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restaurant . café . bar
Restaurant Week

First

-Choose One-

Artisan Cheese Board

Chef's Selection of Local & Imported Cheeses, Olive Oil Crackers, Accompaniments

Pumpkin + Burrata

Pancetta, Pepitas, Wild Arugula, Vincotto

PEI Mussels

Tear Drop Peppers, Fennel, Dry Cured Chorizo, Coconut Tomato Broth

Smoked Trout Dip

Pickled Shallots, Fines Herbes, Lemon Oil, Benne Seed Crackers

100% Grass Fed Polpettes

San Marzano Sugo, Black Garlic Balsamic, Soft Herbs, Grana Padano

Hand Rolled Cavatelli

Confit Duck, Roasted Brussels Sprouts, Preserved Lemon, Walnut + Sage Pesto

Second

-Choose One-

Guanciale Wrapped Pork Tenderloin

Smoked Polenta, Young Carrots, Hakurei Turnips, Mustard Jus

Carolina Mountain Trout

Warm Orzo Salad, Braised Winter Greens, Heirloom Squash, Picatta Sauce

Upcountry Vegetable Plate

Ancient Grains, Chef's Selection of Local + Seasonal Produce

Skillet Seared Scallops

Pancetta, Beluga Lentils, Romanesco, Celeriac & Brown Butter

Duck Confit

Braised Winter Greens, Heirloom Squash, Field Peas, Kumquat Jus

Braised Beef Short Rib

Sweet Potato, Wild Mushrooms, Brussels Sprouts, Black Garlic Demi

Dessert

-Choose One-

Chocolate Torte (GF, Veg)

Peanut Butter Mousse, Nanny's Lace Cookie, Sea Salt

Apple Crisp

Brown Butter Streusel, Cider Caramel, Cinnamon Sugar Ice Cream

Lemon Olive Oil Cake

Citrus Curd, Pistachios, Candied Mint, Torched Meringue