

APPETIZERS

SOUP OF THE DAY \$8

Chef's daily soup creation

TRUFFLE FRIES \$10

Truffle oil, pecorino, chives, truffle salt served with roasted garlic aioli

CRISPY BRUSSEL SPROUTS \$12

Topped with fresh herbs, crispy bacon, bleu cheese & balsamic glaze

BANG BANG SHRIMP \$12

Hand breaded in parmesan panko tossed in a sweet chili sauce

BRUSCHETTA \$12

A mixture of fresh tomatoes, basil, mozzarella, olive oil and garlic served over local rosemary focaccia topped with balsamic reduction

HUMMUS PLATE \$12

Petite vegetables, chive oil & pita bread

FRIED CHICKEN DRUMMETTES \$14

*- House made hot sauce, bleu cheese, celery
- Sweet Chili, scallions & sesame seeds*

CHEESE & CHARCUTERIE BOARD \$17

Artisanal cheese, cured meat, bacon jam, tomato jam, crostini & olives

SALADS

WATERMELON SALAD ^{GF} \$10

Compressed watermelon, heirloom tomatoes, cucumber, pickled red onion, feta cheese & basil mint pesto

SUMMER BERRY SALAD ^{GF} \$12

Romaine & arugula, seasonal berries, candied pecans, pickled red onion, feta cheese tossed in honey balsamic vinaigrette

ROASTED BEET SALAD ^{GF} \$12

Arugula, roasted beets, spiced walnuts, herb & orange vinaigrette

SOUTHERN COBB SALAD \$14

Grilled chicken breast, cherry tomatoes, bleu cheese, bacon, egg, house croutons & creamy herb dressing

GRILLED CHICKEN CAESAR \$14

Tossed in house made creamy parmesan and anchovy dressing with parmesan & croutons

ADD ONS

*Chicken - \$6
Grilled Shrimp - \$8
Salmon - \$12*

BURGERS

*** ALL AMERICAN BURGER \$16**

Ground brisket & chuck, cheddar cheese, bacon, lettuce, tomato & onion
Served with LTO & truffle fries

*** EGGS BENEDICT BURGER \$16**

Ground brisket & chuck, bacon, smoked gouda, 63 degree egg, hollandaise sauce
Served with LTO & truffle fries

*** TRUFFLE BURGER \$16**

Ground brisket & chuck, mushrooms, gouda cheese, arugula & truffle aioli
Served with LTO & truffle fries

*** BBQ BACON BURGER \$16**

Ground brisket & chuck, cheddar cheese, fried onion rings, bbq sauce & bacon
Served with LTO & truffle fries

*** BUFFALO BLEU BURGER \$16**

Ground brisket & chuck, smoked bleu cheese, hot sauce & bacon
Served with LTO & truffle fries

ENTREES

CHICKEN PICCATA \$16

Fire roasted tomatoes, fettuccine pasta, charred lemon & caper butter cream sauce

CHICKEN MARSALA \$16

Seared breast of chicken, marsala wine sauce with wild mushrooms & fettuccine pasta

CHICKEN PARMESAN \$16

Fresh boneless chicken breast pan fried, fettuccine pasta, tomato sauce & mozzarella

SHRIMP & GRITS \$20

Buttered shrimp, grits, sweet pepper an onions & tomato gravy

*** SEARED SCOTTISH SALMON \$21**

Sun-dried tomato, parmesan cheese & basil risotto

*** LOCAL NC TROUT (SUNBURST FARMS) ^{GF} \$22**

Roasted red pepper coulis, roasted cherry tomato, fennel with forbidden rice topped with olive tapenade

*** CARBONARA WITH SEARED SCALLOPS \$ MKT**

Pancetta with shallots in a parmesan cream sauce over pasta

SMOKED PORK CHOP \$22

Mac & cheese, seasonal vegetable & maple-apple gastrique

*** GRILLED FILET MIGNON \$34**

Smashed fried potatoes, seasonal vegetables & shallot demi

*** GRILLED BONE-IN RIBEYE ^{GF} \$42**

22oz bone in ribeye, offering the best marbling, tenderness & robust flavor served with herb mashed potatoes, seasonal vegetables

Parties of 6 or more a 20% gratuity will be added
\$3 Split Charge

Executive Chef: Tom Makowski
Sous Chef: Drew Greenblatt

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS