



FROM THE GARDEN

CAROLINA MIXED GREENS

various vegetables - tomatoes - house smoked ham
farmer's cheese - pecans & lemon vinaigrette - 12

WATERMELON WEDGE

heirloom tomato - bell pepper & cucumber relish
spicy feta - basil & lime vinaigrette - 12

STRAWBERRY & ARUGULA

charred asparagus & fennel - crushed pistachio
feta - benne seed & buttermilk vinaigrette - 13

CREAMY TOMATO BISQUE

basil oil & cornbread croutons - 8

CHARCUTERIE & CHEESE

our cheeses & meats must be american made
they represent the best cheesemakers,
butchers and artisans in the country.
each plate is accompanied with:
fresh jam - various pickles - toasts - olive relish

SELECTION OF FARMHOUSE CHEESES - 15

SELECTION OF MEAT & CHEESE

4 for 18 | 6 for 24

UPTOWN / DOWN SOUTH STARTS & SHARE PLATES

FRIED CAULIFLOWER

hot pepper honey - sweet pepper coulis
salsa verde - 13

CAROLINA CRAB CAKES

smoked trout & lump crab - rocket greens
grilled red onions - perfect remoulade - 16

HUSHPUPPIES

rock shrimp - crayfish - creamed leeks
creole sauce - crispy leeks - 15

WOOD OVEN ROASTED OYSTERS*

cultured butter - foraged sumac
chili lemon vinaigrette
baker's half dozen for 16

FENNEL SAUSAGE FLATBREAD

caramelized onions - u.a.v. ricotta - sweet peppers
15

MUSHROOM & GOAT CHEESE PIZZA

siano's stracciatella - creamed garlic & arugula
16

SOUTHERN SELECTIONS

SPICED & GRILLED AHI TUNA*

black forbidden rice - spicy pickled cabbage - avocado salad - 28

SPRINGER MOUNTAIN FRIED CHICKEN

tennessee hot sauce - brown sugar mayo - pimento mac 'n cheese - pickle slaw - 25

CAST IRON ROASTED SCOTTISH SALMON*

anson mills farro verde - tomato confit - valencia orange & cucumber conserva - 28

BORDER SPRINGS FARM SMOKED LAMB RIBS

east vs west bbq glaze - hot bacon & potato salad - braised collard greens - 35

HERITAGE FARMS CHESHIRE BONE-IN PORK CHOP

bacon braised lima beans - sweet corn - blistered tomatoes - 26

8 OUNCE FILET OF BEEF TENDERLOIN*

cracked mustard sauce - grilled fingerlings with summer vegetables & roasted mushrooms - 41

14 OUNCE PRIME STRIP*

rocket greens - pequillo pepper sauce - sweet vidalia onion rings - 36

SHARING SIDES

SWEET VIDALIA ONION RINGS

house dredged w/ pequillo pepper sauce - 10

CAROLINA BRAISED GREENS

sweet onion - house bacon - cider - 12

CHINESE BLACK RICE

spicy cabbage slaw & avocado salad - 12

SMASHED FINGERLING POTATOES

lemon - chive - maldon sea salt - 10

PIMENTO MAC 'N CHEESE

betty's pimento cheese - amish cream
ritz cracker crust - 12

SWEET CORN & SHELL BEAN SUCCOTASH

house bacon - blistered tomatoes - 12

PROPRIETOR maria fernandez | EXECUTIVE CHEF thomas marlow | SOUS CHEFS lenny williams, jr. - andrew ebersold & brittany cochran
the kitchen staff: carlos arita - steven pepper - deseane king - migdda juarez - eva valdivia - efren castillo
megan quigley - antonio ramirez - stan mcmurray - jaedan smith

-- we would like to thank our local farming & artisan community --

harmony ridge - tega hills farm - farm to home milk - anson mills - leading green - uno alla volta - siano cheese - lucky leaf gardens - barbee farms
burton's farm - rock house farms - new appalachia - the freshlist - the simpson family - urban gourmet mushrooms - tim griner & charlotte fish co.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness - *This item is served using raw or under cooked ingredients

CRAFT BEER

NORTH CAROLINA

COPPER 4.8% 6
Altbier, Olde Mecklenburg Brewery

CAPTAIN JACK 4.9% 6
Pilsner, Olde Mecklenburg Brewery

SUGAR CREEK RASPBERRY 4.4% 7
White Ale, Sugar Creek Brewing Co.

SHOTGUN BETTY 5.8% 6
Hefeweizen, Lonerider

JAM SESSION 5.1% 7
Pale Ale, NoDa Brewing Co.

BABY MAKER (10oz.) 8.5% 7
Double IPA, Triple C Brewing Co.

JUICY JAY 6.3% 7
East Coast IPA, Legion Brewing

LAZY BIRD 5.5% 6
Brown Ale, Birdsong Brewing Co.

BOTTLES

Founder's PC Pils 5.5
Bell's Two Hearted Ale 5.5
Dogfish Head IPA 5.5
Duck Rabbit Milk Stout 6
Bold Rock, Blue Ridge Cider 6
Stella Artois 6

CANS

Stone Brewing Co., Stone IPA 5.5
NoDa Hop Drop & Roll IPA (16oz) 8

SPECIALTY DRINKS**

MADE FOR THE SHADE 14
doc porter's gin, st. germain elderflower
liqueur, cucumber puree, fresh squeezed
lime juice

STRAWBERRYOSKA MARTINI 13
doc porter's vodka, housemade
lemonade, fresh strawberries

QUEEN CITY STORM 12
queen charlotte's carolina rum, fever tree
ginger beer, fresh thyme simple syrup

VANILLA OLD FASHIONED 15
gwr distillery co. rua bourbon,
orange bitters, fresh vanilla bean

MIMOSA'S MARGARITA 12
repesado tequila, fresh squeezed lime
juice, simple syrup

Want it spicy? Just say jalapenos!

MOONSHINE SANGRIA 10
a southern twist to this classic cocktail
with apple pie infused moonshine.

**Perfection takes time! Please give us an
extra minute or two while we perfect your
handcrafted cocktail.

LOCAL SPIRITS

Whisky Rua
Vodka Bán & Doc Porter's
Gin Doc Porter's
Rum Muddy River Silver &
Queen Charlotte's
Reserve

WHITE, SPARKLING, AND ROSÉ

Prosecco, **LA MARCA**, Veneto, Italy, NV 9 / 34
Moscato di Asti, **ANNALISA**, Montebelluna, Italy 8 / 30
Rose, **LAFAGE COTES du ROUSSILLON MIRAFLORS**, France, 2017 13 / 50
Pinot Noir Rose, **LA CREMA**, Monterey, California, 2017 10 / 38
Albariño, **BURGANS**, Rias Baixas, Spain 2016 10 / 38
Sauvignon Blanc, **WHITEHAVEN**, Marlborough, New Zealand, 2017 11 / 42
Sauvignon Blanc, **J LOHR 'Flume Crossing'**, Monterey, California, 2016 9 / 34
Sauvignon Blanc, **BEYOND**, Cape of Good Hope, South Africa, 2017 7 / 26
Pinto Grigio, **CANTINA VALDADIGE**, Vallagarina, Italy, 2016 9 / 34
Pinot Grigio, **BENVOLIO**, Grave del Friuli, Italy, 2016 7 / 26
Chenin Blanc, **CHATEAU MONTCONTOUR**, Vouvray, France, 2016 13 / 50
Vermentino, **BANFI 'La Pettegola'**, Tuscany, Italy, 2016 10 / 38
Chardonnay, **JEAN-PAUL PAQUET**, 'Saint Veran', Burgundy, France, 2015 15 / 58
Chardonnay, **DRIFTING**, Lodi, California, 2016 9 / 34
Chardonnay, **WILLIAM HILL**, Central Coast, California, 2016 8 / 30

RED

Pinot Noir, **J LOHR 'Falcon's Perch'**, Monterey County, California, 2016 11 / 42
Pinot Noir, **MEIOMI**, Russian River Valley, Sonoma County, California, 2016 12 / 46
Pinot Noir, **LA CREMA**, Willamette Valley, Oregon, 2015 15 / 58
Rare Red Blend, **SARTORI DI VERONA "L'Appassione"**, Veneto, Italy, 2013 9 / 34
Red Blend, **LAFAGE 'Narassa'**, Grenache/Syrah, Perignan, France, 2015 12 / 46
Red Blend, **THE SUM**, Cabernet/Syrah/Petite Sirah, California 2014 15 / 58
Malbec, **CATENA 'High Mountain Vines'** Mendoza, Argentina, 2015 13 / 50
Merlot, **J LOHR 'Los Osos'**, Paso Robles, California, 2015 10 / 38
Cabernet Sauvignon, **ARROWOOD**, Sonoma, California, 2015 15 / 58
Cabernet Sauvignon, **LOUIS MARTINI**, California, 2015 10 / 38
Cabernet Sauvignon, **TOM GORE VINEYARDS**, Geyserville, California, 2015 9 / 34

CORAVIN BY THE GLASS

J. LOHR 'Tower Road', Petite Sirah, Paso Robles, California, 2014 16 / 48
K.J. JACKSON ESTATES, 'Camelot Highlands', Chardonnay, Santa Maria Valley, California, 2015 17 / 50
ROMBAUER, Chardonnay, Carneros, California, 2016 22 / 70
GREY STACK, 'Rosemary's Block', Sauvignon Blanc, Bennett Valley, California, 2014 25 / 82
CHATEAU MONTELENA, Cabernet Sauvignon, Napa Valley, California, 2015 33 / 105
JORDAN, Cabernet Sauvignon, Alexander Valley, California, 2013 35 / 111

WHISKEY

BOURBON

BOOKER'S 17
BAKERS 15
BASIL HAYDEN 14
MAKER'S MARK 12
MAKER'S MARK 46 14
WOODFORD RESERVE 11
KNOB CREEK 11
BERNHEIM 11
BUFFALO TRACE 11
HIGH WEST 'CAMPFIRE' 24
KOVAL SINGLE BARREL 15

FOUR ROSES SINGLE BARREL 16
ELIJAH CRAIG 12YR 12
RUA AMERICAN SINGLE MALT 14
EAGLE RARE SINGLE BARREL 12
JEFFERSON OCEAN AGED 26
BLANTON SINGLE BARREL 20
LARCENY 11
BULLEIT RYE 12
HIGH WEST DOUBLE RYE 15
MICHTER'S RYE 14
REDEMPTION RYE 12

SCOTCH

LAGAVULIN 16 YR 20
OBAN 14 YR 18
MACALLAN 12 YR 19
DALMORE 12 YR 12
GLENFIDDICH 12 YR 12
BOWMORE ISLAY 12 YR 16
GLENLIVET 12 YR 12
GLENMORANGIE 10 YR 12
LAPHROAIG 10 YR 15
ISLE OF JURA 10 YR 18
GLENROTHES VINTAGE RSV 18

