

# PLATES

NEIGHBORHOOD KITCHEN

August 12, 2018

## STARTERS

### Crab and Corn Beignets

Lump crab, farmers market corn, garlic lemon aioli, 9

### Burrata Caprese GF

NC heirloom tomatoes, burrata, avocado, balsamic reduction, 11

### Pork Belly Bites

Braised pork belly flash fried, fennel powder, green curry dipping sauce, 9

### Summer Salad GF

Mixed greens, sliced fresh peaches, toasted walnuts, chèvre, vanilla orange vinaigrette, 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

### Charcuterie Plate

House smoked duck breast, Coppa Piccante, Johnson County Mangalitsa Prosciutto, assorted house pickles, seasonal fruit preserves, served with toast, 12 (Add cheeses, +7)

### Tomato Basil Bisque

Fresh Basil, EVOO

Cup 4, Bowl 7

## EXTRAS

Add Chicken +6 • Add Shrimp +7

## SIDES

Side Salad  GF, 6

Mac and Cheese , 6

## SUNDAY ROAST

### Prime Rib\*

Dauphinoise, roasted carrots, Yorkshire pudding, 19

## MAINS

### Pan Roasted Chicken GF

Half roasted chicken, zucchini & squash 'noodles', tomatoes, red onion, garlic, pesto, 17

### Mushroom Fritti GF

Fried and sautéed king trumpets, maitake, king oyster, lion's mane, kombu dashi, unagi, toasted sesame, scallions, 16

### Shrimp and Grits GF

Cheesy grits, shrimp, onion, bacon, mushrooms, scallions, 14

### Peach Barbecued Pork Chop GF

Bone-in pork loin chop, sweet potato puree, charred braised cabbage, peach barbecue sauce, 17

### Catch of the Day\* GF

Coconut lemongrass broth, farmers market squash, field peas, tomato and corn cold succotash, 17

## DESSERTS

Sticky Toffee Pudding

Peach Cobbler

Key Lime Pie Sundae

Housemade Ice Creams GF

 Gluten Free

 Vegetarian

 Vegan

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, Night Kitchen Bakery, 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