

APPETIZERS AND SALADS

SOUP OF THE HARVEST

Cup: \$9 Bowl: \$11

CHEESE BOARD - \$13

CHARCUTERIE BOARD - \$29

PULLED DUCK LEG CROSTINI - \$16

Roasted garlic Southern “fava” bean puree, Bordeaux jam

SAFFRON ARANCINI - \$16

Filled with cured Italian meats and cheeses, warm chili infused tomato vinaigrette, Greenhouse Towers’ arugula nest

GOAT CHEESE FONDUE - \$17

Artichoke, ricotta and Surryhill Farm’s goat’s cheese fondue, house pickled wax peppers, lavosh crackers, and grissini bread sticks

VINE RIPE VARIETAL TOMATOES - \$16

Cold pressed oil, cracked pepper, basil, fresh mozzarella, fig balsamic

FRIED GREEN TOMATOES - \$15

Basil buttermilk dressing, pickled okra

HARVEST SALAD - \$15

Mixed greens cucumber tomato, carrots, red onions, cornbread croutons and cheddar, lemon-thyme vinaigrette

KALE SALAD - \$17

Tuscan kale, watermelon, mint and feta, purple top chips, sunflower kernels, white balsamic syrup

STRAWBERRY BIBB - \$16

Delicate bibb lettuce, candied pecans, fresh strawberries, crumbled Surryhill Farm’s goat cheese and blush-berry vinaigrette

SANDY’S CAESAR - \$13

Classic Caesar served traditionally with cornbread croutons an parmesan OR by adding tomatoes bacon and red onion (+\$4)

CHICKEN COUNTRY COBB - \$25

Lettuce blend, marinated onions with cucumbers, ruby radish, corn off the cob, tomatoes, boiled farm egg, cheese curds, scallion and apple wood bacon crumbles, choice of grilled, blackened or fried chicken and either lemon thyme or basil buttermilk dressings

Salad Additions: Grilled or blackened chicken breast (+\$10), grilled salmon (+\$14), 3 colossal grilled shrimp (+\$11), or one crab cake (+\$17)

SANDWICHES

Served with choice of seasonal fruit, seasoned fries, or marinated vegetable salad

ROASTED CHICKEN - \$17

Sliced roasted chicken on Ciabatta, country tomatoes, basil macerated mozzarella, baby spinach, roasted garlic aioli

BURGER OF THE DAY - \$18

Dobson’s PAC Family Meats Hereford burger, brioche roll, lettuce and tomato or choose our daily feature

BLT&P - \$15

Our take on the traditional apple wood bacon, lettuce, tomato, and signature pimento cheese on toasted sourdough bread

SALMON BURGER - \$19

House ground arctic salmon, butter lettuce leaves, granny’s cucumbers and onions, dill mayo

MEATLOAF SLIDERS - \$17

Piedmont meatloaf, brioche rolls, tomato chutney, caramelized onions

FLATBREAD PIZZAS

FOUR CHEESE - \$14

Spinach and mushrooms, herbed olive oil

PULLED PORK - \$15

BBQ sauce, caramelized onions, cheddar

FLATBREAD DU JOUR- PRICED DAILY

Chef’s daily feature

COMBINATIONS

SOUP AND SALAD - \$17

Cup of soup paired with either a Caesar or Harvest Salad

PIZZA AND SOUP OR SALAD – \$19

Flatbread paired with a cup of soup, Caesar Or Harvest Salad

MAIN COURSES

Served with sautéed spinach or featured vegetables

BAKED MANICOTTI FLORENTINE - \$20

Golden tomato coulis, bruschetta topping

NORTH CAROLINA RAINBOW TROUT - \$24

Blackened or cornmeal crust, “World’s Best Tartar Sauce,” chow-chow

SAUTÉED SHRIMP - \$22

Country ham and sweet corn, charred Vidalia cream served over risotto

SKILLET FRIED JOYCE FARM’S CHICKEN - \$21

house pepper jelly, leaf mustard pesto, and Carolina Gold rice pilaf

Eggs, fish, ground beef, and pork may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.