

Head Chef | Jake Wood

PLATES

NEIGHBORHOOD KITCHEN

Sous Chef | Eddie Forbis

DINNER

Weekend of June 1, 2019

SMALL PLATES + SHAREABLES

Blue Crab + Scallop Fritters

siano family straciatella + crystal cane syrup 12

Pimiento Goat Cheese

toasted challah bread + jalapeno-bacon pantry jam + house pickles 10

*Beef Tartare

chimichurri aioli + marinated yolk + spicy peanuts + house chips 12

Locals Only Cheese Board

local cheeses + pantry jam + pickles + buttered toast 12

Charcuterie Board

housemade + hand-selected artisan meats + pantry jam + house pickles + buttered toast 12 (add cheese +7)

Spring Salad

arugula + spring carrots + asparagus + pecorino + spicy peanuts + rhubarb vinaigrette 10

Lil Gems Salad *can be made*

sugar snaps + strawberries + manchego + boulted grit croutons + green goddess dressing 9

NC Strawberry Gazpacho

pickled green strawberry pico + crystal vinaigrette 6

MAINS

*Filet au Poivre

whipped yukon gold potato + chimichurri + double beef broth 26

*Cast Iron Fried Pork Chop

spring carrot spätzle + tiny garden peas + lardons + sorghum mustard 24

Bucket of Granny Helen's Fried Chicken

crystal cane syrup + pantry pickles + hominy + cracklins 19

Roasted Cauliflower Steak

pickled peppers + asparagus + patio herbs + crystal hot sauce vinaigrette + pea tendrils 16

Blackened NC Speckled Trout

market succotash + pickled rhubarb 28

SWEETS

Sticky Toffee Pudding

warm date cake + vanilla toffee sauce + fresh whipped cream 7

Old School Strawberry Shortcake

housemade biscuit + farmers' market strawberries + lemon zest cream cheese + fresh whipped cream 8

Cheerwine Cake

house vanilla ice cream 7

Housemade Ice Cream + Sorbet

ask your server for today's selections - one scoop 2 - three scoops 5

GF gluten free

V vegetarian

Vegan vegan

*Denotes raw or rare preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 20% gratuity will be added to parties of six or more