

# PLATES

NEIGHBORHOOD KITCHEN

Head Chef David Mitchell

December 25, 2023

## SMALL PLATES + SHAREABLES

*(can be made 🌱)*  
mixed greens + carrots + shallots + sunflower seeds + goat cheese + mustard vinaigrette 12

🌱🍷 **Local Greens Salad**  
mixed greens + carrots + shallots + sunflower seeds + goat cheese + mustard vinaigrette 12

🌱🍷🌱 **Apple & Arugula Salad**  
arugula + local apples + dried cranberries + goat cheese + pickled onions + apple curry vinaigrette 12

🌱🍷 **Roasted Harissa Carrots**  
heirloom rainbow carrots + harissa seasoning + herbed greek yogurt 10

🌱🍷 **Crispy Confit Potatoes**  
berbere spice + yellow curry aioli + chives 10

🌱🍷 **Roasted Cauliflower Bisque**  
brown butter + chives + cream 9

🌱🍷 **Pimento Cheese Hushpuppies**  
housemade pimento cheese + red pepper jelly + cornmeal + herbs 10

### Charcuterie & Cheese Board

hand-selected and house cured artisan meats + artisan cheeses + house jam + house pickles + house accoutrements + union special bread 24

## CHRISTMAS ROAST

🍷 **Slow Roasted Beef Tenderloin\***  
herb-rubbed beef tenderloin + garlic mashed potatoes + broccolini + red wine jus 39

*Pairing: Cabernet Sauvignon, Martin Ray 2020 (Napa)*

## MAINS

🍷 **Pan Roasted Mountain Trout**  
lentils + roasted peppers + broccolini + saffron cream 28  
*Pairing: Chardonnay, Textbook 2021 (Napa, CA)*

**Braised Lamb Cheeks**  
halušky + shaved brussels sprouts + crispy garlic + wild game jus 32  
*Pairing: Douro, Duorum 'Colheita' 2019 (Portugal)*

🍷 **\*Roast Duck**  
sliced breast + confit leg + sweet potato gratin + shallots + brussels sprouts + sage jus 38  
*Pairing: Pinot Noir, Chamisal 2022 (San Luis Obispo, CA)*

🌱 **Black Garlic Fettuccine**  
housemade pasta + fire roasted tomato + leeks + local kale + aged gouda + breadcrumbs 23  
*(add local mushrooms +6; grilled chicken +6; short rib +6; sautéed shrimp +8)*  
*Pairing: Falanghina, Di Majo Norante 2022 (Molise, Italy)*

## SWEETS

🌱 **Figgy Pudding**  
warm fig cake + vanilla toffee sauce + fresh whipped cream 9

🍷 **Sweet Potato Panna Cotta**  
toasted pepitas + house granola 9

🌱 **Chocolate Chess Pie**  
chocolate shavings + fresh whipped cream 9

🌱🍷 **Sorbet**  
blood orange; lemon; pomegranate - one scoop 2 - three scoops 5

## FAMILY STYLE SIDES 🌱🍷

**Garlic Mashed Potatoes** 7  
**Creamed Spinach** 7  
**Sauteed Broccolini** 7  
**Roasted Fox Farm Mushrooms** 9

*We realize that today is a day for good food and good cheer with family. Out of consideration for other guests who want to dine, we respectfully ask that you continue your celebration at home once the meal has ended.*

🍷 gluten free

🌱 vegetarian

🌱 vegan

*\*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. Plates reserves the right to add 20% gratuity to unsigned or missing credit card receipts.*



# PLATES

NEIGHBORHOOD KITCHEN

## CHRISTMAS BRUNCH

12/25 ONLY ~ SERVED UNTIL 3:00

### **B.E.C. Sandwich\***

soft scrambled eggs + chives + bacon + hoop cheddar + spicy mayo + choice of brioche, english muffin, sourdough or tortilla wrap + choice of side home fries, cheddar grits, fresh fruit or salad 12

### **Crab Cake Benedict\***

over easy eggs + lump crab cakes + pickled onion + classic hollandaise + michael's english muffin + side salad 23

### **Big Breakfast Plate\* Ⓞ**

3 scrambled eggs + bacon + home fries + hoop cheddar grits + fresh fruit 16

### **French Toast** 🌱

whipped mascarpone + apple butter + maple syrup + fresh fruit 13

### **Fresh Baked Quiche** 🌱

tomato + caramelized onion + spinach + feta + side salad 12

## FROM THE BAR

### **Dom Pérignon Vintage 2012** (*Champagne, France; 750ml*)

powerful, elegant; beautiful bouquet, great minerality 375

### **Hot Spiced Cider**

spiced apple cider + kill devil pecan rum + served warm + orange zest + cinnamon stick 12 (*non-alcoholic 6*)

### **Spiked Egg Nog**

scratch-made; secret house recipe 12

### **Mulled Wine**

carmenere + ruby port + winter spices; served hot 11

### **Classic Mimosa**

fresh orange juice with sparkling brut 4

### **Slow Burn**

house pineapple syrup + krupnikas + brut + jalapeno rocks 9

### **Pink Flower**

fresh grapefruit juice + st-germain + brut 9

### **Signature Bloody Mary**

smirnoff vodka + housemade 'brimstone' spicy bloody mary mix (or zing zang) + house pickles + lemon + celery 9

### **La Calabaza Oscura** (*The Dark Pumpkin*)

tequila + house cold brew + house spiced pumpkin syrup + cream + spooky sprinkles 12