

## LIGHTER FARE

<b>CRABCAKE APPETIZER</b> SMOKEY COLLARDS / APPLE TARTER SAUCE	<b>8</b>
<b>CHICKEN QUESADILLA</b> PEPPER JACK CHEESE / CARAMELIZED ONIONS CILANTRO SCENTED BLACK BEANS SERVED WITH SOUR CREAM AND PICO DE GALLO	<b>9</b>
<b>ARTICHOKE QUESADILLA</b> FONTINA / TOMATO CONFIT / SPINACH HEARTS OF PALM	<b>9</b>
<b>BAKED BRIE</b> BROWN SUGAR AND ALMOND TOPPING HOUSEMADE CRACKERS / FRESH FRUIT	<b>9</b>
<b>EGGPLANT CIGARS</b> EGGPLANT ROLLS / SPINACH / SMOKED FONTINA / WILD MUSHROOMS / SOFRITO	<b>7</b>
<b>HUMMUS</b> TOMATOES / ASSORTED SOURS / FLAT BREAD	<b>8</b>
<b>CALAMARI</b> CRISPY FRIED / LEMON AIOLI / SOFRITO OLIVE TAPENADE	<b>10</b>
<b>WILD MUSHROOM-LEEK CROQUETTES</b> CREAMED CORN / BASIL OIL	<b>8</b>
<b>MERGEUZ SAUTE</b> GOAT CHEESE CROSTINI / SHALLOT BORDELAISE ROASTED RED PEPPERS / GARLIC CONFIT / LENTIL SALAD	<b>10</b>
<b>MUSSELS</b> THYME-WHITE WINE BROTH / GRILLED CROSTINI	<b>9</b>
<b>SMOKED SALMON PLATE</b> HOUSE MADE CRACKER / CAPERS / MINCED ONION BRUNOISE TOMATO / CUCUMBER CONFETTI	<b>11</b>

## SOUP, SALAD AND SANDWICHES

<b>SOUP DU JOUR</b>	<b>4/6</b>
<b>BISTRO SALAD</b> RED WINE VINAIGRETTE / JULIENNE VEGETABLES	<b>5/8</b>
<b>CAESAR SALAD</b> CHOPPED ROMAINE HEARTS / GRANA PADANO HERBED CROUTONS / CLASSIC CAESAR DRESSING	<b>5/8</b>
<b>HEARTS SALAD</b> GRILLED ROMAINE HEART / ARTICHOKE HEART AND HEART OF PALM SALAD / GRANA PADANO RED PEPPER SYRUP / FRESH LEMON	<b>8</b>
<b>LEMON GOAT</b> MIXED GREENS / LEMON THYME VINAIGRETTE / BALSAMIC REDUCTION / SPICED PECANS / ORANGE SEGMENTS GOAT CHEESE CROUTONS	<b>8</b>
<b>SALAD ADD-ONS</b> CHICKEN 4 / GRILLED WILD SALMON 5 / CRABCAKE 5	
<b>BISTRO BURGER</b> CIABATTA ROLL / LETTUCE / TOMATO CARAMELIZED ONION / GRUYERE CHEESE	<b>8</b>
<b>BLACK BEAN BURGER</b> GRILLED CIABATTA / LETTUCE / SALSA / FONTINA	<b>10</b>
<b>BLUE PLATE</b> CHOOSE ANY THREE SANDWICH SIDES	<b>12</b>
<b>SANDWICH SIDES 4</b> FRENCH FRIES / GRILLED ASPARAGUS / SMOKEY COLLARDS VINEGAR SLAW / FRIED GREEN TOMATOES / CUP OF SOUP FRESH FRUIT / MASHED POTATOES / CREAMED CORN STONE-GROUND YELLOW GRITS / SIDE SALAD CURRIED LENTIL SALAD	

## ENTREES

<b>CRABCAKE ENTRÉE</b> CREAMED CORN / COLLARDS / APPLE TARTER SAUCE	<b>18</b>
<b>MOROCCAN LAMB RACK</b> CURRIED LENTIL SALAD / SAUTEED SPINACH / RED PEPPER SYRUP	<b>22</b>
<b>NC DAY BOAT CATCH</b> SAUTÉED SPINACH / CORN PUDDING / AVOCADO SALSA / SWEET POTATO TUMBLEWEED	<b>18</b>
<b>LASAGNA</b> PASTA AND PROVISIONS FRESH PASTA / MUSHROOM DUXELLE / SAUTÉED SPINACH BUTTERNUT SQUASH / GRUYERE CHEESE / SOFRITO	<b>17</b>
<b>PORK TENDERLOIN</b> PAN JUS / ONION MARMALADE / WILD MUSHROOM BREAD PUDDING / SMOKY COLLARDS	<b>19</b>
<b>CORNMEAL-CRUSTED NC TROUT</b> MASHED POTATOES / GRILLED ASPARAGUS / CRAB BUERRE BLANC	<b>20</b>
<b>MEATLOAF</b> MASHED POTATOES / ROASTED VEGETABLES / BORDELAISE	<b>14</b>
<b>STEAK AU POIVRE</b> PEPPER-SEARED TERAS MAJOR / BRANDY CREAM SAUCE / GREEN SALAD / POMMES FRITES	<b>18</b>
<b>HORSERADISH SALMON</b> SMOKED TOMATO CREAM / SAUTEED SPINACH / FINGERLING POTATOES / GRILLED LEEKS	<b>17</b>
<b>GNOCCHI PRIMAVERA</b> PASTA AND PROVISIONS RICOTTA GNOCCHI / ROASTED VEGETABLES HERB MELANGE / FRESH GOAT CHEESE	<b>16</b>
<b>SHRIMP AND GRITS</b> CREAMY STONE-GROUND GRITS / TASSO-ANDOUILLE GRAVY / BLACKENED SHRIMP	<b>16</b>
<b>CHICKEN MARSALA</b> GRILLED CHICKEN BREAST / FRESH LINGUINI / WILD MUSHROOMS MARSALA CREAM / CRISPY LEEKS	<b>16</b>
<b>PAN-ROASTED DUCK BREAST</b> SWEET POTATO GNOCCHI / PEARL ONIONS / GRILLED BABY BOK CHOY 'SHOCK TOP' ORANGE REDUCTION	<b>20</b>
<b>FISH 'N' CHIPS (FRIDAYS ONLY)</b> BEER-BATTERED HADDOCK / FINGERLING CHIPS / VINEGAR SLAW / MALTED VINGAR	<b>15</b>