

Carolina Harvest

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

Appetizers

Charcuterie Platter	18
a selection of soft and hard cheeses, Cheshire Farms cured meats, house pickled vegetables and dried apricots, served with red pepper bourbon jelly and rosemary roasted garlic crackers from the Accidental Baker	
The Grand Shrimp Cocktail (GF)	15
Tearly Eyes cocktail sauce and Old Greensborough Boar and Castle dip	
Pan Seared Scallops* (GF)	14
watercress salad, charred corn, habañero oil drizzle and fried leeks	
Southern Roasted Okra (V)	10
roasted local okra with classic Lebanese and pimento hummus with warm pita	
Heritage Farms Pork Belly*	12
slow roasted with Chef Richard's famous dry rub, creamy Goat Lady chevre cheese blue grits and hot chili oil	
Grandover Hot Artichoke and Lobster Dip	12
a local favorite for over 15 years	
Local Goat Lady Fried Chevre	12
Anson Mills cornmeal dusted fried chevre cheese, raspberry and chambord chutney with cucumber heirloom tomato salad	
Filet and Scallops Kebob* (GF)	16
cast iron blackened over black lentils with chimichurri sauce	

Soups & Salads

	Cup	Bowl		
She Crab Soup*	7	9	Grandover Salad (V)	9
Benton's Country Ham and Heirloom Tomato Soup	6	8	field greens with belgian endive tossed in vanilla champagne vinaigrette with candied pecans, Goat Lady chevre, red onions, dried cherries and roasted plum tomatoes	
Caesar Salad (V)		9	56° Wedge Salad (GF)	9
romaine hearts, garlic croutons and creamy parmesan dressing			iceberg lettuce, jalapeño bacon, green onions and Maytag blue cheese	
Watercress Salad (V,GF)		10	Caprese Salad (V)	10
golden raisins, South Carolina spicy pecans, blueberries and ruby red grapefruit, citrus vinaigrette			heirloom tomatoes, baby arugula, Stilton blue cheese, sweet red onion, blackberries and balsamic reduction	
			*add grilled chicken	7
			*add grilled shrimp or tuna	9
			*add seared scallops or crab cake	10

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.

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Entrées

Blackened Mahi-Mahi* over Geechie Boy heirloom forbidden rice with blistered peppers and sungold tomato relish	29
Red Angus NY Strip* yukon gold crispy smashed potatoes, charred okra and merlot demi glace	33
Wild Caught Salmon* (GF) a cajun seasoned and grilled filet over Anson Mills petite rouge peas, spinach and tomato relish preserve	32
Ashley Farms Free Range Chicken* stuffed with asparagus and Goat Lady chevre cheese, wrapped in prosciutto di parma served on a bed of forbidden rice and roasted heirloom tomato cream sauce	25
Red Angus Filet* (GF) hand cut grilled tenderloin, chevre mashed potatoes, Carolina succotash and grain mustard peppercorn demi glace	36
Rack of Lamb* (GF) truffled pomme frites, crab stuffed baby heirloom tomatoes, garlic asparagus and madeira demi glace reduction	35
Lobster and Shrimp Pasta (GF) gluten free red lentil penne tossed in roasted heirloom tomato and charred leek cream sauce	33
Carolina Coastal Flounder baked and stuffed with wild mushroom and truffle risotto, smoked chipotle cream and sautéed golden beets	32
Meyers Farm Short Ribs espresso rubbed and braised with bourbon and ancho peppers, chevre mashed potatoes, Carolina succotash, local oyster mushrooms and natural pan reduction	28
The Farm (V) featuring local summer and fall vegetables, heirloom forbidden rice, Anson Mills petite rouge peas, roasted okra and Lebanese hummus, warm pita	19
Vegetable Ravioli (V) grilled portobello and cremini mushroom stuffed pasta, charred local heirloom tomato and cilantro cream with grilled artichoke hearts	22
Chilean Sea Bass* cumin and smoked paprika crusted, tomato risotto, charred okra with mango and fresh chili relish. Chef Richard's signature dish	36

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