

PLATES

NEIGHBORHOOD KITCHEN

April

STARTERS

Fried Oysters

Garlic & lemon aioli, 10

Crispy Green Beans

Tamari hoisin glaze 7

Lobster Ravioli

Roasted garlic and beet colored ravioli filled with lemon, ricotta, garlic, herbs, 15

Crab Cakes* (GF)

Cream cheese, herbs, potato flake, dark soy and cilantro aioli, 12

Kale Salad (GF)

Shredded lacinato kale, dried cranberries, pine nuts, parmesan, lemon vinaigrette, 9

Lemony Caesar Salad

Crisp romaine, anchovies, lemony Caesar dressing, croutons, 8

Cheese Plate

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

Charcuterie Plate

Sweet Coppa, Applewood smoked American speck, smoked duck breast, assorted house pickles, mustard, seasonal fruit preserves, toast, 12

Soup of the Day

Served with toast, Cup 4, Bowl 7

Extras

Add Artisanal Cheese Selection +9

Add Foie Gras +10

Add Fried Oysters +6

Add Crispy Short Rib +6

MAINS

Catch of the Day* (GF)

Butter sautéed new potatoes, haricot verts, purple cabbage, Puttanesca broth, 19

Wine Braised Short Rib (GF)

Sambal carrots and green beans, mashed potatoes, caramelized onion jus, 17

Plates Burger Deluxe*

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

Eggplant Rollatini (GF)

Ricotta herb stuffing, almond and red pepper romesco sauce, 14

Mojo Marinated Chicken (GF)

Secret spice marinade, dirty rice, spicy collards, cilantro 17

Mushroom Tagliatelle

Mushroom cream sauce, herbs, garlic, roasted tomatoes, swiss chard, 16

Sugar Maple Duck (GF)

Maple syrup marinated Duck, wild mushroom, red potato and apple hash, 21

Extras

Add Chicken +6

Add Shrimp +7

 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