

# Carolina Winter Harvest

Featuring locally sourced produce from Hat Creek Farms

## Entrées

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

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|   |                |
|---|----------------|
| <b>Down East Shrimp &amp; Grits</b>   | <b>\$27.00</b> |
| Pamlico Sound shrimp in a spicy Tasso cream over Geechie Boy Mill guinea flint grits, jalapeño bacon crumble  |                |
| <b>Beef Ribeye</b>  | <b>\$30.00</b> |
| Grilled and house blackened, creamed sweet potatoes, charred okra and chocolate expresso demi glace   |                |
| <b>Saffron Seafood Risotto</b> (gf)   | <b>\$29.00</b> |
| Carolina coast shrimp, scallops, mussels and baby heirloom tomatoes   |                |
| <b>Roasted Ashley Farms Free Range Chicken</b>  | <b>\$25.00</b> |
| Wrapped in Benton's smoked bacon and glazed with Carolina Wild Flower Honey, served with Anson Mills Farro Medio and spiced pecans, Geechie boy red peas and sweet corn |                |
| <b>Beef Tenderloin</b> (gf)   | <b>\$36.00</b> |
| Hand cut grilled filet, mashed cauliflower, Geechie Boy Mill red peas and smoked paprika thyme butter   |                |
| <b>Ahi Tuna</b> (gf)*   | <b>\$29.00</b> |
| Pan seared and chili rubbed, served with Geechie Boy Mill grits, roasted okra and charred mango salsa   |                |
| <b>Chicken and Kale Ravioli</b> (gf)  | <b>\$19.00</b> |
| Winter patty pan, baby zucchini and black truffle cream sauce   |                |
| <b>Gulf Black Grouper*</b>  | <b>\$32.00</b> |
| Cumin crusted over Geechie Boy blue grits, collard greens and Benton's country ham black eyed gravy   |                |
| <b>Ayden N.C. Catfish</b>   | <b>\$21.00</b> |
| Anson Mills cornmeal dusted, creamed sweet potatoes, fried okra, crispy prosciutto, house pickled onions and charred pepper butter                                      |                |
| <b>The Farm</b> (v,gf)  | <b>\$19.00</b> |
| Fresh local fall and winter vegetables, My Three Son's pimento cheese and Geechie Boy red peas  |                |
| <b>Chilean Sea Bass*</b>  | <b>\$36.00</b> |
| Lemon pepper seasoned, house pickled watermelon rind risotto, charred okra and fire roasted heirloom tomato, shallot and jalapeño jam. Chef Richard's Signature dish    |                |

(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

|   |                |
|---|----------------|
| <b>Cheese &amp; Charcuterie Platter</b>   | <b>\$18.00</b> |
| 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 |                |
| <b>The Grand Shrimp Cocktail (gf)</b>   | <b>\$15.00</b> |
| Not your ordinary shrimp cocktail. Boar and Castle dip and house made cocktail sauce  |                |
| <b>Pan Seared Scallops (gf)*</b>  | <b>\$13.00</b> |
| Blistered shishito peppers, Anson Mills farro medio salad with toasted pecans, lime, roasted cumin and pickled sweet onions   |                |
| <b>Southern Roasted Okra (v)</b>  | <b>\$10.00</b> |
| Roasted local okra with classic Lebanese and pimento hummus, warm pita  |                |
| <b>Heritage Farms Pork Belly</b>  | <b>\$11.00</b> |
| Chef Richard's dry rub, slow roasted, pan fried brussel sprouts, and Carolina heirloom damson plum glaze  |                |
| <b>Duck Confit</b>  | <b>\$14.00</b> |
| Wild chili's and blueberry braised duck leg confit, house pickled Asian pear, buttermilk biscuit with Dutch Kettle blueberry preserves  |                |
| <b>Grandover Hot Artichoke and Lobster Dip</b>  | <b>\$11.00</b> |
| A local favorite for over 15 years  |                |
| <b>Chesapeake Bay Oysters</b>   | <b>\$13.00</b> |
| Anson Mills cornmeal crusted, baby spinach, crispy Benton's country ham, oyster mushrooms and roasted chili jam   |                |

## Soups & Salads

|   |                |  |                |
|---|----------------|--|----------------|
| <b>She Crab Soup</b>  | <b>\$8.00</b>  | <b>Grandover Salad (v)</b>   | <b>\$9.00</b>  |
| <b>Benton's Country ham and Roasted Heirloom Tomato Soup</b>  | <b>\$6.00</b>  | Field greens with Belgian endive tossed in vanilla champagne vinaigrette with candied pecans, Goat Lady chevre, red onions, dried cherries and roasted plum tomatoes |                |
| <b>Fried Green Tomatoes (v)</b>   | <b>\$11.00</b> | <b>56° Wedge Salad*</b>  | <b>\$9.00</b>  |
| Boar and Castle yogurt cream, scarlet runner bean salad   |                | Iceberg lettuce, jalapeño bacon, green onions and Maytag blue cheese   |                |
| <b>Caesar Salad (v)</b>   | <b>\$9.00</b>  | <b>Charred Romaine &amp; Quinoa Salad (v,gf)</b>   | <b>\$9.00</b>  |
| Romaine hearts, garlic croutons and creamy parmesan dressing  |                | Cucumber, sweet red onion, tomatoes, cilantro with olive oil and balsamic vinegar  |                |
| <b>Baby Squash Salad (v,gf)</b>   | <b>\$10.00</b> | <i>*Add grilled chicken</i>  | <b>\$7.00</b>  |
| Arugula, Goat Lady chevre, baby patty pan, zucchini squash, heirloom grape tomatoes, green onions and roasted shallot vinaigrette |                | <i>*Add grilled shrimp or tuna</i>   | <b>\$9.00</b>  |
| <b>Winter Harvest Salad (v,gf)</b>  | <b>\$10.00</b> | <i>*Add seared scallops or crab cake</i>   | <b>\$10.00</b> |
| Strawberries, baby kale, quinoa, Belgian endive, local house spiced pecans and citrus vinaigrette                                 |                |  |                |

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