



Small Plates

Maine Lobster Piccata, Fried Capers, Lemon-Thyme Beurre Blanc	\$18.50
Thai Shrimp Appetizer, Spicy Coconut Curry	\$13.50
Pomegranate Lamb Ribs	\$14.50
Fried Calamari, Ancho Chile Lime Aioli	\$12.50
Cheese and Charcuterie Thomasville Tomme, Cullowhee Goat, Marcona Almonds, Castelvetrano Olives, Heritage Farms Dry Salame, Olive Oil Crackers	\$15.00

Salads

Baby Spinach, Almonds, Maple Vinaigrette, Fried Shallot, Herbed Goat Cheese	\$11.50
Buttermilk Caesar Salad, Romaine, French Bread Croutons, Shaved Parmesan	\$11.50
Baby Iceberg Wedge, Housemade Blue Cheese Dressing Applewood Smoked Bacon, Red Onion, Tomato	\$11.50

Entrées

NC Trout Choice of Lemon Butter or Sweet Pecan Praline	\$25
Spicy Thai Coconut Shrimp, Coconut Curry, Basmati Rice	\$27
Seared Sea Scallops over Angel Hair Pasta Ginger Scallion Sauce	\$28
Maine Lobster Piccata, Fried Capers, Lemon-Thyme Beurre Blanc	\$39
Creole Chicken, Cajun Spices, Trinity, Peppers, Logan Turnpike Mill Grits	\$28
Pan Seared Duck, Apricot Curry Glaze	\$28
Heritage Bone-In Pork Chop, Chipotle Onion Jam, Sweet Potato Purée	\$32
Filet Mignon Au Poivre, Three Pepper Brandy Cream	\$42
14 Oz. N.Y. Strip, Char-grilled, Maitre d'Herb Butter	\$37