



STARTERS

Seared Foie Gras	26
pickled strawberry, pistachio, brioche	
Mountain Apple Salad	20
roasted beets, whipped mascarpone, cumin granola	
Shrimp and Grits	20
rock shrimp, Gracious Day heirloom grits, garden peppers	
Blue Crab Cake	24
NC blue crab, piccalilli, roasted garlic and bay aioli	
Fried Quail	18
whipped honey, hot honey, bread and butter pickles	

MAINS

Joyce Farms 8oz Filet Mignon	52
yukon gold potatoes, green beans almondine, red wine demi	
Atlantic Diver Scallop	42
risotto, wild mushrooms, roasted fall vegetables	
Arctic Char	36
fried brussels sprouts, soy lime, mountain yams, benne seeds	
Roasted Duck	38
dirty rice, braised cabbage, duck jus	
Potato & Truffle Agnolotti	28
foraged mushrooms, spinach, roasted potatoes, toasted walnuts	
Harmony Ridge Pork Porterhouse	40
mountain apples, whole grain mustard, collards	
NC Grouper	42
Gracious Day heirloom grits, kale, buerre blanc	
Joyce Farms 16oz Ribeye	52
hen of the woods, chimichurri, swiss chard	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness