

The View

APPETIZERS

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 \$14

Hand breaded in parmesan panko tossed in a sweet chili sauce

PAN-FRIED CALAMARI \$14

Hot cherry peppers & house tomato sauce

POUTINE \$14

Rosemary fries, topped with mild, melty cheese curds smothered w/ delicious gravy and green onions

CHARRED OCTOPUS \$18

Burnt onion aioli, tomato aioli & preserved meyer lemons

SALADS

CAPRESE ^{GF} \$13

Heirloom tomatoes, mozzarella, extra virgin olive oil, aged balsamic caviar, fresh basil

FALL HARVEST SALAD ^{GF} \$13

Romaine & arugula, sliced apples, bacon, cranberries and goat cheese tossed in honey balsamic vinaigrette

ROASTED BEET SALAD ^{GF} \$13

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

SOUTHERN COBB SALAD \$16

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

GRILLED CHICKEN CAESAR \$16

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

*** THE BUDS BURGER \$16**

Ground brisket & chuck, jalapeno bacon jam, pimento cheese
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

ENTREES

*** CHICKEN PICCATA \$16**

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

*** VEAL MARSALA \$16**

Seared veal, marsala wine sauce with wild mushrooms & fettuccine pasta

*** CHICKEN PARMESAN \$16**

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

*** CREAMY CAJUN SHRIMP PASTA \$22**

Buttered shrimp, cajun cream sauce & penne pasta

*** SEARED SCOTTISH SALMON \$22**

Asparagus & mushroom risotto

*** LOCAL NC TROUT ^{GF} \$22**

Carrot puree, farro, white bean & spinach

*** SMOKED PORK CHOP \$22**

Mac & cheese, seasonal vegetable & blackberry-ginger gastrique

MEAT LASAGNA \$22

Layers of fresh pasta, fresh mozzarella, ricotta and our house made tomato meat sauce
served with seasonal vegetables

*** VEAL OSSO BUCO \$28**

Braised veal shank, rich tomato sauce, creamy polenta, gremolata

*** SEARED SCALLOPS \$32**

Porcini mushroom & truffle ravioli with a herb cream sauce

*** GRILLED RIBEYE \$32**

14oz cut, served with garlic mashed potatoes and seasonal vegetables

*** PEPPER CRUSTED BEEF TENDERLOIN \$34**

Smash fried potatoes, seasonal vegetables topped with red wine demi

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

Executive Chef/Owner: Tom Makowski
Chef De Cuisine: Drew Greenblatt
Sous Chef: Anthony Tribbey
Pastry Chef: Leah Rice

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