

Carolina Fall Harvest Dinner

A Taste of Southern

Featuring locally sourced ingredients from North Carolina purveyors

Appetizers

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| Baked N. Carolina Crab Dip | 13 |
| <i>Morehead City jumbo lump crabmeat, Parmesan, Romano, Gruyere, and Cream Cheese. Served with the Accidental Baker's roasted garlic crackers</i> | |
| Poblano Peppers | 11 |
| <i>slow roasted, stuffed with local Carolina crabmeat, black eyed peas, smoked gouda and spicy red pepper sauce</i> | |
| The Grand Shrimp Cocktail | 15 |
| <i>teary eyed cocktail sauce and old Greensborough Boar and Castle dip</i> | |
| Stuffed D'Anjou Pear | 12 |
| <i>prosciutto wrapped, Goat Lady chevre cheese stuffed, roasted and honey rosemary vinaigrette</i> | |

Soup & Salads

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| Butternut Squash, Kale and Quinoa Soup (V) | <i>cup</i> \$6 | <i>bowl</i> \$8 |
| 56° Wedge Salad (GF) | 9 | |
| <i>iceberg lettuce, jalapeño bacon, green onions and Maytag blue cheese</i> | | |
| Grandover Salad (V) | 9 | |
| <i>baby spinach, bibb lettuce, Japanese cucumbers, shaved sweet red onion, balsamic marinated roasted roma tomatoes, feta cheese and house-made avocado tarragon dressing</i> | | |
| Shredded Caesar Salad (V) | 9 | |
| <i>chopped romaine hearts, house made garlic pumpernickel croutons, creamy parmesan dressing and shaved romano cheese</i> | | |
| <i>*add grilled chicken</i> | 7 | <i>*add grilled shrimp or salmon</i> 8 |
| | | <i>*add crabcake</i> 12 |

Entrées

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| NC Jumbo Lump Crab Cakes | 32 |
| <i>sautéed golden brown with spicy jalapeno relish over spinach and watercress salad with Benton's smoked bacon, pickled onions and Goat Lady chevre</i> | |
| USDA Prime Ribeye | 39 |
| <i>12 ounce, mid-western farm raised, charred onion whipped potatoes, braised red cabbage with spicy glazed southern pecans and lusty munk grain mustard and horseradish brandy cream sauce</i> | |
| Springer Mountain Fried Chicken | 26 |
| <i>organic chicken, pickle brined and skillet fried, My Three Son's pimento cheese mashed potatoes, collards, jalapeno chow chow, black eyed peas, maple drizzle</i> | |
| Ridgefield Farm Filet Mignon*(GF) | 38 |
| <i>8 ounce, Brasstown, NC raised all natural beef, lobster potato cake, jumbo asparagus and a wild mushroom Madeira cream sauce</i> | |
| Fiocchi Pasta | 26 |
| <i>a beggars purse stuffed with four imported cheeses and crisp pears, Calvados brandy and porcini mushroom cream sauce or house made red sauce</i> | |
| Chilean Sea Bass | 37 |
| <i>cajun crusted and pan seared, four cheese spinach orzo, with mango toasted pine nut sauce Chef Richard's signature dish</i> | |
| The Farm (V) | 19 |
| <i>featuring local fall and winter roasted vegetables, black eyed peas, low country unicorn grits, Marie Koury's Lebanese hummus and warm pita</i> | |

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.