

Carolina Summer

Featuring locally sourced produce from Hat Creek Farms

Entrées

All of our steaks are hand cut from organic Meyers All Natural Red Angus Beef

Pamlico Sound Shrimp & Grits*

Pamlico Sound shrimp in a spicy tasso cream over Geechie Boy Mill Jimmy red grits

\$29.00

Beef Tenderloin*

Crispy potato and scallion cake, Geechie Boy Mill red peas with a rich demi-glace

\$36.00

New York Strip*

Served with pan seared rustic potato blend, haricot vertes and Merlot demi-glace

\$30.00

Saffron Seafood Risotto (gf)*

Carolina coast shrimp, scallops, baby heirloom tomatoes and red peas

\$29.00

Ashley Farms Free Range Chicken*

Roasted and stuffed with Goat Lady chevre and dried cherries, served over fettucine tossed with blue oyster mushrooms and pomegranate thyme reduction

\$25.00

Ahi Tuna (gf)*

Pan seared chili rubbed, served with Geechie Boy Mill grits, roasted okra and charred mango salsa

\$29.00

Chicken and Kale Ravioli (gf)

Grilled chicken and kale stuffed pasta with country ham crackling and a blue oyster mushroom bourbon sauce

\$19.00

Seafood Ravioli*

Delicate pasta stuffed with lobster and shrimp, Geechie Boy Mill Sea Island red peas and a brandy cream sauce

\$24.00

North Carolina Mountain Trout (gf)*

Pistacchio crusted, Pamlico Sound shrimp risotto, pan seared okra

\$27.00

The Farm (v)

Fresh local spring and summer vegetables, My Three Son's pimento cheese and scarlett runner beans

\$20.00

Chilean Sea Bass*

Pan crusted, lobster and spinach risotto, scarlett runner beans, sundried tomato and artichoke cream sauce

\$36.00

(v) Vegetarian (gf) Gluten Free

*Items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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Appetizers

Local Cheese & Charcuterie Platter

A selection of Goat Lady cheeses, Cheshire Farms cured meats, house pickled carrots and dried apricots. Served with red pepper bourbon jelly and rosemary roasted garlic crackers from the Accidental Baker

\$15.00

Pan Seared Scallops (v)*

Watermelon, baby arugula and Goat Lady cheese

\$12.00

Roasted Okra (v)

Roasted local okra with pimento and classic Lebanese hummus, warm pita

\$10.00

Edisto Island Blue Grit Cake

Geechie Boy Mill grits, collards and Goat Lady chevre

\$13.00

Porter Steamed Mussels (gf)*

Icey blue mussels steamed with Foothills Brewery People's Porter, leeks, tomatoes, garlic, jalapeños and cilantro

\$10.00

Pamlico Shrimp Cocktail*

Local shrimp sourced from the Pamlico Sound, cocktail sauce and Boar and Castle garlic dip

\$15.00

Albemarle Sound Jumbo Lump Crab

Cremini mushrooms stuffed with NC lump crab and garlic sriracha aioli

\$14.00

Hot Artichoke and Lobster Dip

Fresh basil, gruyere cheese served with rosemary garlic crackers

\$11.00

Soups & Salads

Lobster Pernod Bisque

\$8.00

Summer Vegetable and Chicken Ragout Soup

\$6.00

Caesar Salad (v)

Romaine Hearts, garlic croutons and creamy parmesan dressing

\$9.00

Fried Green Tomatoes

Boar and Castle yogurt cream, scarlett runner bean salad

\$11.00

Striped Baby Beet Salad (v,gf)

Baby arugula, Goat Lady chevre, blueberries, sweet red onions with roasted shallot vinaigrette

\$10.00

Early Harvest Salad (v,gf)

Watermelon, arugula, cucumbers, mint, shaved ricotta salata cheese with cracked black pepper and citrus vinaigrette

\$10.00

Grandover Salad (v)

Field greens with Belgian endive tossed in vanilla champagne vinaigrette with candied pecans, Goat Lady chevre, red onions, dried cherries and roasted plum tomatoes

\$9.00

56° Wedge Salad*

Iceberg lettuce, jalapeño bacon, green onions and maytag blue cheese

\$9.00

Baby Kale & Quinoa Salad (v,gf)

Avocado, cucumber, onion, tomatoes, lemon, mint, olive oil and balsamic vinegar

\$9.00

**Add grilled chicken, shrimp or tuna*

\$9.00

**Add seared scallops or crab cake*

\$10.00

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