

PLATES

NEIGHBORHOOD KITCHEN

DINNER
December 30, 2018

STARTERS

Crab and Fennel Beignets

Braised fennel, garlic lemon aioli, 9

Fried Brussels Sprouts

Plates special mustard, roasted cashews, 8

Beet Salad

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

Cranberry Apple Salad

Mixed greens, local apples, dried cranberries, toasted pecans, chèvre, thyme vinaigrette, 8

House Salad

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

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 • Shrimp +7

SUNDAY ROAST

Prime Rib

Yorkshire pudding, beef dripping roasted potatoes, farmers' market green beans, red wine jus, 19

Pairing: Cabernet Sauvignon, Martin Ray 2015 (Napa)

Big Veggie Roast

Farmers' Market spaghetti squash, green beans, zucchini, kale, Fox Farm & Forage mushrooms, quinoa, spicy house tomato sauce, 16

Pairing: Zinfandel, Drifting 2016 (Lodi, CA)

MAINS

Wild Mushroom Risotto

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

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

NC Catch of the Day*

Sunchoke puree, gigante beans, red pepper hollandaise, 21

Pairing: Sauvignon Gris, Cousino Macul 2017 (Chile)

Pork Ossobuco

Puttanesca braised pork shank, Grana Padano polenta, roasted broccoli, gremolata, 20

Pairing: Sangiovese, Di Majo Norante 2016 (Italy)

SIDES

Small Salad 5 Chef's Veggies 5

Mashed Potatoes 5

GF 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