



BISTRO DINNER

STARTERS & SALADS

NC CHEESEBOARD 21

Chef's Choice of Five Varieties of NC Cheeses, House-Made Olive Tapenade, Jam, Greek Olives, Cornichons, Infused Honey, Served with a Cracker Variety

Add Charcuterie 8

PIMENTO CHEESE DIP 11

House-Fried Pork Rinds, Crispy Bacon, Scallions, Spicy Pepper Jam

AHI TUNA CEVICHE 17

Avocado, Lime Juice, Fresh Jalapeño, Spicy Chile Paste, Cilantro, Warm House-Fried Tortilla Chips

WATERMELON FETA CAPRESE 13

Olive Vinaigrette, Fresh Mint

BANG BANG SHRIMP 19

Sweet Chili Glaze, Scallions

CAESAR SALAD 10

Romaine, Crispy Bacon, Shaved Red Onion, Parmesan Crisps, House Croutons, Caesar Dressing

BERRY SEASONAL SALAD 12

Chèvre, Fresh Berries, English Cucumbers, Candied Almonds, Pancetta, Champagne-Strawberry Vinaigrette

GARDEN SALAD 9

Mesclun Lettuce, Grape Tomatoes, Carrots, Red Onion, English Cucumbers, House Croutons, Grape Tomatoes, Lemon-Oregano Vinaigrette

Add Chicken 6 | Tuna 9 | Salmon 9 | Scallops 13

ENTREES

PAN-ROASTED SALMON 19

Citrus Salsa, Chilled Couscous Salad, Heirloom Tomato, Avocado, Grilled Corn, Red Onion, Parsley, Chive Oil

PAN-SEARED SEA SCALLOPS 25

Red & White Quinoa, Wilted Baby Arugula, Sautéed Red Pepper, Crispy Prosciutto, Blackberry Gastrique

PAN-ROASTED CHILEAN SEABASS 37

Bacon-braised Black Lentils, Garlic-sautéed Snow Peas, House-made Spicy Chimichurri, Crispy Red Chili

GRILLED PETIT BEEF FILET 23

Roasted Brussels, Cabernet Demi-Glace, Mashed Red Skinned Potatoes, Crispy Shallot

GRILLED 12 OZ RIBEYE 33

Red-Skinned Mashed Potatoes, Roasted Asparagus, House-churned Herb Butter

VEAL PICCATA 23

Angel Hair Pasta, Heirloom Tomatoes, Basil Chiffonade, Grilled Baguette, Caper-lemon Butter Sauce