














APPETIZERS (choice of one)

- French Onion Soup | Brioche Crouton, Gruyère Cheese
- The Henderson Caprese | Bocconcini, Tomatoes, Cilantro, Balsamic  
- Dolmas | Rice, Grapevine Leaves, Tzatziki Sauce  
- Baked Artichoke Hearts | Bacon, Red Pepper Jam  
- Fried Louisiana Oysters | Baby Greens, Lemon Aioli  

BRUNCHY THINGS (choice of one)

- Brioche French Toast | Wild Berry Maple Syrup, House Cured Bacon
- Country Ham & Cheddar Cheese Omelet | Potato Hash, Fresh Fruit 
- Avocado Toast | Scrambled Eggs, Chipotle Aioli, Fresh Fruit  
- Wild Mushroom Frittata | Black Truffles, Mozzarella, Fresh Fruit, Potato Hash  
- Smoked Salmon Eggs Benedict | Poached Eggs, English Muffin, Potato Hash, Hollandaise 
- *Ahi Tuna 'Poke' | Green Tea Noodles, Peppers, Snow Peas, Ponzu  
- Seared NC Mountain Trout | Spring Greens, Lemon-Pepper Dressing  
- Chicken Pot Pie | New Potatoes, Peas, Carrots, Puff Pastry 

DESSERTS (choice of one)

- Carrot Cake | Cream Cheese Frosting 
- Warm Rum Raisin Bread Pudding | Rum-Raisin Ice Cream 
- Coconut Panna Cotta | Chocolate Biscotti, Wild Berry Coulis 

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

 Vegetarian  Gluten Free  Pescatarian  Lactose Free

\$45 per person (plus tax & gratuity) Call (828) 696 2001 for reservations