

Entrees

- Sunburst Trout: local potato/pickled aji dulce/greens/broccoli/kohlrabi slaw \$28*
- *Heritage Farms Pork Loin: farro/shiitake/butternut squash/parmesan \$26*
- Poulet Rouge: pickled turnips/greens/butternut squash/pomme puree \$23*
- *Brasstown Ribeye: butternut & poblano gratin/greens/turnips/veal jus \$42*
- Flounder: Carolina gold rice/eggplant/bok choy/sweet peppers/shishito relish \$30*
- *Lamb Loin a la Plancha: parsnip/rosemary gnocchi/tatsoi/radicchio/candied walnuts \$38*
- NC Shrimp & Grits: Linney's Mill grits/chorizo/green onions/tomato/peppers/okra \$21*
- *Harmony Ridge Duck Breast: beet puree/arugula ravioli/pickled carrots & kohlrabi/chard \$34*
- *NC Bison Flank & Duck Leg: sweet pot/black rice/parsnips/peas/apple-fennel chutney \$37*
- House Pasta: pappardelle/eggplant/oyster mushroom/bok choy/pickled radish/house ricotta \$19*
- Octopus & Wild Boar: spaghetti squash/local peas/tatsoi/apples/cress pesto \$34*
- Local Fresh Catch: Chef's whim \$36*

Sides

- Roasted Local Beets: orange-mint vinaigrette \$7*
- Mac & Cheese: smoked gouda & cheddar \$8*
- Pan Fried Sweet Potato: watermelon molasses \$7*
- Collard Greens: pot likker/smoked ham \$7*
- Roasted Butternut Squash: goat cheese/garlic chips \$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.