



Dinner September 2020

Starters

Hoisin Brussels Sprouts ^{VN, DF, NF}

Flash-fried, tossed in a hoisin-tamari glaze

Flash-Fried Cauliflower Florets ^{DF, NF, V}

Lemon-caper aioli

Fried Green Tomatoes ^{NF}

With chow-chow remoulade

Calamari ^{NF}

Buttermilk fried with house-made marinara

Maryland Lump Crab Cake ^{NF}

With chow-chow remoulade

Salads

Signature Kale ^{GF, VN, DF}

marinated kale, dried cranberry, walnuts

Classic Caesar ^{NF}

Romaine, parmesan, house-made croutons

Garden Salad ^{GF, NF, V}

Organic spring mix, parmesan, tomato, cucumber

Greek Salad ^{GF, NF, V}

Romaine lettuce, tomatoes, cucumbers, pepperoncini, red onions, feta, Kalamata olives & balsamic vinaigrette

Carolina Cobb ^{GF, NF}

Grilled chicken*, avocado, tomato, blue cheese, bacon, local eggs, romaine

*substitute salmon +4

Local Blueberry Salad ^{GF, V}

Spinach, pistachios, peppers, shaved red onion, valbreso feta, orange and ginger scallion vinaigrette

Soups & Stews

Signature Vegan Chili ^{GF, VN, NF, V} **Potato Leek** ^{GF, NF, V}

Creamy Tomato Basil ^{GF, NF, V} **Spicy Chicken Verde** ^{GF}

Spicy Chicken & Andouille Sausage Gumbo ^{NF}

Award-Winning Dal Mahkani ^{VN, DF, NF, GF}

Slow-cooked lentil & chickpea stew, brown rice, naan* & side salad

Vegan Ratatouille ^{VN, NF, GF}

French Provençal stewed vegetable dish with crispy Anson Mills grits cakes. Heirloom corn stock, freshly milled and considered by many to be the best in the world!

*naan is not vegan, "Imagine That" GF bread +1

Vegan bread choice: pita, 9th St Bakery 7-grain

Poultry, Pork & Beef

12 **Chicken Marsala** ^{NF} 23
Lightly breaded chicken, marsala wine sauce, cremini mushrooms, choice of: penne pasta, mashed potatoes or garden salad

10 **Herb Roasted Chicken Risotto** ^{GF, NF} 23
Fresh Herb & Garlic Roasted Chicken Breast, Risotto with fresh local roasted brussels sprouts

5 **Beef Bolognese** ^{NF} 22
House-made marinara sauce, linguine, crostini

13 **Beef Short Rib Au Jus** ^{GF, NF} 22
Mashed potatoes, choice of vegetable of the day

12 **Beef Tenderloin** ^{GF, NF} 30
Mashed potatoes, chef's daily veg, Cabernet green peppercorn butter

Seafood

5/9 **NC Red Snapper** 24
Thai curry lemongrass broth, baby bok choy, shiitake mushrooms, Forbidden black rice

5/9 **Grilled Faroe Island Salmon** ^{NF} 25
Lemon-orzo pasta, cherry tomatoes, grilled asparagus, grilled lemon

7/12 **Beer Batter Crispy NC Catfish** 19
Sustainably-raised, fresh, local catfish, mango salasa & fresh housemade avocado-black bean-arugula salad over Jasmine rice

15 **Maryland Lump Crab Cakes** ^{NF} 24
Two crab cakes, chow-chow remoulade, mashed potatoes, chef's vegetable of the day

12 **Garlic Shrimp Linguine** ^{NF} 22
Arugula, grape tomatoes, shallots, garlic, olive oil, White wine, crostini, side salad

NC Trout Amandine 24
Sustainably raised Rainbow Trout, lemon-butter-almond sauce, roasted rosemary, fingerling potatoes, chef's veggie of the day

Moroccan Surf & Turf ^{NF} 24
Gremolata spiked lamb meatballs, honey-sriracha shrimp, tzatziki dressing, carrot-quinoa salad

Vegetarian & Vegan

18 **Mushroom Bolognese** ^{NF, DF, VN} 21
Sautéed shiitake & cremini mushrooms, house marinara, linguine

Dijon Risotto ^{V, GF, NF} 19
Dill Dijon Risotto with Manchego, asparagus and arugula

^{NF} - Nut Free ^{VN} - Vegan ^{GF} - Gluten Friendly ^V - Vegetarian ^{DF} - Dairy Free
*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness