

Starters

Roasted Beet Salad	14
<i>pickled blueberries. arugula. cacao nibs. pecan creme fraiche. goat cheese.</i>	
Little Gem "Wedge" Salad	13
<i>pickled shallot. applewood slab bacon. herb oil. everything bagel crunch. confit tomato. house blue cheese dressing.</i>	
Soup Du Jour	9
<i>a bowl of the Chef's daily creation.</i>	
Warm Baguette for the Table	8
<i>radish butter. olive oil. flaky salt. garden herbs.</i>	
Baked Brie for the table	19
<i>Sweet Grass Dairy "Green Hill". smoked prosciutto. toasted almonds. marionberry compote. warm garlic naan.</i>	
Smoked Trout Dip	16
<i>pickled shallot. aleppo. rye flatbread.</i>	
Crispy Fried Jumbo	
Argentine Red Shrimp	15
<i>house "boom-boom" sauce. grilled lime.</i>	
Duroc Pork Belly	17
<i>grilled, braised, & fried. chive. pickled kumquat. creamy mustard. pink peppercorn honey.</i>	

add to any dish

crispy duck leg 14

all natural grilled chicken 10

NC shrimp 12



A P P A L A C H I A

--NO SUBSTITUTIONS--

NC Crab Cakes **46**

*creamy polenta w/applewood bacon.
arugula-marinated fennel salad.
pink peppercorn crema.*

Pan-Seared NC Trout **39**

*smoked trout consommé.
brown butter-pecan aioli.
spring peas, asparagus, grilled ramps.*

Pan-Roasted Duck Breast **41**

*parmesan spring peas. blackberry gastrique.
shaved carrot salad w/sumac vinaigrette.*

Pappardelle Pasta **32**

*spring lamb ragu. chive.
shaved manchego.*

Dry-Aged Duroc Pork Chop* **38**

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

Ricotta-Thyme Gnocchi **29**

*grilled spring vegetable ratatouille.
ramp gribiche. mushroom jerky.*

Steak Du Jour* **MP**

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

Executive Chef
Tyler Seigle

Sous Chef
Jeffrey Sheaves

Demi Chef
Gaines Mckenzie

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