

SUMMER DINNER MENU



APPETIZERS

MELON CRUDO

cantaloupe, honeydew, watermelon, shaved Benton's ham, Johnston Hill Creamery Lois, sweet tea gastrique, Georgia EV00

16

BURGUNDY ESCARGOT ROCKAFELLER

pickled collards, preserved lemon butter, bread crumb, fine herb

24

BASIL EGGPLANT

Japanese eggplant, firm tofu, fried leek, benne seed, basil unagi

15

CHARRED FIELD PEAS

pole bean, green bean, lima bean, garlic scape, sungold tomato, green goddess dressing, herb salad

17

BLUFF CITY BAO

tempura Bluff City Fungi blend, quick pickle vegetable, "generally So's" sauce, fresh basil, sriracha mayo, steamed pork bun

18

SHORT RIB BULGOGI

marinated short ribs, collard green quick kimchi, sriracha mayo, bibb lettuce, furiliki

20

SOUP & SALADS

CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette

11.5

"SEAWEED" SALAD

shaved green bean, snow pea, shishito pepper, collard green "wakame", palm sugar, fish sauce, lime, shiso

16

CRAWFISH BISQUE

LA crawfish tails, scallion oil, fried crawfish toast crouton

18

CAESAR SALAD

crisp ribbons of romaine, parmesan, kalamata olives, black pepper croutons, hard boiled egg, creamy caesar dressing

12

ENTRÉES

CHICKEN AND DUMPLINGS

roasted half Naked Bird chicken, caramelized mirepoix, leek Parisian gnocchi, "avgolemono" gravy

40

SUNBURST TROUT

crispy skin North Carolina trout, sweet corn spoonbread, pickled green tomato, marinated sungold tomato, charred corn, green tomato salsa verde

45

WILD BOAR

seared chop, confit belly rilette, beluga lentils, charred sweet onion, bourbon drippings jus, tobacco shallots

48

EGGPLANT "PARM"

panko breaded crispy Japanese eggplant, burrata, marinated heirloom tomato, garlic confit, marinara, fresh basil

28

BISTECCA

bone in ribeye, pesto-potato dominoes, charred broccolini, dried mushroom boquerones butter

Market Price

SHRIMP AND GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon

32

BEVERAGES

WATER

Soft Drinks (Coke, Diet Coke & Sprite)	2.95
Fruit Juice	3.5
San Pellegrino	4
Iced Tea	2.95
Coffee	2.95
Espresso	3.5
Double	5
Cappuccino	4
Double	5.5

BUBBLY WATER

DOMESTIC	4
Budweiser	
Bud Light	
Busch Non-Alcoholic	
Coors Light	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	3

PREMIUM

Amstel Light	6	Sierra Nevada
Blue Moon		Shiner Bock
Dos Equis		SPB Suzy B
Guinness Draught		Stella Artois
Heineken		Tiny Bomb
Crowd Control IPA		Yuengling
Peroni		

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

*Fairy tales are more than true: not because they tell us that dragons exist,
but because they tell us that dragons can be beaten.*

- NEIL GAIMAN

PORTS & DESSERT WINES

LA FLOR D'OR Sauternes Bordeaux, France 2015	12.5	BROADBENT "Rainwater" Madeira NV	8
TINTERO Moscato d'Asti Italy 2015	8.25	GRAHAMS "Six Grapes" Unfiltered Reserve Port NV	6.5

CORDIALS & LIQUORS

BAILEYS IRISH CREAM	10	DRAMBUIE	9
GRAN MARNIER	10	FRANGELICO	9
CHAMBORD	9	KAHLUA	9
COINTREAU	9		

BRANDY & COGNAC

COURVOISIER V.S.	10	RAYNAL NAPOLEAN V.S.O.P.	10
REMY MARTIN V.S.O.P.	10	B & B	10

SCOTCH & WHISKEY

LAGAVULIN 16 YEAR OLD	20	GLENMORANGIE 10 YEAR OLD	11
REDBREAST	15	GLENLIVET 12 YEAR OLD	11
MACALLAN 12	15	JOHNNIE WALKER BLACK	10
GLENFIDDICH 12 YEAR OLD	12	BUSHMILLS	8

KENTUCKY WHISKEY

WILLET Steve McQueen Select	30	ROWAN'S CREEK	10
WILLET RYE	20	JEFFERSON'S RESERVE	10
MAKER'S MARK Private Select	15	KNOB CREEK	10
WILLET	12	WOODFORD RESERVE	10
HIGH WEST Rendezvous Rye	11	BULLEIT RYE	9
FOUR ROSES	11	BULLEIT	9
BASIL HAYDEN'S	10.5	ELIJAH CRAIG	9
NOAH'S MILL	10	HIGH WEST American Prairie Bourbon	9
ANGELS ENVY	10		

OUR FOOD IS ONLY AS GOOD AS THE PRODUCTS WE RECEIVE. WE ARE GRATEFUL FOR THE EFFORTS OF THE FARMERS, PRODUCERS AND PURVEYORS WHO MAKE OUR JOBS SO EASY.

WE ARE NOT RESPONSIBLE FOR ITEMS REQUESTED COOKED BEYOND MEDIUM.

WE RESPECTFULLY REQUEST YOU EXCUSE YOURSELF FROM THE DINING ROOM IF USING A CELL PHONE.

thank you