

PLATES

NEIGHBORHOOD KITCHEN

February

Lunch

Soups & Salads

Soup of the Day

Served with toast, Cup 4; Bowl 7

Cobb Salad

Sliced chicken breast, boiled egg, bleu cheese crumbles, tomato, avocado, green onion, bacon crumbles, choice of dressing, 10

Wedge Salad

Half 5 / Whole 8

Farmers Collective greens, bacon crumble, diced tomato, avocado, bleu cheese dressing

Greek Salad

Half 5 / Whole 8

Tomato, red onion, feta, Kalamata olives, pepperoncini, herbs, lemon vinaigrette

Caesar Salad

Half 5 / Whole 8

Romaine, Grana Padano dressing, croutons

House Salad

Half 5 / Whole 8

Farmers Collective greens, romaine, red onion, walnut, carrot, mushroom, choice of dressing

Dressings

Italian lite
bleu cheese
balsamic vinaigrette
bleu cheese vinaigrette
lemon thyme vinaigrette
sundried tomato vinaigrette
toasted fennel buttermilk ranch

Add grilled chicken breast (hot) +6

Allow 15 minute to prepare

Add sliced chicken breast (cold) +4

Add Salmon +6

Sandwiches

All sandwiches served with choice of fries, hand cut potato chips, cup of soup, or side salad.

Plates Kitchen Double Cheese Burger*

Two 4 oz. house ground patties, signature seasoning, American cheese, diced onion, sliced pickles, Plates secret sauce, potato roll, 11

Steak & Cheese

Sliced ribeye, roasted red peppers, caramelized onions, cheddar, Panola aioli, Night Kitchen hoagie, 11

Pulled Chicken Club

House made pulled chicken, roasted fennel slaw, house cured bacon, potato roll, 9

Ham Sandwich

Sliced deli ham, elderberry jam, Munster, lettuce, tomato, mayonnaise, toasted sourdough, 9

Veggie Wrap

Caramelized sweet potato, balsamic braised mushrooms, diced tomato, red onion, roasted garlic hummus, radish, avocado, 9

Chicken Salad Sandwich

Diced chicken breast, apples, grapes, celery, cashews, house cured bacon, choice of wrap or croissant, 10

Turkey Wrap

Hickory smoked turkey breast, lettuce, tomato, red onion, mayo, avocado, 10

B L A T

House cured and smoked bourbon maple glazed bacon, lettuce, tomato, avocado, mayo, toasted sourdough, 10

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