

★ ★ ★ ★ ★  
**PLATES**  
NEIGHBORHOOD KITCHEN

Head Chef David Mitchell

Mothers' Day  
Sunday, May 9 ~ 10:00am - 7:30pm

SMALL PLATES + SHAREABLES

🌱 **Asparagus & Burrata**

local asparagus + burrata cheese + pickled onions + miso dressing  
+ sesame + togarashi + union special bread 12

🌱 **Pimento Cheese Hushpuppies**

house pimento cheese + cornmeal + scallions + red pepper jelly 9

🌱 **House Cured Salmon**

potato cake + capers + red onion + horseradish cream + herbs 12

**Charcuterie & Cheese Board**

hand-selected and house cured artisan meats + artisan cheeses + pantry  
jam + house pickles + house accoutrements + union special bread 19

🌱 **Spring Salad** 🌱

sattin hill farm greens + local strawberries + watermelon radish +  
lavender walnuts + goat cheese vinaigrette 10  
(add grilled chicken +6; sautéed shrimp +8)

🌱 **House Deviled Eggs** 🌱

roasted jalapeno + chili oil + crispy garlic + herbs 8

🌱 **Harissa Roasted Carrots** 🌱

local rainbow carrots + harissa + herbed greek yogurt 10

🌱 **Honeydew & Avocado Gazpacho** 🌱

lobster salad + chili oil 10

SUNDAY ROAST

**Slow Roasted Beef Tenderloin\*** 🌱

mashed potatoes + roasted local asparagus + truffle jus 32  
Pairing: Priorat, Casa Gran del Siurana 'GR-174' 2019 (Spain)

MAINS

🌱 **Coffee Braised Pork Ossobuco**

yellow pepper grits + swiss chard + coffee jus 25  
Pairing: Douro, Quinta do Crasto 2017 (Portugal)

🌱 **Shrimp + Grits**

smoked fox farm mushrooms + andouille + mirepoix + tomato broth +  
cheesy grits + fresh herbs 19  
Pairing: Rosé, Ultimate Provence 2020 (Côtes de Provence, France)

🌱 **Brussels Sprout Fettuccine**

handmade herb fettuccine + roasted cauliflower + red onions +  
roasted peppers + black garlic cream sauce 17  
(add grilled chicken +6; sautéed shrimp +8)  
Pairing: Sauvignon Blanc, Allan Scott 2019 (New Zealand)

🌱 **Big Veggie Roast**

roasted spaghetti squash + fox farm mushrooms + roasted peppers +  
brussels sprouts + local asparagus + butternut squash puree + black garlic  
vinaigrette 17 (add grilled chicken +6; sautéed shrimp +8)  
Pairing: Grüner Veltliner, Markus Huber 'Terrassen' 2019 (Austria)

BRUNCH

served until 3:00

**NC Crab Cake & Fried Egg Benedict\***

nc lump crab cakes + over easy eggs + michael's english muffin +  
classic hollandaise + side salad 17

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

soft scrambled eggs + chives + bacon + hoop cheddar + spicy mayo +  
choice of sourdough, brioche, flour tortilla or english muffin 9

**Big Breakfast Plate\*** 🌱

3 over easy eggs + bacon + home fries + cheddar grits + fresh fruit 12

**Asparagus Quiche** 🌱

fontina cheese + tomato + red onion + side salad 12

**Pearl Sugar Belgian Waffles** 🌱

apple butter + whipped mascarpone + maple syrup + fresh fruit 12

Due to capacity restrictions related to local COVID guidance, guests are kindly asked to abide by the following seating durations.  
Please let us know if you need more time, and we will do our best to accommodate.

1-2 ppl - 1 hr 30 min

3-5 ppl - 1 hr 45 min

6-8 ppl - 2 hr

🌱 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