

## UPTOWN / DOWN SOUTH STARTS & SHARE PLATES

### WAGYU BEEF CARPACCIO\*

marinated oyster mushroom - egg yolk - pecorino  
fried croutons - pickled mustard seed - 15

### SIMPLE SALAD

carolina mixed greens - various vegetables  
farmstead cheese - lemon vinaigrette - 11

### BEETS OF HARMONY RIDGE

smoked creme fraiche - crushed pistachio  
puffed farro - pickled mustard seed  
chipotle - coriander & lime - 13

### FRIED OYSTER WEDGE

nc butter lettuce - marinated tomatoes - radish  
avocado - pickled red onions - buttermilk ranch - 14

### LOBSTER MAC 'N CHEESE

butter poached maine lobster - ritz crumb  
gruyere & cheddar - 16

### CAROLINA CRAB CAKES

smoked trout & lump crab - rocket greens  
grilled red onions - perfect remoulade - 15

### HUSHPUPIES

rock shrimp - crayfish - creamed leeks  
creole sauce - crispy leeks - 14

### CREAMY TOMATO BISQUE

pretzel croutons - smoked cheddar - 8

## CHARCUTERIE & CHEESE

our cheeses & meats must be american made  
they represent the best cheese makers,  
butchers and artisans in the country.

each plate is accompanied with:  
fresh jam - various pickles - toasts - olives

FARMHOUSE CHEESE - 12

HANDMADE & CRAFT CHARCUTERIE - 16

SELECTION OF MEAT & CHEESE

4 for 18 | 6 for 24

## FROM THE WOOD OVEN

### 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  
14

### PROSCIUTTO FLATBREAD

mozzarella di bufala - toasted fennel - parmesan  
15

## SOUTHERN SELECTIONS

### NORTH CAROLINA MOUNTAIN TROUT

pecan crust - potato puree - tiny green beans - peach chutney & honey lemon butter - 26

### RICOTTA CAVATELLI PASTA

spring peas - italian prosciutto - mozzarella di bufala - breadcrumbs 23

### SPRINGER MOUNTAIN FRIED CHICKEN

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

### HICKORY GRILLED PORK CHOP OF CAROLINA HERITAGE FARMS\*

roasted pobalano creamed corn & carolina braised greens - 28

### WILD ALASKAN HALIBUT

shell bean & corn succotash - crispy house bacon - blistered tomatoes - 37

## FROM THE HICKORY GRILL

6 OZ SNAKE RIVER FARMS WAGYU FLAT IRON\* - 36

10 OZ PEPPERCORN CRUSTED NY STRIP STEAK\* - 32

9 OZ PIMENTO CHEESE ENCRUSTED FILET OF BEEF\* - 42

steaks are accompanied w.  
loaded cast iron potatoes - grilled veggies - port wine sauce

## CAST IRON / SIDES

### CAROLINA BRAISED GREENS

collards - hard cider - chili & lemon - 10

### ROCK SHRIMP SUCCOTASH

bacon braised shell peas & sweet corn  
blistered tomatoes & baby arugula - 12

### ANSON MILL'S GOLD RICE GRIT RISOTTO

local buttermilk - sweet cream - aged parmesan  
crispy country ham - 14

### OLD SCHOOL SQUASH CASSEROLE

sweet vidalia onions - aged parmesan  
ritz cracker crumbs - 12

PROPRIETOR tripp cagle | EXECUTIVE CHEF thomas marlow | CHEF DE CUISINE robert grohman | SOUS CHEF lenny williams, jr. & Chad Fowler  
the kitchen staff: carlos arita - tosha hill - migdda juarez - eva valdivia - efren castillo - zachary machanic - andre poole - bria hill  
nate mccollum - jose lima - jesi graffagnino - vincent giancarlo - brittany cochran - aries henry - deseian king

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

harmony ridge - tega hills farm - farm to home dairy - anson mills - leading green - uno alla volta - lucky leaf gardens - barbee farms  
new appalachia - eastern carolina organics - the simpson family - urban gourmet mushrooms - tim griner & charlotte fish company

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