

## Entrees

*Sunburst Trout: turnips/corn/local potatoes/greens/jalapeno relish \$28*

*\*Heritage Farms Pork Loin: succotash/aji dulce/apple butter \$26*

*\*Harmony Ridge Duck Breast: gnocchi/turnips/kale/fennel slaw/cherry gastrique \$42*

*Joyce Farms Chicken: smoked soubise/carrots/greens/pickled beets/fingerlings/mushrooms \$26*

*Mahi: smoked farro/house chorizo/brussels/local greens/chive aioli \$34*

*NC Shrimp & Grits: Linney's Mill grits/chorizo/green onions/tomato/peppers/okra \$25*

*\*Prime KC Bone-in Strip: greens/okra/mushrooms/local potatoes/cherry mostarda \$44*

*House Pasta: squash cream/parmesan/mushroom/tomato/fennel/balsamic reduction/truffle \$22*

*\*Scallops & Wild Boar: local potatoes/aji dulce/greens/local squash/jus/beet brandade \$37*

*Fresh Catch: \$mp*

## Sides

*Roasted Local Beets: orange-mint vinaigrette \$7*

*Mac & Cheese: gruyere & parmesan cheese \$9*

*Brussel Sprouts: lardon/tomatoes/apple-cider vinegar \$10*

*Pan Fried Sweet Potato: berry molasses \$7*

*Collard Greens: pot likker/country ham \$7*

*Market Vegetable \$7*

\* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.