



Easter

For the Table

House rolls

Beginnings

East Coast Shrimp : NC caught shrimp, jalapeno Tabasco butter, toasted baguette

Seared Bacon : Thick cut Applewood smoked bacon, apple-fennel slaw, bourbon gastrique

Calamari : Crisp calamari steak, peppadew puree, pickled peppers, house slaw

Steak Tartare : Minced Prime rib eye, shallot, capers, Dijon crema, local quail egg, leek shoots, toasted baguette

Fontina Fondue : Fontina, white wine, cream, apple-sage mostarda, toast points

Salads

Baby Spinach : Baby spinach, mandarin oranges, Humbolt Fog goat cheese, candied pecans, whole grain vinaigrette

Chophouse : Chopped romaine, tomato, Ashe Co. hoop cheddar, onion, Applewood bacon, green goddess dressing

Mains

Quiche : Lobster, braised leeks, fennel, fontina with petite salad

Crab cakes : Jumbo lump crab cakes, sweet corn soubise, roasted potatoes, baby carrots

Pan roasted Chicken : Frenched chicken breast & braised thigh, pommes puree, Brussels, baby carrots, shallot, roasted chicken jus

Shrimp-n-Grits : NC shrimp, sweet peppers, smoked kielbasa, local greens, tomato, Anson Mills grits, creole gravy

Double cut Lamb Chops : Potato rosti, tomato & broccolini ragout, demi-glace

Heart of Rib Eye au Poivre : medallions, grilled asparagus, pommes puree, whisky cream sauce

Smoked Pork Loin : Anson Mills hominy maque choux, braised greens, jezebel sauce

Desserts

Mom's Cheesecake

Chocolate Layer Cake

Crème Brulee

Pecan Pie

\$39/guest

\$12 Childrens Menu for 12yr and under

