



















### COOL & CRISP

- Everything Crusted Ahi Tuna Niçoise Salad** | Green Beans, Olives, Eggs\*   \$15
- The Henderson Caprese** | Buffalo Mozzarella, Tomatoes, Balsamic, Cilantro Sauce   \$10
- Buffalo Devilled Eggs** | Smoke, Sriracha, Blue Cheese Powder    \$12
- North Carolina Shrimp Ceviche** | Sweet Potato, Red Onions, Corn\*   \$12
- Artisanal Cheese & HNGF Charcuterie** | Homemade Tomato Chutney, Cornichons, Crackers \$18



### BOLD & WARM

- Wild Mushroom & Truffle Empanadas** | Yellow Pepper Coulis   \$14
- Organic Chicken Dumplings** | Cayenne-Sesame- Ginger, Spinach, Soy Broth  \$10
- Miso Caramelized Brussel Sprouts** | Applewood Smoked Bacon  \$10
- Black Bean & Corn Quesadilla** | Pepper Jack Cheese, Guacamole, Fresh Salsa  \$12

### PIQUANT & SENSUOUS

- She Crab Soup** | Paprika, Cream, Sherry  \$10
- Oven Roasted Sea Scallops** | Lemon-Chive Butter   \$16
- Baked Crab Cake** | Grilled Corn, Chives, Peppers, Chipotle Aioli  \$14
- Escargots à la Bourguignonne** | Garlic-Parsley Butter, Toast Points  \$12
- Steamed Bao Buns** | Pulled Pork, Hoisin Sauce, Pickled Slaw  \$12

### ROBUST & SAVORY

- Black Pepper Bacon** | Slow Cooked Berkshire Pork, Apple Butter BBQ Sauce   \$12
- Zucchini 'Ravioli'** | Ricotta, Spinach, Basil, Mozzarella, Fresh Tomato Sauce   \$14
- Seared NC Mountain Trout** | Summer Leaves, Lemon-Pepper Dressing  \$14
- Unagi Risotto** | BBQ Japanese Eel, Arborio Rice, Garden Peas, Black Truffles   \$16

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

 Vegetarian

 Gluten Free

 Lactose Free