

Entrees

Sunburst Trout: pappardelle/turnips/cauliflower/greens/apple-ginger mostarda \$28

Pork Shank: berry & blue cheese risotto/walnut pistou/jus \$39

**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 Strip: fingerlings/pickled carrots/okra/crispy shallot/mushroom butter/jus \$44*

House Pasta: confit yolk/oven dried tomato/pickled carrots/greens/cured egg/balsamic \$22

**Scallops & Wild Boar: fingerlings/greens/squash/baby carrots/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

Succotash: sea island pea/corn/okra/tomato \$9

Pan Fried Sweet Potato: berry molasses \$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.