

Carolina Summer

Featuring locally sourced produce from North Carolina's Hat Creek Farms

Entrées

Dotted Rose Snapper	29
pan seared with anson mills carolina gold rice, wild flower honey glazed baby carrots and salsa verde	
Red Angus Beef Ribeye*	30
grilled with blackened seasoning, yukon gold crispy smashed potatoes, charred okra and merlot demi glace	
Atlantic Swordfish (gf)*	29
a cajun seasoned grilled steak over sautéed edamame with oyster and cremini mushrooms, carolina gold rice and tomato relish preserve	
Ashley Farms Free Range Chicken	25
lightly crusted with lusty monk grain mustard and grandover garden herbs, heirloom potatoes and blistered yum yum peppers	
Red Angus Beef Tenderloin (gf)*	36
hand cut grilled filet, goat lady chevre mashed potatoes, carolina soccutash and grain mustard peppercorn demi glace	
Hickory Nut Gap Pork Chop (gf)*	29
north carolina bone-in chop, sweet tea, ginger and chili brined. anson mills farro medio with black eyed peas, pan roasted okra and spicy dried apricot and granny smith jam	
Lobster and Shrimp (gf)	33
gluten free red lentil penne pasta tossed in roasted heirloom tomato and charred leek cream sauce	
Red Fish	34
seared and crispy over sautéed anson mills farro medio, sautéed brussel sprouts with benton's smoked bacon, watermelon radishes and local spring valley farms moonshine jelly	
Meyers Farm Short Ribs	26
expresso rubbed then braised with bourbon and ancho peppers, chevre mashed potatoes, carolina succotash, local oyster mushrooms and natural pan reduction	
The Farm (v)	19
featuring local spring and summer vegetables, anson mills golden rice, black eyed peas, roasted okra and lebanese hummus, warm pita	
Chilean Sea Bass*	36
herb crusted with lobster and spinach risotto, charred okra and mango toasted almond crème fraiche. 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

Charcuterie Platter	18
a selection of soft and hard 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	
The Grand Shrimp Cocktail (gf)	15
teary eyes cocktail sauce and old greensborough boar and castle dip	
Pan Seared Scallops (gf)*	13
geechie boy blue grits, charred corn, habañero oil drizzle and fried leeks	
Southern Roasted Okra (v)	10
roasted local okra with classic lebanese and pimento hummus, warm pita	
Heritage Farms Pork Belly*	11
slow roasted with chef richard's famous dry rub, creamed purple cabbage, watermelon radishes and goat lady chevre and garden herb grit cake	
Duck Confit*	14
wild chili's and blueberry braised duck leg confit, house pickled asian pear, buttermilk biscuit with dutch kettle blueberry preserves	
Grandover Hot Artichoke and Lobster Dip	11
a local favorite for over 15 years	
Sautèed Calamari*	13
southern noodle cake, watercress, charred pepper romesco sauce, shaved fennel and blistered heirloom cherry tomatoes	

Soups & Salads

She Crab Soup*	8	Grandover Salad (v)	9
		field greens with belgian endive tossed in vanilla champagne vinaigrette with candied pecans, goat lady chevre, red onions, dried cherries and roasted plum tomatoes	
Gazpacho Soup	6		
chilled heirloom vegetables, chevre crostini, olive oil drizzle			
Caesar Salad (v)	9	56° Wedge Salad	9
romaine hearts, garlic croutons and creamy parmesan dressing		iceberg lettuce, jalapeño bacon, green onions and maytag blue cheese	
Watercress Salad (v,gf)	10	Baby Artisan Lettuces	9
golden raisins, south carolina spicy pecans, blueberries and ruby red grapefruit, citrus vinaigrette		goat lady fig chevre, toasted almonds, dried apricots, english cucumber	
		*add grilled chicken	7
		*add grilled shrimp or tuna	9
		*add seared scallops or crab cake	10

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