

Starters

Watermelon & Burrata Salad 13

seedless cucumber. arugula.
toasted almonds. pepper jelly vinaigrette.

Little Gem "Wedge" Salad 13

pickled shallot. applewood slab bacon.
herb oil. everything bagel crunch.
confit tomato. blue cheese dressing.

Soup Du Jour 9

a bowl of the Chef's daily creation.

Warm Baguette for the Table 8

basil butter. olive oil. flaky salt.
Balsamic reduction.

Duroc Pork Belly 15

grilled, braised, & fried. basil crema.
pickled watermelon.
pink peppercorn honey.

Baked Brie for the table 17

Chapel Hill Creamery "Carolina Moon".
smoked prosciutto. toasted almonds.
seasonal fruit compote. warm garlic naan.

Smoked Trout Dip 13

pickled shallot. aleppo pepper.
"everything" crackers.

Pan-Roasted Local Mushrooms 17

garlic. shallot. Espelette.
herb beurre blanc. grilled sourdough.

Crispy Fried Jumbo

Argentine Red Shrimp 15

"boom-boom" sauce. lime slaw.

add to any dish

crispy duck leg 14

all natural grilled chicken 10

NC shrimp 12

Mains

NC Crab Cakes 43

braised acre peas. caramelized shallot.
roasted local peaches. applewood bacon.
"chimichurri" crema.

Pan-Roasted Duck Breast* 38

parmesan peas. blueberry gastrique.
shaved carrot salad w/sumac vinaigrette.

Pappardelle Pasta 30

braised lamb ragu. chives.
shaved manchego.

Pan-Seared Sea Scallops 45

gruyere grit cake. roasted tomato butter.
asparagus. grilled sweet corn relish.

Dry-Aged Duroc Pork Chop* 40

12 oz. sweet tea brined & char-grilled.
buffalo-leek vinaigrette.
black-eyed pea succotash. fried pickles.

Ricotta-Chive Gnocchi 29

grilled summer vegetable ratatouille.
basil gribiche. summer tomato sauce.

Steak Du Jour* MP

Chef's daily preparation.
duck-fat fried fingerling potatoes.
grilled asparagus. garlic aioli.

Executive Chef
Tyler Seigle

Sous Chef
Gaines McKenzie

A P P A L A C H I A

--NO SUBSTITUTIONS--

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