

PLATES

NEIGHBORHOOD KITCHEN

February

STARTERS

Steak Tartare*

Chili, coffee, lemon, caper, quail egg, potato chips, 12

Sweet Onion Calamari

Balsamic glaze, pepperoncini, 8

Oyster & Andouille Gumbo

Broth of roasted red pepper, tomato, onion, and mild spice, toast, 10

Soup of the Day

Served with toast, Cup 4, Bowl 7

Broccoli & Cheddar Hushpuppies

Apple butter, 9

Greek Salad

Tomato, red onion, green onion, feta, cucumber, Kalamata olives, pepperoncini, herbs, lemon vinaigrette, 9
(Add Chicken +6, Add Shrimp +7)

Caesar Salad

Crisp romaine, Grana Padano dressing, croutons, 8
(Add Chicken +6, Add Shrimp +7)

Duck-House Salad

Smoked duck breast, winter greens, wine bloomed raisins, radish, quinoa, fennel buttermilk vinaigrette, 14

Cheese Plate

A selection of local and international cheeses, nuts, dried fruit, served with toast, 12

Charcuterie Plate

Cured and smoked duck breast, five spice pork rilette, chicken & emu liver mousse, assorted house pickles, mustard, seasonal fruit preserves, toast, 12
(Add Cheese +6, Add Foie Gras +7)

MAINS

Grilled Red Drum*

Red beans and rice, andouille, Panola hollandaise, 17

Chicken Pot Pie

Peas, carrots, Provençal herbs, potato, pastry crust, 15

Wine Braised Short Rib

Chef vegetables, cheesy grits, caramelized onion jus, 17

Mushroom Tagliatelle

Mushroom cream sauce, herbs, garlic, roasted tomatoes, asparagus, 16 (Add Chicken +6, Add Shrimp +7)

Pan Seared Hybrid Bass

Risotto, Puttanesca sauce, 19

Plates Burger Deluxe*

8 oz. house ground beef, bacon, cheddar, mayo, lettuce, tomato, red onion, kosher dill pickle, potato bun, side fries, 15

Big Veggie Roast

Marinated Portobello, spaghetti squash, Swiss chard, brussels sprouts, cannellini sauce, herbs, 17

New Mexico Chili Roast Pork

Smashed sweet potatoes, spicy collards, pineapple jus, 17

DESSERTS

Sticky Toffee Pudding

Warm Apple Crisp

Chocolate Tart

Ice Cream & Sorbet

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