



appetizers + small plates

CHARCUTERIE | HARVEST 35 | GRAZING 55

Fresh locally sourced meats and cheeses from Looking Glass Farm (Columbus, NC), Siano (Charlotte, NC) garden-fresh accompaniments including our own house garden and Spring Water Farms (Huntersville, NC), housemade jam or chutney and crispy Crunchmaster crackers (gluten-free).

serves 2-4 or 6-8

JUMBO SHRIMP COCKTAIL | (4) 15 (6) 20

Jumbo, fresh East Coast shrimp, chilled and served with a spicy Tequila lime cocktail sauce.

LOCAL KALE CAESAR SALAD | 14

Fresh, curly-leaf local kale from Spring Water Farms, housemade sourdough croutons and caesar dressing,

SMOKED SALMON | 17

Our salmon has a distinctive smoky flavor and a flaky texture served with pickled red onions, Arugula, capers, and buttered crostinis with a dill cucumber tartar sauce.

SMOKED ST. LOUIS SHORT RIBS | 16 6 ribs 24

St. Louis Short Ribs (3) slow-smoked with housemade rub served an east meets south slaw.

BAKED BRIE | 25

Blackberries & Raspberries soaked in aromatized wine over Green Hill Brie from Sweetgrass Dairy in Thomasville, GA, served with crostinis, and dusted with lemon zest and basil from our garden.

ARUGULA SALAD | 14

Arugula, shaved red onion, tomatoes, cucumbers, fresh squeezed lemon juice. Our customers love this salad!

salad options

GRILLED CHICKEN 8 or SMOKED SALMON 10 | GOAT CHEESE or GORGONZOLA | 4

entrées

ANDOUILLE SAUSAGE MEATLOAF | 26

Spicy Andouille sausage served over creamy white grits with a sage, mushroom beurre blanc sauce.

RACK OF LAMB | 1/2 rack 38 full rack 54

New Zealand rack of lamb with smashed rustic fingerling potatoes, grilled local asparagus and warm peach chutney.

CHILEAN SEA BASS | 52

Flaky and light, seared and sautéed, served over carolina aromatic white rice with sauteed tomatillo salsa, finished with spring onion drizzle and garnish.

CHICKEN + SUCCOTASH | 26

Bell Evans free-range chicken, marinated in garlic rosemary over a farm-to-table succotash including zucchini, squash, corn, snap peas, heirloom grape tomatoes topped with gorgonzola cheese - gluten-free.

try the succotash with the

CHILEAN SEA BASS | 52

SCALLOPS, SAUSAGE & GRITS U10 | 44

Fresh half-dollar-sized scallops from New Bedford, MA, sautéed and served over creamy white Grist Mills grits with julienne smoked sausage in a Cajun cream sauce.