




COOL & CRISP

The Henderson Caprese | Buffalo Mozzarella, Tomatoes, Balsamic, Cilantro Sauce   \$10


Buffalo Devilled Eggs | Smoke, Sriracha, Blue Cheese Powder   \$12


Ahi Tuna Tartare | Spicy Mayo, Avocado, Sour Cream, Caviar, Wonton Chips \$14

NC Hickory Nut Gap Farm Charcuterie & Artisanal Cheeses \$18
Homemade Tomato Chutney, Honeycomb, Cornichons, Crackers



BOLD & WARM

NC Pink Shrimp Bisque | Paprika, Cream, Sherry  \$10

Miso Caramelized Brussel Sprouts | Applewood Smoked Bacon  \$10

Baha Fish Tacos | Battered Cod, Guacamole, Sesame-Ginger Slaw, Fried Jalapeños  \$12

Black Pepper Bacon | Five Layer Pork Belly, Apple-Butter BBQ Sauce, Bacon Jam   \$14

'Elote' | Mexican Street Corn, Chili Aioli, Cuatro Quesos   \$10

PIQUANT & SENSUOUS

Baked Crab Cakes | Grilled Corn, Chives, Peppers, Chipotle Aioli  \$14



Organic Chicken Dumplings | Cayenne-Sesame- Ginger, Spinach, Soy Broth  \$12

Oven Roasted Sea Scallops | Lemon-Chive Butter, Brioche Toast  \$16



Escargots à la Bourguignonne | Garlic-Parsley Butter, Toast Points \$12

ROBUST & SAVORY

Seared NC Mountain Trout | Spring Greens, Lemon-Pepper Dressing  \$16

Vegetable 'Vindaloo' | Garam Masala, Chilies, Basmati Rice, Naan Bread   \$14

NC Shrimp 'Tikka Masala' | Tomato, Yoghurt, Basmati Rice, Naan Bread \$16

Crispy Duck Confit | Roasted Root Vegetables, Local Wild Berry Sauce   \$16

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

 Vegetarian

 Vegan

 Gluten Free

 Lactose Free