



UPTOWN / DOWN SOUTH STARTS & SHARE PLATES

CAROLINA MIXED GREENS

shaved fennel - tomatoes - country ham
candied pecans - farmer's cheese
lemon vinaigrette - 11

BEETS OF HARMONY RIDGE

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

WATERMELON CHOPPED

english cucumbers - baby bell peppers - red onion
marinated tomatoes - feta - basil vinaigrette - 11

MOZZARELLA Di BUFALA

heirloom tomatoes - zucchini puree & flower
basil & a lot of good olive oil - 14

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

SUMMER GAZPACHO*

avocado mousse & blue crab hushpuppies - 9

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
15

STRACCIATELLA & BROCCOLINI FLATBREAD

guanciale & prosciutto - creamed garlic & chilies
16

SOUTHERN SELECTIONS

NORTH CAROLINA MOUNTAIN TROUT

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

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

KANSAS CITY STYLE BARBEQUE SPARE RIBS*

gochujang baste - crushed tega hills cucumbers & roasted poblano cream corn - 28

MARINATED & GRILLED NEW YORK STRIP STEAK*

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

SNAKE RIVER FARMS WAGYU FLAT IRON*

heirloom tomatoes - fire roasted tomatillos - pan con tomate - fromage blanc - 36

SHARING SIDES

SPICY BROCCOLINI

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

VARIOUS TOMATOES

burton's farm heirloom tomatoes w.
sea salt - basil & olive oil - 9

RISOTTO

anson mill's carolina gold - local buttermilk
straciatella - zucchini flower - parmesan - 14

PROPRIETOR tripp cagle | EXECUTIVE CHEF thomas marlow | SOUS CHEFS 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 - aries henry - deseane king - keanna lumpkin - steven peppers - henry gabriel

-- 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