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**PLATES**  
NEIGHBORHOOD KITCHEN

LUNCH

## Soups & Salads

### Tomato Basil Bisque

Served with toast, Cup 4; Bowl 7

### Caprese Salad

Heirloom tomatoes, avocado, basil pesto, Burrata cheese, 9

### Chef's Cobb Salad

Sliced chicken breast, boiled egg, bleu cheese crumbles, tomato, avocado, green onion, bacon crumbles, choice of dressing 10

### Summer Salad

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

### The Greek

Sliced cherry tomato, shaved red onion, feta, Kalamata olives, sweet peppers, fresh parsley, lemon vinaigrette 8

### Steve's Caesar

Romaine, anchovy lemony Caesar dressing, croutons, Grana Padano 8

### House Salad

Mixed Greens, cucumbers, shaved red onion, tomato, carrots, choice of dressing 7

**Add grilled chicken breast (hot) +6**

Allow 15 minute to prepare

**Add sliced chicken breast (cold) +4**

**Add grilled salmon +6**

## Entrées

### Chilean Salmon

Bourbon glazed salmon, sautéed vegetables, herb seasoned rice 12

### Carolina Shrimp and Grits

N.C. Wild caught shrimp, bacon, peppers, mushrooms, white wine, cheesy grits 15

## Sandwiches

*All sandwiches served with choice of fries, hand cut potato chips, cup of soup, or side salad*

### Farmers Market Wrap

Spinach, caramelized sweet potato, balsamic braised mushrooms, diced tomato, red onion, roasted garlic hummus, radish, avocado 9

### Chicken Salad Sandwich

Diced chicken breast, apples, grapes, celery, cashews, house cured bacon, choice of wrap or croissant 10

### The Country Club

House roasted turkey breast, bacon, avocado, lettuce, tomato, gruyere, Martin's butter bread 10

### Turkey Wrap

Hickory smoked turkey breast, lettuce, tomato, red onion, mayo, avocado 10

### If You Like BLT & Avocado...

House cured and smoked bourbon maple glazed bacon, lettuce, tomato, avocado, mayo, toasted Martin's butter bread 10

### The Classic

Two 4 oz. house ground beef patties, signature seasonings, applewood smoked bacon, cheddar, mayo Martin's potato roll 11

### Fried Green Tomato Croissant

Local grown fried green tomatoes, house pimento cheese, applewood smoked bacon 11 **(add egg +1.5)**

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, 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