

# PLATES

NEIGHBORHOOD KITCHEN

## CHRISTMAS DINNER

December 24-25

### SMALL PLATES

#### Champagne, Gravlax and Caviar

Housemade gravlax, North Carolina caviar, onion, capers, crème fraîche, toast, glass of Oudinot à Epernay Cuvée Brut Champagne, 29

#### Cranberry Apple Salad

Mixed greens, local apples, dried cranberries, toasted pecans, chèvre, thyme vinaigrette, 10

#### House Salad

Mixed greens, cucumber, red onion, tomato, carrots, balsamic braised mushrooms, choice of dressing 8

#### Ham Biscuits

Three mini sweet potato biscuits, glazed ham, apple butter, 8

#### Fried Brussels Sprouts

Sweet and sour mustard, cashews, 8

#### Eggplant Parmesan Bites

Mushroom ragout, mozzarella, 8

#### Sweet Potato Coconut Curry Soup

Served with toast

Cup 4, Bowl 7

### BRUNCH

(CHRISTMAS DAY ONLY)

served 10:30am – 2:30pm

#### Quiche Lorraine

Applewood smoked bacon, gruyere cheese, housemade crust, side salad, 11

#### French Toast Casserole

Housemade brioche, Grand Marnier cream cheese, macerated strawberries, real maple syrup, almond crumble, side of bacon or house sausage, 12

#### Smoked Salmon Benedict

House smoked salmon, housemade biscuit, poached eggs, maple hollandaise, side salad, 13

#### Shakshuka

Baked eggs nestled in a delicious bed of spicy red pepper and tomato sauce, fresh cilantro, side salad, 11

#### Sir Walter's Breakfast

Two pork sausages, two over-medium eggs, applewood smoked bacon, baked beans, grilled tomato, 12

### CHRISTMAS ROAST

#### Prime Rib

12 oz, herb rubbed & roasted rare, mashed red potato, green beans, shallots, mushroom demi-glace, 27

Pairing: Cabernet Sauvignon, Martin Ray 2015 (Napa)

### MAINS

#### NC Catch of the Day\*

Sunchoke puree, gigante beans, red pepper hollandaise, 24

Pairing: Sauvignon Gris, Cousino Macul 2017 (Chile)

#### Pork Ossobuco

Puttanesca braised pork shank, Grana Padano polenta, roasted broccoli, gremolata, 23

Pairing: Sangiovese, Di Majo Norante 2016 (Italy)

#### Wild Mushroom Risotto (Can be made vegan )

Creamy risotto with Fox Farm & Forage mushrooms, shaved Grana Padano, 18

Pairing: Pinot Noir, Cono Sur 'Reserva Especial' 2016 (Chile)

#### Roast Goose Breast

Fried forbidden black rice, creamed spinach, cranberry compote, 23

Pairing: Pinot Noir, Cambria 'Julia's Vineyard' 2015

#### Butternut Haluśky

Housemade potato dumplings, roasted butternut squash and tomato, bacon, onion, sheep's cheese, white wine, butter, 17

Pairing: Chardonnay, Kunde 2016 (Sonoma)

### DESSERTS

#### Figgy Pudding

Moist and sweet date and fig cake with chocolate crumbles baked in, vanilla toffee sauce, cognac whipped cream

#### Chocolate Rice Pudding

Irish whiskey sauce, grapefruit, candied zest

#### Egg Nog Ice Cream

Housemade bourbon truffles

 Gluten Free

 Vegetarian

 Vegan

We are proud to feature local farmers, fishermen, and craft producers such as NC Fresh Catch, Fox Farm & Forage, Wise Farms, Linda Johnson Farm, Perry Lowe Orchards, Lonerider Brewing, Clouds 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