

Bread Plate

Organic rosemary-olive bâtard, grilled flatbread. Tapenade, extra-virgin olive oil. 3

Beet Carpaccio

Marinated, braised organic local beets, white truffle oil, shaved manchego cheese. Grilled flatbread. 5.5

Fried Green Tomatoes

Tempura batter, lemon-caper rémoulade. 6.5

Polenta Fries

Parmesan Polenta “Fries” fried golden brown. Homemade spicy ketchup. 6.5

Shrimp and Feta

Garlic-herb grilled shrimp skewers, feta cheese, tomatoes, fresh lemon, chive olive oil, grilled flat bread. 8.5

Smoked Trout Artichoke Dip

Creamy spinach artichoke dip with Sunburst Farm smoked trout. Grilled flatbread. 7.5

Baked Pimento Cheese

Sharp cheddar, Monterey jack, roasted red pepper, and poblano peppers. Grilled flatbread. 6.5

Salmon Cakes

Wild Alaskan Salmon, capers, red bell pepper, and scallions. Garlic-lime aioli. 8.25

Scallops Bruschetta

Blackened Carolina scallops, rosemary-olive crostini, gorgonzola-walnut butter. 9.5

Soup/Salads

Chef’s Soup Creations

Made fresh daily. Cup 3 Bowl 5
Add roast chicken breast, grilled tilapia or local tempeh to any salad for 3.

House

Organic baby greens, organic carrots, red onion, cucumber and tomato. Choice of dressing.
Side 3.5 Large 6.5

Caesar

Romaine hearts, homemade garlic croutons, anchovies and Parmesan.
Side 3.5 Large 6.5

Romaine Wedge Salad

Half romaine heart, chopped bacon, tomato, red onion, gorgonzola crumbles. 6.5

Rocket Salad

Baby organic arugula, honey-spiced almonds, sultanas, Granny Smith apples, manchego cheese. Sherry vinaigrette 8.5

The Med

Organic baby greens, beets, pistachios, goat cheese, roasted red pepper, dried cherries. Citrus vinaigrette. 8.5

Gourmet Flatbread Pizzas

Half 9 Whole 16

Margherita: Fresh mozzarella, tomatoes, roasted garlic, extra virgin olive oil, fresh basil.

Thai Chicken: Peanut sauce, lime chicken, carrots, green onions, jack cheese, sweet chili sauce, cilantro.

Bayou: Shrimp, andouille sausage, tomatoes, pimento cheese, green onion.

Mediterrano: Tomato, spinach, feta, artichokes, kalamata olives, red onion

Build Your Own! (Up to 5 toppings, additional toppings \$1 each)

Toppings: Artichoke Hearts, Basil, Sliced tomatoes, Feta, Mozzarella, Gorgonzola, Pesto, Anchovies, Kalamata Olives, Julienne Onions, Bell Pepper, Roasted Red Pepper, Shiitake mushrooms, Roasted garlic, Eggplant, Summer squash, sundried tomatoes,

Premium Toppings: (Count as two toppings) Grilled Chicken Breast, Andouille Sausage, Smoked Trout, Goat Cheese, Fresh Mozzarella, Chorizo.

Entrées

Most entrées come with daily vegetable or greens.
Add a cup of soup or a side house or Caesar salad 2.

Churrasco

Hickory Nut Gap Farm flat-iron steak rubbed with cracked pepper then grilled to order.
Organic rice & black beans, fried plantains, chimichurri sauce. 20

Filet Cabernet

Hickory Nut Gap Farm beef tenderloin filet grilled to order. Sour cream and chive mashed Yukons, caramelized shallots, balsamic-cabernet demi-glace. 24

Honest Fried Chicken

Buttermilk brined organic chicken breast lightly breaded then deep fried. Sour cream and chive mashed Yukons, smothered in country sage gravy. 14

Moroccan Roast Chicken

Organic chicken breast, lemon zest and Moroccan spices. Tropical-fruit chutney and chopped pistachios. Israeli couscous. 14

Hickory Pork Chop

Hickory Nut Gap bone-in chop, smoked coriander rub, chopped bacon, sour cream and chive mashed Yukons. Pineapple-mango chutney 18.5

Sunburst Farm Trout (Two Ways)

Pecan crusted with grilled polenta. Local cider & citrus reduction. 18.5
Pan-Seared with tomatoes, capers and garlic, black quinoa, crumbled feta. Lemon white wine butter. 19.5

Fish or Shrimp Tacos

Tempura-battered tilapia or shrimp taco with fresh cabbage and cilantro-lime sauce. Fried plantains, organic brown rice, black beans and salsa.

One fish taco. 8.5	Two fish tacos. 11.5
One shrimp taco. 10.5	Two shrimp tacos. 13

Shrimp and Grits

Domestic wild shrimp, local andouille sausage, poblano peppers and fresh tomatoes. White wine lemon & butter sauce. Local parmesan grits. 14.5

Summer Scallops

Pan-seared Jumbo Carolina scallops, black quinoa, edemame succotash, chive and chili infused olive oils. 21

Vegetable Tagine

Carrots, eggplant, bell pepper, tomatoes, onions and fresh ginger simmered in a Moroccan spiced coconut milk gravy. Israeli couscous, chopped almonds, Greek yogurt, fresh mint. 14

Burgers and Panini

Served with seasoned fries, cup of soup or a side house or Caesar salad.
All burgers are 1/3 pound and hand-patted using only local grass fed beef.

Ahi Panini

Grilled fresh ahi tuna, olive tapénade, fresh spinach and lemon mayo on grilled organic rosemary-olive bread. 12.5

Goddess Panini

Medley of roasted vegetables, fresh spinach, pesto, goat cheese, strawberry balsamic vinaigrette. 9

Black Bean Burger

Local Smiling Hara black bean tempeh, avocado, tomato, red onion, cilantro-lime sauce. 9.5

Black-and-Bleu Burger

Spicy Cajun seasoning, Gorgonzola cheese, smoked bacon and garlic mayo. 10.5

Back-to-Basics Burger

Lettuce, tomato, onion, and choice of cheese. Period. 9