

PLATES

NEIGHBORHOOD KITCHEN

December 17, 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: Sauvignon Blanc, Cono Sur 'Reserva' 2016 (Chile)

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, Cono Sur 'Reserva' 2016 (Chile)

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: Riesling, Schlossmühlenhof Trocken 2015 (Germany)

Housemade Charcuterie

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

Deviled Eggs

Mustard, farm greens, pickles, 7
Pairing: Muscadet, Claude Branger 2015 (Loire, France)

Soup of the Day

Served with toast, Cup 4; Bowl 7

SUNDAY ROAST

Sliced Hickory Smoked Ham

Spiced roasted cabbage, pineapple rice, cran-apple compote, 19
Pairing: Pinot Noir, Maison de Roche Bellene 2015 (Burgundy)
Bottle: Pinot Noir, Anne Amie 'Cuvee A' 2015 (Oregon)

Big Veggie Roast

Farmers' Market spaghetti squash stuffed with Brussels sprouts, butternut squash, arugula, portabella and shiitake mushrooms, spicy house tomato sauce, 17
Pairing: Gamay, Guillaume Clusel 'Traboules' 2015 (Lyon, France)
Bottle: Pinot Noir, Hitching Post 'Hometown' 2015 (Central Coast)

MAINS

Catch of the Day*

Saffron risotto, Chef's vegetable medley, citrus fumet, 19
Pairing: Riesling, Schlossmühlenhof Trocken 2015 (Germany)
Bottle: Gewurztraminer, Elena Walch 2015 (Alto-Adige, 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)

Braised Short Rib

Creamy grits, Chef's vegetables, caramelized onion jus, 18
Pairing: Cabernet Sauvignon, Martin Ray 'Reserve' 2014 (Napa)
Bottle: Rioja, Viña Albina 'Gran Reserva' 2007 (Spain)

 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.