

Starters

Artichoke Dip Gruyere, Parmesan, Cream Cheese, Baguette 15
Deviled Eggs Country Ham, Chive 7
Truffle Fries Parmesan, Truffle, Herbs 13
Smoked Trout Dip NC Trout, Trout Roe, House-Made Potato Chips 14
Fried Calamari Zucchini, Citrus Aioli, 15
Crab Cake Remoulade, Arugula, Lemon 17
Pork Belly Pimento Cheese, Pepper Jelly, Crispy Okra 16
Skillet Corn Bread Country Ham, Jalapeño Butter 13
Charcuterie Board Chef's Choice of Cured Meats and Cheeses 25



Salads

Figs and Burrata Salad Arugula Pesto, Prosciutto, Pepinos 15
Classic Ceaser Salad Romaine, Parmesan-Reggiano, Croutons 10
Chopped Salad Cucumber, Tomato, Asparagus, Green Beans, Peppers, Artichoke, Olive, Feta 12
House Salad Mixed Greens, Tomato, Cucumber, Carrot, Crouton, Buttermilk Dressing 9

Grilled Chicken 10 ***6 oz Filet Mignon** 27 **Grilled Shrimp** 15

Sandwiches

Served with Fries

French Dip Fresh Sliced Prime Rib, Gruyere, Creamy Horseradish, Au Jus 26
Double Stack Cheeseburger American Cheese, Red Onion, Pickles, 50/50 Sauce 18
Blackened Mahi Sandwich Comeback Sauce, Coleslaw, Pickles 23

Entrees

Mushroom Ravioli Black Truffle, Wild Mushroom, Ricotta, Fine Herbs 24
Fried Chicken Collard Greens, White Cheddar Grits, Hot Honey 22
Roasted Trout Butternut, Gremolata 29
Pan Seared Duck Breast Parsnip, Turnip, Carrot, Blackberry Ginger Jus 34
Meatloaf Bacon, Garlic Mashed Potatoes, BBQ Glaze, Crispy Onions 22
Shrimp and Grits White Cheddar Grits, Peppers, Onion, Lemon, 24
Chicken & Dumplings Gnocchi, Carrots, Celery, Butter Beans, 21

Steaks and Ribs

Served with a small house salad and choice of side

Smoked Baby Back Ribs 1/2 Rack 25 Full Rack 40

Herb Crusted Filet Mignon* 40

Sides

Collard Greens 8	Crispy Brussels Sprouts 10	Garlic Mashed Potatoes 8
Jalapeño Mac & Cheese 10	French Fries 8	White Cheddar Grits 8
Broccoli 10		

Sunday Supper 26

-Deviled Egg, Mixed Green Salad with Buttermilk Dressing

-Choice of Fried Chicken, Shrimp & Grits, or Meatloaf

-Choice of Carrot Cake, Apple Crumble Cheesecake, or Banana Pudding