



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

CAROLINA BUTTER LETTUCE

roasted scallops - house bacon
pecan apricot butter - 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

BUTTERNUT SQUASH & APPLE BISQUE

sherry crema & toasted pumpkin seeds - 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

stracciatella, creamed 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 - spicy broccolini - candied hazelnuts - celery & baby fennel salad - 29

SPRINGER MOUNTAIN FRIED CHICKEN

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

HICKORY GRILLED HERITAGE PORK CHOP*

sweet potato & sorghum puree - braised greens - pumpkin seed gremolata - 28

SKILLET ROASTED MARYLAND STRIPED BASS

truffled cauliflower - wood oven roasted mushrooms - shaved italian truffle - 36

MARINATED & GRILLED NEW YORK STRIP STEAK*

buttered oyster mushrooms - smashed fingerlings - port wine reduction - 32

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 - henry gabriel
the kitchen staff: carlos arita - tosha hill - migdda juarez - eva valdivia - efren castillo - andre poole - bria hill - david lorenaza
nate mccollum - antonion rameriz - megan quigley - deseann king - nicholas egan - randall threath - steven pepper

-- 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
freshlist - small city farm - 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