

STARTERS

Spinach Artichoke Dip \$13
served with fried pita

GF R&B Shrimp Cocktail \$14

jumbo gulf shrimp poached with lemon and bay leaves, with a sweet chili cocktail sauce

GF Crispy Panang \$15
coconut curry shrimp served with mango chili sauce

Prime Beef Tenderloin Carpaccio \$15
fried capers, minced onion, maldon sea salt, parmigiano reggiano, heirloom cherry tomatoes, thyme oil, balsamic glaze

Mediterranean Pizza \$10
homemade pesto, feta and parmesan cheese, and olive, artichoke, tomato bruschetta. With a balsamic reduction

Southern Fried Pimento Cheese Balls \$12
served with red pepper jelly

GF Pomegranate Brussel Sprouts \$10
fried brussel sprouts tossed in a pomegranate molasses and cajun spices with fresh pomegranate seeds

Crispy Pork Belly \$14
smoky bbq sauce with chipotle crema

Midnight Mushies \$10
deep fried local mushrooms from Midnight Mushroom Farm, and onions with house made sriracha ranch
+ substitute rice flour upon request

GF Wings \$12
6 smoked wings with house made BBQ sauce
+ ranch or blue cheese dressing

Charcuterie Board \$22
chef's choice of meats, cheeses, and accents
+ available after 5:00 pm

Ahi Tuna Stack \$15
ahi tuna, thai basil, lemongrass, sweet thai chili, heirloom tomatoes, cilantro, avocado, and cucumber

SOUPS AND SALADS

Soup Du Jour 6 Cup 10 Bowl

Lemon Fennel Caesar 7 Half 12 Full
house made caesar, romain, shaved fennel, croutons, lemon zest

GF Waldorf 8 Half 13 Full
apples, celery, walnut, raisin, grapes, tossed with a poppy seed dressing, over a bed of mixed green

Tomato Basil 6 Cup 10 Bowl

GF Bacon and Blue 8 Half 13 Full
applewood smoked bacon, heirloom tomatoes, shaved red onion, romain, and homemade blue cheese dressing

VEGAN Pickled Beets 7 Half 15 Full
pickled golden beets, green garbanzo beans, shaved onions, heirloom tomatoes, arugula, romaine, and truffle maple vinaigrette

Add Protein- springer mt. grilled chicken...7/shrimp...8/salmon...9

BURGERS

[gluten free bun available upon request]

***The Aristocrat** \$17
blue cheese and bacon, dried cherry tomato, lemon and garlic dressed arugula

***The Pimento** \$16
house made pimento cheese, bacon jam with sweet and spicy pickles

ENTRÉES

GF VEGAN Soul Bowl \$15
layered flavors and textures to nourish the mind, body, and soul. Black beans, jasmine rice, sweet potato, pecans, pickled onions, seasonal fruits and veggies, with a tahini maple dressing

Grilled Chicken and Tortellini \$26
garlic and basil alfredo, roasted red peppers

Citrus and Sunflower Crusted Salmon \$28
pearl couscous, with apricot mint and red pepper, and grilled zucchini

Seared Filet \$45
black pepper, coriander and coffee crusted, worcestershire demi glaze, crispy onions, zucchini, and mashed potatoes
+ substitute regular grilled filet upon request

Grilled Rack of Lamb \$38
garlic and thyme lemonata, roasted fingerling potatoes, and grilled zucchini

Honey & Cajun Seasoned Pork Tenderloin \$28
red beans and rice with andouille, fresh heirloom tomatoes and scallions

GF Red Pepper Shrimp & Risotto \$28
gulf shrimp sautéed with red pepper jam, bacon, cherry tomatoes, risotto, fresh arugula and fried capers

GF Local Rainbow Trout \$25
carolina mountain trout served with jasmine rice and grilled zucchini

GF Ribeye \$44
14 oz, served with roasted fingerling potatoes and grilled zucchini

Mushrooms and Gnocchi \$22
basil pesto, onions, and peppers

Filet & Shrimp Chimichurri \$52
8 oz. filet with 3 grilled jumbo shrimp, chimichurri, grilled zucchini, and fingerling potatoes

Split Entrées \$4
entrées that are split are served separately with full sides

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions