

STARTERS

CHARCUTERIE | HARVEST 35 | GRAZING 55

Fresh locally sourced meats and cheeses from Looking Glass Farm (Columbus, NC) and Siano (Charlotte, NC), garden-fresh accompaniments from our garden and, housemade seasonal jam or chutney and crispy Crunchmaster crackers (gluten-free). Serves 2-4 or 6-8

BAKED BRIE | 25

Green Hill Brie from Sweetgrass Dairy in Thomasville, GA brushed with fig jam, layered with succulent figs drizzled with honey and topped with toasted pecans. Served with crostinis.

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

Fresh East Coast jumbo shrimp (4) chilled and served with house-made tequila-lime cocktail sauce.

SMOKED SALMON | 17

Hot-smoked salmon made in-house. Boasting a distinctive smoky flavor and flaky texture, chilled over a bed of fresh arugula with pickled red onions, capers, and olive oil brushed crostinis, accompanied by a dill cucumber tartar sauce.

SMOKED DUCK BREAST | 24

House marinated and smoked sliced duck breast over crispy grit cakes topped with a blueberry and black pepper reduction.

SMOKED ST LOUIS RIBS | (3) 16 | (6) 24

St. Louis Ribs slow smoked with a Charleston-inspired rub served with our house-made southern slaw.

BONE MARROW | 22

Roasted femur bone marrow with shaved red onion and fresh arugula, served with a lightly toasted baguette and quail eggs, sunny side up.

DEVILED EGGS | MKT

Deviled local farm eggs with a new twist every week! See server for this week's unique take on the classic deviled egg.



SALADS

GRILLED PEACH SALAD | 15 | SHARED | 25

Fresh arugula layered with grilled peaches, topped with feta, drizzled with a Bourbon Vinaigrette, and finished with fresh mint.

HOUSE SALAD | 14

Mixed greens, shaved red onion, tomatoes, cucumbers, with a fresh lemon dijon vinaigrette. A guest favorite!

SALAD OPTIONS

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

JOIN US FOR
QUEEN'S FEAST
JULY 19 - JULY 27

A LA CARTE

GRITS | 7 GARLIC MASH | 7
SEASONED RICE | 7 FINGERLING POTATOES | 7
ASPARAGUS | 8 SUCCOTASH | 8

ENTRÉES

RACK OF LAMB | (1/2) 38 | (FULL) 54

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

DUROC PORK CHOP | 42

10 to 12 oz bone-in pork chop with our house-made garlic mashed potatoes, prosciutto wrapped broccolini and bourbon peaches. Prepared medium rare unless otherwise specified.

8OZ FILET | 58

Tender beef filet topped with bone marrow compound butter, served with our house-made garlic mashed potatoes and asparagus, finished with a green onion drizzle.

SCALLOPS & GRITS U10 | 44

Fresh half-dollar-sized scallops from New Bedford, MA, sautéed and served over creamy white Grist Mills grits with a cajun andouille cream sauce.

CHILEAN SEA BASS | 52

Flaky and light, seared and served over a bed of citrus seasoned rice and finished with a lemon dijon sauce.

CHICKEN + SUCCOTASH | 28

Bell Evans free-range chicken, marinated in garlic rosemary over a farm-to-table seasonal succotash (gf), topped with our house-made tomatillo salsa, gorgonzola cheese and a lemon dijon vinaigrette.

ANDOUILLE SAUSAGE MEATLOAF | 34

Spicy andouille sausage served over creamy white Grist Mills grits with a sage mushroom cream sauce.

PARMESAN ENCRUSTED SALMON | 38

Parmesan encrusted salmon served over Charleston red rice with a fresh basil emulsion. Prepared medium rare unless otherwise specified.

WE RESERVE THE RIGHT TO ADD GRATUITY ON PARTIES OF 5 OR MORE. SHARE CHARGE \$15.