

Salads

Kale Salad baby kale mix, cauliflower, bell pepper, carrots, poached golden raisins Pecorino Romano, black garlic sherry vinaigrette	9.50
Grilled Grape Salad romaine, arugula, grilled grapes, Bermuda onion, toasted pistachios, white balsamic reduction, Great Hill blue cheese vinaigrette	9.50
Beet Salad red beets, shallots, spiced walnuts, goat cheese, arugula, black currant vinaigrette	9.50
Warm Goat Cheese Salad mixed greens, hazelnut crusted goat cheese, wine poached onions, apricot-jalapeño vinaigrette	9.50
Forbidden Black Rice Salad* black rice, roasted Urban Gourmet Farms Shitakes, caramelized broccoli, sunny-side up farm egg, toasted sesame seeds, fresh ginger-chili vinaigrette	10.00

Appetizers and Light Meals

Prince Edward Island Steamed Mussels* red curry coconut broth, carrots, green onion, cilantro, toast	12.50
Pizzetta house made naan, cauliflower, shaved brussels sprouts, pancetta, shallot-garlic confit, Gruyere	12.50
Local Duck Wings Oolong tea cured Harmony Ridge Farms duck wings, fried, miso honey	12.00
Meze Plate* grilled spicy beef kabobs, muhammara, zucchini fritters, olives, pickled hearts of palm, grilled house made naan	14.50
Meatballs* Moroccan spiced lamb meatballs, Shakshuka, farm egg	13.00
Squid sautéed squid, caper-brown butter chili sauce, squid ink conchiglie	13.50
Cheese Plate selection of 3 cheeses, seasonal mostarda, grapes, rosemary brown-butter cashews, dried apricots, cornichons, toast points	12.50
Oysters on the Half Shell* six cold water oysters served with fresh horseradish-ginger cocktail sauce, Lambrusco mignonette, and crackers	13.50
Beef Carpaccio* seared beef tenderloin, whole grain mustard, capers, cornichons, shallot, herbs, arugula, grilled ciabatta bread	10.00

Entrees

We feature daily appetizer and entrée specials

Shrimp or Vegetarian Geechie Boy Grits NC shrimp or local oyster mushrooms, slow roasted tomatoes, jalapeno bacon, coffee BBQ sauce with sautéed oyster mushrooms	19.00	with sautéed shrimp	25.00
Maple Leaf Farms Grilled Duck Breast* Gruyere chive waffle, guanciale, asparagus, maple-Siracha butter			30.00
Filet of Beef* grilled 8oz filet of beef, miso BBQ glaze, roasted carrots, tater tot beignets, simply dressed arugula			32.00
Southeast Family Farms Rabbit Rilette braised, fricasee of summer squash and trumpet mushrooms, shaved Italian summer truffles, spinach puree, truffle oil, mustard bread crumbs			31.00
Harmony Ridge Farms Pork Chop* brined and grilled, Succotash, okra, field peas, corn, tomato, leeks, bacon Bourbon honey mustard glaze			28.00
Scottish Salmon* pan roasted, young potatoes, green sorrel sauce, crème fraiche, grilled scallions, chervil			28.00
Springer Mountain Farms Buttermilk Fried Chicken Breast Yukon gold mashed potatoes, sautéed spinach, shallot-black pepper gravy			21.00
Mushroom Bolognese fresh house made tagliatelle with stewed mixed mushroom Bolognese sauce and shaved Pecorino			20.00
Grain bowl warm farro and spinach, harissa roasted carrots, turmeric pickled fennel, avocado, radishes, feta cheese, beet-egg, lemon tahini vinaigrette			19.00
Seared Sea Scallops* cauliflower goat cheese panna cotta, roasted golden beets, cherry mostarda puffed sorghum grain			32.00
spinach sautéed in olive oil			6.00
entrée split charge – includes extra sides			6.00

*These items contain raw or undercooked foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please notify us of any dietary restrictions or allergies even if the ingredient is not listed.

Our full-service catering division can provide delicious meals, bar service, and staffing for your next party or event. We are preferred caterers at many of Charlotte's finest cultural venues.

Our local organic farm partners include Dover Farms, Harmony Ridge, Tega Hills Greenhouses, Chapel Hill Creamery, and Heritage Farms.

No separate checks on parties of 12 or more. We do not include gratuity on large parties.