

Entrees

**Lamb Loin: corn/kale/spaghetti squash/pickled red onions/jalapeno parsnip puree/jus \$42*

Sunburst Trout: turnips/corn/local potatoes/greens/jalapeno relish \$28

**Heritage Farms Pork Loin: succotash/aji dulce/apple butter \$26*

**Harmony Ridge Duck Breast: gnocchi/turnips/kale/fennel slaw/cherry gastrique \$42*

Joyce Farms Chicken Breast: shiitake/butternut squash/greens/poblano/polenta di nero \$26

Mahi: rice grits/chorizo/green onions/pickled beets/greens/chive aioli \$34

NC Shrimp & Grits: Linney's Mill grits/chorizo/green onions/tomato/peppers/okra \$25

**Prime KC Bone-in Strip: greens/okra/oyster mushrooms/potatoes/cherry mostarda \$44*

House Pasta: tagliatelle/squash/pak choi/beets/mushrooms/parmesan/balsamic reduction \$22

**Scallops & Wild Boar: local potatoes/aji dulce/greens/local squash/beet brandade \$37*

Fresh Catch: \$mp

Sides

Roasted Local Beets: orange-mint vinaigrette \$7

Mac & Cheese: gruyere & parmesan cheese \$9

Pan Fried Sweet Potato: watermelon molasses \$7

Collard Greens: pot likker/country ham \$7

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.