

Appetizers

CHEESE AND CHARCUTERIE PLATE 19

prodigal farm artisan cheeses, domestic cured meats membrillo, lusty monk mustard, peppadews, cornichons jam, croutes and flatbreads

TARTE FLAMBÉE FLATBREAD 15

caramelized onion, prodigal farm vache cheese, bacon lardons, cave-aged gruyère

SHRIMP COCKTAIL 15 *gf*

charred lemon and classic cocktail sauce

CAROLINA VEGETABLE “CASSOULET” 12 *df gf v*

nc field peas, lyon farms greenhouse tomatoes, greens, sweet potato, winter squash, parsnips, puffed amaranth

FIVE-SPICE PORK SPARERIBS 15 *df gf*

heritage farm cheshire white pork, gochujang, green tomato kimchi

BEEF BARBACOA TACOS 13 *df gf*

avocado salsa, pickled carrots, jalapeños, house made tortillas

substitute roasted mushrooms to make it veggie

Salads and Soups

BEET AND GOAT CHEESE SALAD 13 *gf v*

roasted beets, prodigal farms bearded lady, fancy lettuce, candied walnuts, apple, sherry vinaigrette

BABY ARUGULA SALAD 12 *gf v*

roasted pears, manchego, dried cherries, pistachios, white balsamic vinaigrette

CLASSIC CAESAR 11

parmigiano-reggiano, boquerones, croutons

GARDEN GREENS 11 *v*

cucumbers, tomatoes, carrots, parmigiano-reggiano, croutons, balsamic vinaigrette

SALAD TOPPERS

grilled chicken breast 6 *df gf* seared salmon* 7 *df gf*
sliced bistro steak* 9 *df gf* sautéed shrimp 9 *df gf*

SOUP OF THE DAY 7

CRAB BISQUE 9

lump crab, sherry wine

Plates

STEELHEAD SALMON* 27 *gf*

timeless beluga lentils, braised hakurei turnips, celeriac purée, apple agrodolce

FILET MIGNON* 37 *gf*

potato dauphinoise, sautéed broccolini, sauce bordelaise

SHRIMP AND GRITS 25

jumbo shrimp, tasso, and andouille étouffée, 5-year deer creek cheddar, cold water creek grits

HAND-CUT PASTA 19 *v*

roasted winter vegetables, pesto cream sauce
seared salmon* 7 *df gf* grilled chicken breast 6 *df gf*

CRISPY DUCK CONFIT 29

leg and thigh confit, pomegranate molasses, butternut squash farrotto, dino kale

ROASTED CHICKEN* 22 *gf*

joyce farms breast of chicken, rosemary and parmesan polenta, crispy brussels sprouts, saba

Sandwiches

served with fries, side caesar or fruit

BACON JAM BURGER* 19

painted hills abf beef, neuske's bacon jam, 5-year deer creek cheddar, crispy onions, brioche

JB HOUSE BURGER* 17

painted hills abf beef with romaine, tomato, red onion, pickles, brioche
Extras: bacon, caramelized onions, fried egg, roasted mushrooms, mild cheddar, swiss, pepper jack, provolone, bleu 2

“HOT” CHICKEN AND BELGIAN WAFFLE 16

fried abf chicken breast, pearl sugar waffles, pickled okra, baby arugula

PRESSED CIABATTA GRILLED 13 *V*

grilled vegetables, roasted mushrooms, lyon farms greenhouse tomatoes, fresh mozzarella, tapenade

Desserts 10

NC APPLE CRISP À LA MODE *gf v*

apples from the blue ridge mountains

CANDY BAR TART *gf v*

fluffernutter, praline, almond florentine, candied peanuts, caramel

VANILLA CRÈME BRÛLÉE *gf v*

bourbon plumped cherries

HAZELNUT FINANCIER *v*

caramel corn, banana brûlée, banana crème pâtisserie

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*