



















COOL & CRISP

- The Henderson Caprese** | Buffalo Mozzarella, Tomatoes, Balsamic, Cilantro Sauce   \$10
- Everything Crusted Ahi Tuna Niçoise Salad** | Green Beans, Olives, Eggs*   \$16
- Buffalo Devilled Eggs** | Smoke, Sriracha, Blue Cheese Powder    \$12
- Artisanal Cheese & HNGF Charcuterie** | Homemade Tomato Chutney, Cornichons, Crackers \$18

ROBUST & SAVORY

- French Onion Soup** | Brioche Crouton, Gruyère Cheese \$10
- Baha Fish Tacos** | Battered Cod, Guacamole, Sesame-Ginger Slaw, Fried Jalapeños  \$12
- Oven Roasted Sea Scallops** | Lemon-Chive Butter   \$16
- Escargots à la Bourguignonne** | Garlic-Parsley Butter, Toast Points  \$12
- Seared NC Mountain Trout** | Winter Leaves, Lemon-Pepper Dressing  \$16
- Zucchini 'Ravioli'** | Ricotta, Spinach, Basil, Mozzarella, Fresh Tomato Sauce   \$14

BRUNCHY THINGS

- Crab Cake Benedict** | Poached Eggs, English Muffin, Chipotle Hollandaise * \$16
- Buttermilk Blueberry Pancakes** | House Cured Bacon, Wild Berry Maple Syrup \$12
- Country Ham & Cheddar Cheese Omelet** | Pork Belly- Potato Hash, Fresh Fruit \$12 
- Brioche French Toast** | Wild Berry Maple Syrup, Nutella, House Cured Bacon \$12
- Breakfast Burrito** | Scrambled Eggs, Chorizo, Peppers, Cheese, Salsa, Yoghurt Parfait \$12
- Smoked Salmon Bagel** | Tomatoes, Red Onions, Capers, Scallions, Cream Cheese \$14
- Avocado Toast** | Fried Eggs, Chili Aioli, Wild Berry-Rolled Oats -Yoghurt Parfait *\$14 
- Grilled 7oz NY Steak** | Pork Belly- Potato Hash & Free-Range Eggs \$18*  

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

 Vegetarian

 Gluten Free

 Lactose Free