


















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

BOLD & WARM

- French Onion Soup** | Brioche Crouton, Gruyère Cheese \$10
- Roasted Pork Belly Bao Buns** | Hoisin Sauce, Pickled Vegetables  \$12
- Organic Chicken Dumplings** | Cayenne-Sesame-Ginger, Spinach, Soy Broth  \$12
- Miso Caramelized Brussel Sprouts** | Applewood Smoked Bacon  \$10
- Baha Fish Tacos** | Battered Cod, Guacamole, Sesame-Ginger Slaw, Fried Jalapeños  \$12

PIQUANT & SENSUOUS

- Wild Mushroom & Truffle Empanadas** | Yellow Pepper Coulis, Balsamic Drizzle   \$14
- Baked Crab Cake** | Grilled Corn, Chives, Peppers, Chipotle Aioli  \$14
- Escargots à la Bourguignonne** | Garlic-Parsley Butter, Toast Points  \$12
- Oven Roasted Sea Scallops** | Lemon-Chive Butter   \$16

ROBUST & SAVORY

- Cabernet Braised Beef Short Ribs** | Cauliflower & Potato Puree, Fried Leeks   \$18
- Seared NC Mountain Trout** | Winter Leaves, Lemon-Pepper Dressing  \$16
- Zucchini 'Ravioli'** | Ricotta, Spinach, Basil, Mozzarella, Fresh Tomato Sauce   \$14
- NC Shrimp 'Tikka Masala'** / Basmati Rice, Naan Bread   \$16

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

 Vegetarian

 Gluten Free

 Lactose Free