

PLATES

NEIGHBORHOOD KITCHEN

DINNER
November 11, 2018

STARTERS

Crab and Fennel Beignets

Lump crab, braised fennel, garlic lemon aioli, 9

Butterhead Wedge

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

Roasted Vegetable Salad

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

Beet Salad

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

Tomato Basil Bisque

Fresh Basil, EVOO

Cup 4, Bowl 7

ADD A PROTEIN

(Please allow 15 minutes cooking time)

Grilled Chicken +6 • Shrimp +7

SIDES

Side Salad   5

Mixed Veggies   5

 Gluten Free

 Vegetarian

SUNDAY ROAST

Prime Rib

Yorkshire pudding, roasted potatoes, Chef's vegetables, red wine jus, 19

Big Veggie Roast

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

MAINS

Mushroom Risotto (Can be made vegan)

Creamy risotto with wild cinnamon cap, maitake, grey oyster and shiitake mushrooms, shaved Grana Padano, 18

Pumpkin Carbonara (Can be made vegetarian)

Housemade fettucine, 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

NC Triggerfish* (while it lasts)

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

Carolina Shrimp and Grits

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

DESSERTS (FOR LATER)

Sticky Toffee Pudding 

Pumpkin Cheesecake 

Chocolate Chess Pie 

Brownie a la Mode 

Housemade Ice Creams  

 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