



UPTOWN / DOWN SOUTH & FROM THE GARDEN

CAROLINA MIXED GREENS

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

GRILLED KALE CAESAR*

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

BEETS OF HARMONY RIDGE

bulgarian feta - watermelon radish - turkish figs
mountain apple & red wine vinaigrette - 13

BOXCARR HANDMADE CHEESE

ROCKET'S ROBIOLA

crushed pistachio - honeycomb - crusty bread - 12

SELECTION OF MEAT & CHEESE

fresh jam - various pickles - toasts & olives
6 for 24

BUTTERNUT SQUASH & APPLE BISQUE

sherry crema & toasted pumpkin seeds - 8

STARTS & SHARE PLATES

FRIED CALAMARI

hot pepper honey - sweet pepper coulis
salsa verde - 15

BORDER SPRING'S DENVER LAMB RIBS

smoked creme fraiche - sorghum glaze
anson mill's fresh oat crumble - 16

CAROLINA CRAB CAKES

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

HUSHPUPIES

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

NORTH CAROLINA MOUNTAIN TROUT

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

SPRINGER MOUNTAIN FRIED CHICKEN

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

BOURBON GLAZED SCOTTISH SALMON*

red quinoa & farro w. carolina sweet potatoes - brussels - braised cherry & candied walnut - 28

SHORT RIB "OSSO BUCO"

horseradish crust - melted goat cheese - jimmy's red corn & whole milk polenta - 36

LOBSTER ETOUFEE

carolina gold rice - rock shrimp & blackened crab butter - 36

8 OUNCE FILET OF BEEF TENDERLOIN*

pimento cheese - grilled veggies - skillet loaded potatoes & port wine reduction - 41

7 OUNCE SNAKE RIVER FARMS WAGYU HEART OF RIBEYE*

smashed fingerlings - buttered oyster mushrooms - bone marrow butter - 45

SHARING SIDES

CRISPY FRIED BRUSSELS SPROUTS

apple & sorghum + crispy bacon - 12

CAROLINA BRAISED GREENS

sweet onion - house bacon - cider - 12

SMASHED FINGERLING POTATOES

lemon - chive - maldon sea salt - 10

PIMENTO MAC 'N CHEESE

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

PROPRIETOR maria fernandez | EXECUTIVE CHEF thomas marlow | SOUS CHEFS lenny williams, jr. & andrew ebersold | JR SOUS brittany cochran
the kitchen staff: carlos arita - tosha allen - migdda juarez - eva valdivia - efren castillo - andre poole
steven pepper - randall threath - deseane king - megan quigley - antonio rameriz

-- 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 - siano cheese - lucky leaf gardens - barbee farms
new appalachia - freshlist - the simpson family - urban gourmet mushrooms - tim griner

CRAFT BEER

NORTH CAROLINA

COPPER 4.8% 6
Altbier, Olde Mecklenburg Brewery

CAPTAIN JACK 4.9% 6
Pilsner, Olde Mecklenburg Brewery

SUGAR CREEK PORTER 5.7% 6
Sugar Creek Brewing Company

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

Dogfish Head IPA 5.5
Duck Rabbit Milk Stout 6
Bold Rock, Blue Ridge Cider 6
Stella Artois 6
Port City Optimal Wit 6
Founder's PC Pils 5.5

CANS

Stone Brewing Co., Stone IPA 5.5
Bell's Two Hearted Ale 5.5
NoDa Hop Drop & Roll IPA (16oz) 8
Weyerbacher, Dallas Sucks APA 4

SPECIALTY DRINKS**

JOHNNY APPLESEED MULE 11
doc portor's vodka, fever tree
ginger beer, sweet apples

JIMMY'S MARGARITA 11
1800 cuervo silver tequila, grand marnier
agave nectar, fresh lime juice

HOT TO TROT 13
herradura reposado, blood orange puree
fresh lime juice, firewater tincture

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

GINGER MANHATTEN 14
michter's rye, domaine de canton, fresh
ginger, orange bitters

BERRY GIN SMASH 12
doc portor's gin, pama liqueur,
fresh local berries, light agave & lemon

MOONSHINE SANGRIA 10
a southern twist to this classic cocktail
with fruit 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 Portor's
Gin Doc Porter's
Rum Queen Charlotte's
Carolina White Rum

WHITE, SPARKLING, AND ROSÉ

Prosecco, **LA MARCA**, Veneto, Italy, NV 8 / 30
Moscato di Asti, **ANNALISA**, Montebelluna, Italy 8 / 30
Rose, **LAFAGE COTES du ROUSSILLON MIRAFLORS**, France, 2015 12 / 40
Albariño, **BURGANS**, Rias Baixas, Spain 2016 10 / 38
Riesling, **LONE BIRCH**, Yakima Valley, Washington, 2016 9 / 34
Sauvignon Blanc, **WHITEHAVEN**, Marlborough, New Zealand, 2016 11 / 42
Sauvignon Blanc, **BEYOND**, Cape of Good Hope, South Africa, 2016 8 / 30
Pinot Grigio, **BENVOLIO**, Grave del Friuli, Italy, 2016 7 / 26
Pinot Grigio, **SASSI**, Delle Venezie, Italy, 2016 8 / 30
Chardonnay, **WILLIAM HILL**, Central Coast, California, 2015 8 / 30
Chardonnay, **FRANCSICAN ESTATE**, Napa Valley, California, 2015 10 / 38
Chardonnay, **CAMBRIA "Clone4"**, Santa Maria Valley, California, 2015 12 / 46

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
Red Blend, **LAFAGE "Narassa"**, Grenache/Syrah, Perignan, France, 2015 12 / 46
Red Blend, **THE SUM**, Cabernet/Syrah/Petite Sirah, California 2013 15 / 58
Malbec, **CATENA 'High Mountain Vines'** Mendoza, Argentina, 2014 14 / 54
Merlot, **AIRFIELD**, Yakima Valley, Washington, 2014 10 / 38
Zinfandel, **RODNEY STRONG**, 'Knotty Vines' Sonoma County, California, 2014 13 / 50
Cabernet Sauvignon, **TOM GORE VINEYARDS**, Geyserville, California, 2014 9 / 34
Cabernet Sauvignon, **LOUIS MARTINI**, California, 2014 10 / 38
Cabernet Sauvignon, **ARROWOOD**, Sonoma, California, 2014 15 / 58

WHISKEY

BOURBON
BAKERS 15
BASIL HAYDEN 14
MAKER'S MARK 12
MAKER'S MARK 46 14
WOODFORD RESERVE 11
KNOB CREEK 11
BERNHEIM 11
BOOKER'S 17
BUFFALO TRACE 11
HIGH WEST DOUBLE RYE 15
HIGH WEST 'CAMPFIRE' 24
BULLEIT RYE 12

RUA AMERICAN SINGLE MALT 14
EAGLE RARE SINGLE BARREL 12
JEFFERSON OCEAN AGED 26
BLANTON SINGLE BARREL 20
LARCENY 11
MICHTER'S RYE 14
FOUR ROSES SINGLE BARREL 16
ELIJAH CRAIG 12YR 12
MICHTERS RYE 14
REDEMPTION RYE 12
PAPPY VAN WINKLE 23 (1oz) 80

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

