple chipotle butter

candied pecan crusted salmon **51**

fall vegetable & pancetta hash/wilted swiss chard/praline beurre blanc

8oz filet **65**

whipped potatoes/asparagus/cabernet demi glace

add lobster tail 27 add twin tails 50

halibut wellington **60**

puff pastry jacket/fingerling potatoes/asparagus/lemon butter/champagne beurre blanc

steak au poivre **68**

pepper crusted 7oz new york strip/asparagus/herb roasted fingerlings/cognac peppercorn demi glace

Three course menu ONLY- no split diners

Price includes choice of appetizer and choice of soup or salad.

Sales tax & 20% gratuity will be added to the total bill.