

Carolina Spring Harvest

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

Appetizers

Scallops (GF) 14

pistachio crusted on a bed of charred brussel sprouts with ginger carrot puree

The Grand Shrimp Cocktail (GF) 15

teary eyes cocktail sauce and Old Greensborough Boar and Castle Dip

Marie Koury's Lebanese Hummus (V) 11

traditional hummus served with carrot sticks, olives and warmed pita

Baked NC Crab Dip 14

Morehead City jumbo lump crabmeat, gruyere and cream cheese. Served with the Accidental Baker's roasted garlic crackers

Stuffed Avocado (V) 13

fresh avocado stuffed with a quinoa salad served over Mary Koury's Lebanese hummus, baby greens, radishes, dried pomegranate, pesto oil and warmed pita

Soup & Salads

She Crab Soup **Cup** **Bowl**

7 9

Baby Kale Caesar Salad 10

chopped kale and romaine, house-made garlic pumpernickel croutons, creamy parmesan dressing and shaved romano cheese

56° Wedge Salad (GF) 10

iceberg lettuce, jalapeno bacon, green onions

Grandover Salad (GF) 10

baby spinach, bibb lettuce, cucumbers, shaved sweet red onions, roasted roma tomatoes, feta cheese and house-made avocado tarragon dressing

Pickled Vegetable Salad (V) 9

sweet red onions, cremini mushrooms, zucchini, squash, asparagus and cauliflower tossed in pesto oil with Marie Koury's hummus and grilled pita

Summer Salad (GF) 9

field greens, romaine lettuce, roasted peppers, pickled onions, diced cucumber, marinated artichokes and roasted pumpkin seeds

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

Jumbo Prawns*

pan seared fresh water prawns over orzo with spinach and dates in a roasted local heirloom tomato cream sauce topped with arugula roasted garlic pesto

39

Springer Mountain Fried Chicken

organic chicken, pickled brined and skillet fried, My Three Sons pimiento cheese mashed potatoes, turnip greens, jalapeno chow chow, black eyed peas, maple drizzle

27

Ridgefield Farm, Filet Mignon*

hand cut all natural beef with NC jumbo lump crab meat and Danish blue cheese, Yukon Gold mashed potatoes, fire roasted brussel sprouts and Madeira Espagnole sauce

42

Seared Scottish Salmon*

over jumbo ravioli stuffed with wild mushrooms and cheese, asparagus tips and cremini mushroom cream sauce

34

The Fairway (V)

featuring roasted local spring and summer vegetables, black eyed peas, acorn squash, low country grits, turnip greens, mashed potatoes and Marie Koury's Lebanese hummus with warm pita

24

Ridgefield Farm, Boneless Beef Short Ribs (GF)

slow braised with espresso, red wine, port, ancho chilies, cumin, charred tomatoes and beef stock. Served over three cheese risotto with sautéed asparagus

35

U.S.D.A. "Prime" Ribeye (GF)*

mid-western farm raised, charred onion whipped potatoes, sautéed green asparagus, hunter sauce with cremini mushrooms

40

Chilean Sea Bass*

cajun seasoned and pan seared NC lump crab risotto, sautéed broccolini and roasted garlic leek cream sauce. Chef Richard's signature dish

39

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