COOL & CRISP

Burrata | Creamy Mozzarella, Local Strawberries, Raspberry-Balsamic V GF \$14 Buffalo Devilled Eggs | Smoke, Sriracha, Blue Cheese Powder V GF \$12 Panko Crusted Goat Cheese Salad | Roasted Beets, Cranberries, Hazelnut Vinaigrette V \$14 North Carolina Shrimp Ceviche | Sweet Potato, Red Onions, Corn* GF **\$14** Chilled Asparagus Soup | Smoked Salmon, Cream Cheese, Chives, Caviar

> NC Hickory Nut Gap Farm Charcuterie & Artisanal Cheeses \$22 Homemade Fig Jam, House Cultivated Honeycomb, Cornichons, Crostini's Vegetarian option available with Fig Salami

BOLD & WARM

Miso Caramelized Brussel Sprouts | Applewood Smoked Bacon \$10 Berkshire Pork Belly Bao Buns | Korean BBQ Sauce, Kimchi, Fried Jalapeños **\$14 Crispy Hearts of Palm Tacos** | Flour Tortilla, Guacamole, Spicy Slaw $\sqrt{$12}$ Wild Mushroom Empanadas | Mango Salsa, Chimichurri V \$12 **PIQUANT & SENSUOUS**

Organic Chicken Dumplings | Cayenne-Sesame- Ginger, Spinach, Soy Broth \$12 Fried Louisiana Oysters | Baby Arugula, Lemon Aioli

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

Ahi Tuna 'Poke' | Green Tea Soba Noodles, Daikon, Radish, Snow Peas * 🙆 🧭 \$16

ROBUST & SAVORY

Seared NC Mountain Trout |Summer Greens, Lemon-Pepper Dressing 💿 🧭 Chicken Tikka Masala | Tomatoes, Spices, Yoghurt, Basmati Rice, Naan Bread \$16 NC Shrimp ^(a) or Vegetable **(V)** 'Vindaloo' | Spicy Curry, Basmati Rice, Naan Bread \$16 Traditional British Fish & Chips | Beer Battered Cod, Twice Cooked Russet Potatoes 😂 \$16 Pisgah Forest Foraged Chanterelle Mushroom Risotto | Garden Peas, Black Summer Truffles, Pecorino Romano V GF \$18

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

🕞 Gluten Free 🧭 Lactose Free 🎑 Pescatarian V Vegetarian W Vegan