

PLATES

NEIGHBORHOOD KITCHEN

August 13, 2018

STARTERS

Burrata Caprese

NC heirloom tomatoes, burrata, avocado, balsamic reduction, 11

Crispy Pork Belly Bites

Flash fried (braised first) pork belly, fennel powder, green curry dipping sauce, 9

Summer Salad

Mixed greens, sliced fresh peaches, toasted walnuts, chèvre, vanilla orange vinaigrette, 8

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

House smoked duck breast, Coppa Piccante, Local Johnson County Prosciutto, assorted house pickles, seasonal fruit preserves, served with toast, 12 (Add cheeses, +7)

Tomato Basil Bisque

Fresh Basil, EVOO

Cup 4, Bowl 7

MAINS

Mushroom Fritti

Fried and sautéed king trumpets, maitake, king oyster, lion's mane, kombu dashi, unagi, toasted sesame, scallions, 16

Morel Mushroom Fettucine

Housemade pasta, morel mushrooms, butter, shallots, madeira wine, parsley, cream, 17

Braised Short Ribs

Braised vegetables, turnips, potatoes, carrots, onions, short rib jus, 19

Catch of the Day*

Coconut lemongrass broth, farmers market squash, tomato and corn cold succotash, 17

Check out our Downtown Raleigh

Restaurant Week Menu!

DESSERTS

Sticky Toffee Pudding

Housemade Ice Creams 

Blueberry Pie a la Mode 

Chocolate Crème Brulee

Peach Cobbler

 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