

Salads

House Tega Hills mixed lettuces, grape tomatoes, radish, pickled red onion, herbs, Dijon vinaigrette	7.50
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 crust, wine poached onions, apricot-jalapeño vinaigrette	9.50
Panzanella* toasted bread, frisee, shaved brussels sprouts, bacon lardons, poached farm egg, Pecorino, honey serrano vinaigrette	10.50

Appetizers and Light Meals

Prince Edward Island Steamed Mussels* red curry coconut broth, carrots, green onion, cilantro, toast	12.50
Pizza house made naan, roasted cauliflower, caramelized shallot, Merguez sausage, pickled garlic spread, Gruyere	12.00
Harmony Ridge Farms Duck Wings Miso butterscotch, house chili sauce, pickled cucumbers	12.00
Meze Plate* grilled spicy beef kabobs, chickpea dip, zucchini fritters, olives, pickled hearts of palm, grilled house made naan	14.50
Meatballs* Moroccan spiced lamb meatballs, Shakshuka, farm egg	13.00
Grilled Octopus smoked eggplant, caramelized cauliflower, Picquillo peppers, sauce Romesco, charred orange	13.50
Cheese Plate selection of 3 cheeses, house made hot pepper jelly, seasonal mostarda, grapes, rosemary brown butter cashews, dried apricots, cornichons, toast points	12.50
Beef Carpaccio* seared beef tenderloin, whole grain mustard, capers, cornichons, shallot, herbs, arugula, grilled ciabatta bread	10.00
Oysters on the Half Shell* six cold water oysters served with fresh horseradish-ginger cocktail sauce, Lambrusco mignonette, and crackers	13.50

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, creamed kale, Olde Mecklenburg Copper Ale battered onion rings, Great Hill Blue cheese, veal demi			32.00
Southeast Family Farms Rabbit braised, sweet potato ricotta dumpling, brown butter, brussels sprouts hazelnuts, sage, Pecorino			30.00
Harmony Ridge Farms Pork Chop* brined and grilled, apple, local King Trumpet mushroom and shallot risotto, Bourbon honey mustard glaze			28.00
Scottish Salmon pan roasted, young potatoes, green sorrel sauce, crème fraiche, grilled scallions, chervil			28.00
Buttermilk Fried Chicken Breast Yukon gold mashed potatoes, sautéed spinach, shallot-black pepper gravy			20.00
Mushroom Bolognese fresh house made tagliatelle with stewed mixed mushroom Bolognese sauce and shaved Pecorino			20.00
Vegetarian Lasagna butternut squash, Urban Gourmet Farms mushrooms, swiss chard, onions, goat cheese béchamel, arugula pesto			24.00
Seared Sea Scallops* pancetta, brussels sprouts, parsnip puree, orange-truffle vinaigrette			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.*