

PLATES

NEIGHBORHOOD KITCHEN

Weekend of December 16, 2017

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

LIGHTER FARE

Crab and Old Bay Beignets

Made with peppers and onions, Cajun remoulade, 9

Fried Brussels Sprouts

Sweet and sour mustard, cashews, 8

Autumn Salad

Farmers' Collective greens, roasted butternut squash and pumpkin, dried cranberries, ricotta salata, maple pecan vinaigrette, 8 (Add Chicken +6; Shrimp +7)

Roasted Beet Salad

Farmers' Collective greens, roasted red beets, goat cheese, pickled red onion, toasted pepitas, balsamic vinaigrette, 8 (Add Chicken +6; Shrimp +7)

Caesar Salad

Romaine lettuce hearts, house Caesar dressing, herbed croutons, Grana Padano, 8 (Add Chicken +6; Shrimp +7)

Cheese Plate

An ever-changing selection of artisanal cheeses from around the world, served with toast, 12

Soup of the Day

Cup 4, Bowl 7

SIDES

Fresh Fruit	3
Creamy Grits	3
House Cut Fries	3
House Biscuit w/ Fruit Preserves	3
Side Salad	4
Housemade Sausage	4
House Cured Bacon	4

BRUNCH

The Basics*

Two eggs any style, choice of fruit or side salad, choice of house cut fries, grits or toast, 7

(Add more eggs +1.5 each)

Big Country Breakfast Bowl*

Scratch made biscuit, grits, two sunny side up eggs, house cured bacon, housemade sausage, redevye gravy, 12

French Toast Casserole

Housemade brioche, Grand Marnier spread, real maple syrup, almond crumble, side housemade sausage or bacon, 12

Salmon Benedict*

House smoked salmon, housemade biscuit, poached eggs, maple hollandaise, side salad, 12

Pimento Cheese Biscuit*

Scratch made biscuit, housemade pimento cheese, two over easy eggs, grits, 12

(Add house cured bacon or sausage +2)

Southwestern Brunch Bowl*

Black beans, brown rice, onion, roasted red and bell peppers, three cheese blend, two sunny-side up eggs, cilantro, salsa verde sauce, 11

(Add bacon or sausage +2, blackened chicken +6)

Frittata

Your choice of frittata, served with side salad, 9

- Bacon, cheddar, tomato compote
- Spinach, tomato, goat cheese crême 

Steak and Cheese Sandwich

Sliced strip loin, sautéed peppers and onions, cheddar, Panola aioli, Night Kitchen hoagie, house cut fries, 12

(Add egg +1.5, bacon +2)

Plates Kitchen Double Cheeseburger

Two 4 oz. house ground brisket and short rib patties, signature seasonings, American cheese, diced onions, pickles, Plates secret sauce, Night Kitchen bun, house cut fries, 11

(Add egg +1.5; bacon +2)

BRUNCH

FIRST SEATING 11:00

LAST SEATING 2:30

 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.