

PLATES

NEIGHBORHOOD KITCHEN

December 11, 2017

20% gratuity will be added to parties of six or more

STARTERS

Fried Oysters

Alabama white BBQ sauce, house pickled onion, 8
Pairing: Muscadet, Claude Branger 2015 (Loire, France)

Crab and Old Bay Beignets

Made with local peppers and onions, cajun remoulade, 9
Pairing: Riesling, Schlossmühlenhof Trocken 2015 (Germany)

Fried Brussels Sprouts

Cashews, sweet and sour mustard, 8
Pairing: Grüner Veltliner, Stadt Krems 2016 (Austria)

Autumn Salad

Farmers' Collective greens, roasted butternut squash, dried cranberries, ricotta salata, maple pecan vinaigrette, 8
Pairing: Pinot Gris, Milbrandt 2016 (Washington)

Roasted Beet Salad

Farmers' Collective greens, roasted red beets, goat cheese, pickled red onion, toasted pepitas, balsamic vinaigrette, 8
Pairing: Sauvignon Blanc, Spy Valley 2016 (New Zealand)

Caesar Salad

Romaine lettuce hearts, house Caesar dressing, herbed croutons, Grana Padano, 8 (Add Chicken +6)
Pairing: Chardonnay, True Myth 2014 (Edna Valley, CA)

Cheese Plate

A selection of artisanal cheeses from around the world, served with toast, 12
Pairing: Rosé, DeMorgenzon 2016 (South Africa)

Housemade Charcuterie

Canadian bacon (tenderloin), five spice pork rilette, chicken and emu liver mousse, assorted house pickles, mustard, seasonal fruit preserves, toast, 12
(Add Cheese +6, Add Foie Gras +7)
Pairing: Riesling, Schlossmühlenhof Trocken 2015 (Germany)

Soup of the Day

Served with toast, Cup 4; Bowl 7

MAINS

Catch of the Day*

Cumin carrot puree, French green lentils, roasted cauliflower, maple tahini, 19
Pairing: Riesling, Schlossmühlenhof Trocken 2015 (Germany)
Bottle: Gewurztraminer, Abbazia 2014 (Italy)

Housemade Fettuccine

Pumpkin, hazelnut and sage cream sauce, mushrooms, spinach, 17 (Add Chicken +6; Add Shrimp +7)
Pairing: White Blend, D'Arenberg 'Hermit Crab' 2015 (Australia)
Bottle: Chardonnay, Talley 'Estate' 2014 (Arroyo Grande, CA)

Boneless Pork Chop*

8 oz. pork chop, mashed sweet potato with pecan crisp topping, Brussels sprouts and shallots sautéed in bacon fat, apple onion jus, 15
Pairing: Austrian Red, Heinrich 'RED' 2015 (Austria)
Bottle: Grenache, Elizabeth Spencer 2014 (Mendocino, CA)

NY Strip Steak*

10 oz NY Strip, herb mashed red potato, broccoli, caramelized onion jus, 22 (Add Shrimp +7)
Pairing: Cabernet Sauvignon, Martin Ray 'Reserve' 2014 (Napa)
Bottle: Rioja, Viña Albina 'Gran Reserva' 2007 (Spain)

Big Veggie Roast

Farmers' Market spaghetti squash stuffed with Brussels sprouts, roasted beets, butternut squash, spinach, mushrooms, spicy house tomato sauce, 17
Pairing: Gamay, Chateau du Basti 2015 (Beaujolais, France)
Bottle: Pinot Noir, Hitching Post 'Hometown' 2015 (Central Coast)

Plates Burger Deluxe*

8 oz. house ground brisket and short rib patty, signature seasonings, cheddar and mushroom fondue, crispy onions, artisan bun, side truffle fries, 14
Pairing: Shiraz/Cabernet, Inkberry 2016 (Australia)
Bottle: Bordeaux, Chateau de Parenchere 2013 (France)

DINNER

 Gluten Free

 Vegetarian

 Vegan

We are proud to feature local farmers, fishermen, and craft producers such as Farmers' Collective, NC Fresh Catch, Wise Farms, Linda Johnson Farm, Perry Lowe Orchards, Night Kitchen Bakery, Raleigh Brewing, and many others. We do our utmost to make them proud as well.

*Denotes raw or rare preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.