

# Carolina Lunch

## Entrées

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- Grilled Sirloin Steak\* (GF)** 16  
a tender tri-tip steak, served with southern potato salad featuring Benton's smoked bacon
- Pan Seared Salmon\*** 15  
over farro medio with spicy candied pecans, fire roasted granny smith apples and heirloom tomatoes
- Tortellini Florentine\*** 14  
sautéed chicken breast over tortellini with sun-dried tomatoes in a Danish blue cheese cream sauce *or* zesty red sauce with baby spinach

## Sandwiches

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(all sandwich meats and cheeses are from the finest "Boar's Head" selections)  
choice of fries, cajun taro root chips or potato salad

- The Grandfather\*** 12  
8oz. Meyer's All Natural Angus burger on a brioche bun with bacon, "My Three Sons" pimento cheese, lettuce, tomato and herb mayonnaise
- Grandover Reuben** 13  
served open faced on homemade artisan loaf, thinly sliced corned beef, house made sauerkraut, Lusty Monk mustard, aged swiss and thousand island dressing
- The Gobbler** 11  
fresh roasted turkey breast, habanero mayonnaise, butter leaf lettuce, slow roasted sweet peppers, and dill havarti on a warm focaccia roll
- The Rachael** 12  
prosciutto de parma, fig jam, caramelized onions and Goat Lady chevre cheese on a jumbo croissant
- Chicken Salad** 9  
all breast chicken salad with lettuce and tomato on a toasted onion roll
- Seared Tuna Wrap\* (V)** 11  
seared rare, shredded romaine, diced tomatoes, wasabi mayonnaise, avocado and seaweed salad
- Grilled Chicken Sandwich\*** 10  
herb marinated chicken breast, heirloom tomatoes, pickled onions, dill havarti cheese and Stilton crème fraiche on a toasted everything brioche roll
- Smoked Ham and Cheese** 11  
toasted sourdough, smoked ham, havarti cheese, arugula, spicy pepper jelly

GF- gluten free      V- vegetarian

\*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.

# Carolina Lunch

## Soup

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	Cup	Bowl
She Crab Soup	6	8
Benton's Country Ham and Heirloom Tomato Soup (GF)	4	6

(add grilled "My Three Sons" pimento cheese sandwich \$5)

## Salad

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add \*chicken \$7 | add \*shrimp \$9 | add \*salmon \$9 | add \*grilled tuna \$9 | add \*crab cake \$10

**Traditional Caesar (V, GF)** 9  
romaine hearts, garlic croutons and creamy parmesan dressing

**Grandover Salad (V, GF)** 9  
field greens with belgian endive tossed in a vanilla champagne vinaigrette with candied pecans, crumbled chevre, red onions, dried cherries and roasted plum tomatoes

**Mediterranean Salad (V, GF)** 11  
romaine, feta cheese, olives, pepperoncini, artichokes, red onions, grape tomatoes and roasted oregano vinaigrette

**56° Wedge Salad (GF)** 10  
iceberg lettuce, jalapeño bacon, diced tomatoes, green onions and Maytag blue cheese crumbles

**Triad Salad (GF)** 11  
fresh fruit and berries with tuna salad, chicken salad, and cottage cheese served with a honey yogurt sauce

**Farmer's Salad\* (GF)** 12  
mixed greens, spinach, candied pecans, roasted new potatoes, bacon, avocado, smoked gouda, sweet red onions and sunny side up egg

## Flatbreads

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**Smoked Salmon** 12  
pastrami smoked salmon, local fig jam, fresh buffalo mozzarella, capers, balsamic reduction and extra virgin olive oil

**The Caprese (V)** 10  
grilled flatbread, olive oil, heirloom tomatoes, buffalo mozzarella, fresh basil and balsamic drizzle

**Short Rib** 12  
house braised short rib, crispy flatbread, shredded lettuce, Goat Lady chevre cheese, caramelized onions

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