

# PLATES

NEIGHBORHOOD KITCHEN

DINNER

Week of November 13

## STARTERS

### Chorizo Stuffed Mushrooms

Housemade chorizo, pepper jack, parmesan, shallots, spicy tomato sauce, 9

### Crab and Fennel Beignets

Lump crab, braised fennel, garlic lemon aioli, 9

### Fried Brussels Sprouts

Choice of maple bourbon glaze  or Plates special mustard , roasted cashews, 8

### Beet Salad

Roasted red and golden beets, lemon chèvre, walnut crumble, blood orange maple vinaigrette, herb jus, 8

### Roasted Vegetable Salad

Mixed greens, roasted eggplant, pumpkin and zucchini, chèvre, spicy toasted pepitas, sun-dried tomato vinaigrette, 8

### Lemony Caesar Salad

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

### Butterhead Wedge

Half local Bibb lettuce head, bacon bits, tomato, pickled carrot, shaved red onion, bleu cheese crumbles, bleu cheese dressing, 9

### Cheese Plate

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

### Charcuterie Plate

A selection of housemade and hand-selected artisan meats, assorted house pickles, seasonal fruit preserves, served with toast, 12  
(Add cheeses +7; Add Foie Gras +7)

### Soup of the Day

Served with toast

Cup 4, Bowl 7

## ADD A PROTEIN

(Please allow 15 minutes cooking time)

Grilled Chicken +6 • Salmon +6 • Shrimp +7

 Gluten Free

 Vegetarian

 Vegan

## MAINS

### Pan Roasted Chicken Breast

Chorizo stuffed mushrooms, cauliflower puree, zucchini, sofrito sauce, 17

### Braised Short Ribs

Mashed Yukon gold potatoes, sautéed bok choy, short rib jus, 19

### NC Catch of the Day\*

Roasted farmer's market corn, forbidden black rice, herb marinated white beans, Salmoriglio sauce, 23

### Big Veggie Roast

Farmers' Market acorn squash stuffed with green beans, sweet potato, turnips, turnip greens, wild mushrooms, quinoa, spicy house tomato sauce, 17

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

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

### Pumpkin Carbonara (Can be made vegetarian )

Housemade fettuccine, roasted pumpkin, bacon, onion, bell peppers, butter, white wine, cream, Grana Padano, egg yolk, parsley, 16

### Plum Habanero Pork Chop\*

Bone-in pork loin chop, sweet potato puree, okra, plum habanero chutney, 17

### Carolina Shrimp and Grits

NC wild caught shrimp, bacon, onions, peppers, wild mushrooms, scallions, white wine, cheesy grits, 16

## SIDES

Side Salad   5

Mixed Veggies   5

Sweet Potato Puree   5

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