



## UPTOWN / DOWN SOUTH STARTS & SHARE PLATES

### CAROLINA MIXED GREENS

shaved fennel - tomatoes - country ham  
candied pecans - farmer's cheese  
lemon vinaigrette - 12

### GRILLED KALE CAESAR

various radish - salami - vella dry jack  
lemon caesar vinaigrette - 13

### WEDGE OF CAROLINA BUTTER LETTUCE

heirloom tomatoes - blue cheese - house bacon  
buttermilk ranch - 13

### BARBEQUE CAROLINA SHRIMP

house worcestershire sauce - zack's cultured butter  
olive oil bread - 13

### CAROLINA CRAB CAKES

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

### HUSHPUPIES

cajun roasted shrimp - crayfish - creamed leeks  
creole sauce - crispy leeks - 15

### TOMATO SOUP

cornbread croutons & grafton 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 - uav ricotta - sweet peppers  
15

MUSHROOM AND GOAT CHEESE PIZZA

straciatella, cream garlic & baby arugula  
16

## SOUTHERN SELECTIONS

NORTH CAROLINA MOUNTAIN TROUT

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

24 HOUR BRAISED BEEF SHORT RIBS

celery root puree - swiss chard - candied hazelnuts - celery & baby fennel salad - 28

RICOTTA CAVATELLI PASTA

carolina shrimp - charred baby tomatoes - spicy broccolini - chili & lemon - 23

SPRINGER MOUNTAIN FRIED CHICKEN

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

HICKORY GRILLED HERITAGE PORK CHOP\*

sweet corn & shell bean succotash - blistered tomatoes & baby arugula - 28

MARINATED & GRILLED NEW YORK STRIP STEAK\*

buttered oyster mushrooms - smashed fingerlings - port wine reduction -30

## SHARING SIDES

SPICY BROCCOLINI

calabrian chili pepper - pecorino  
lemon & maldon sea salt - 12

CAROLINA BRAISED GREENS

sweet onion - house bacon - cider - 12

SMASHED FINGERLING POTATOES

lemon - chive - maldon sea salt - 10

SUCCOTASH

bacon braised shell peas & buttered corn  
sweet cream & lemon - 12

PROPRIETOR tripp cagle | EXECUTIVE CHEF thomas marlow | SOUS CHEFS lenny williams, jr. - andrew ebersold - henry gabriel  
the kitchen staff: carlos arita - tosha hill - migdda juarez - eva valdivia - efren castillo - zachary machanic - andre poole - bria hill  
nate mccollum - jose lima - aries henry - deseann king - keanna lumpkin - steven peppers

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

harmony ridge - tega hills farm - farm to home dairy - anson mills - burton's farm - 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