Salads

Asparagus Salad
roasted tender asparagus, shitake mushrooms, crispy fried leek threads, pickled carrots, black garlic ginger goat cheese, Gochujang vinaigrette 9.50

Grilled Grape Salad
romaine, arugula, grilled grapes, Bermuda onions, 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

Kale Salad
baby kale mix, cauliflower, bell pepper, carrots, poached golden raisins Pecorino Romano, black garlic sherry vinaigrette 9.50

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

Fried Oysters *
Mexican street corn, queso fresco, chipotle powder, smoked Poblano aioli 13.50

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
sautééd 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

Tuna Poke*
diced raw sushi grade tuna, grapefruit-lime ponzu, cucumbers, avocado, green onions, jalapeno, cilantro, toasted sesame seeds, tobiko, crispy leeks, chili mayonnaise Vegan version with beets, vegan chili mayonnaise 12.00 with tuna 14.00

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 Logan Turnpike Mill 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*
strawberry-burnt honey glaze, buttermilk ricotta, seared sugar snap peas, shaved radish, Chioggia beets

Filet of Beef*
grilled 8oz filet of beef, cider braised collard greens, smoked carrot puree, Korean chili paste compound butter

Pork Shank
braised shank, spätzle with Brussels sprouts, celery, carrots, onion, OMB beer mustard, herbed pretzel bread crumbs

Salmon*
pan roasted, grilled broccolini, pickled golden raisins, shallots, grilled garlic bread croutons, almonds, honey-sherry vinaigrette

Buttermilk Fried Chicken Breast
Yukon gold mashed potatoes, sautéed spinach, shallot-black pepper gravy

Mushroom Bolognese
fresh house made tagliatelle with stewed mixed mushroom Bolognese sauce, shaved Pecorino

Grain Bowl
warm quinoa, maple roasted butternut squash, baked apples, toasted almonds, celery, carrots, onion, arugula, tahini-maple dressing

Seared Sea Scallops*
cauliflower goat cheese panna cotta, roasted golden beets, cherry mostarda, puffed sorghum grain

sautéed spinach
entée split charge – includes extra sides

*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 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.