

## APPETIZERS

SOUP OF THE HARVEST - \$8

CHEESE BOARD - \$13

CHARCUTERIE BOARD - \$29

PIMENTO CHEESE TOASTIES - \$12

House pimento cheese baked on sliced baguette topped with bacon jam

HOT CRAB DIP - \$19

Bluefin crab, sweet drop peppers, lavosh bread coins

RIESLING POACHED JUMBO SHRIMP - \$ 16

Avocado and grapefruit salad, chili infused honey lime vinaigrette

BAKED BRIE - \$15

Filo crust, sweet pepper jelly, Moscato syrup, crostini

TEMPURA VEGETABLES- \$14

Fresh cauliflower, asparagus and carrots dipped in Sparkling Rose batter, sweet peppadew relish

## SALADS

ROMAINE HEART CAESAR WEDGE - \$9

Petite tomatoes, red onions, bacon, house Caesar dressing and cornbread croutons

BURGUNDY LETTUCE - \$8

Cucumbers, grape tomatoes, shaved radish, carrots, candied pecans, lemon thyme vinaigrette

SPINACH SALAD - \$10

Pickled onions, dried cranberries, crumbled chevre, toasted almonds, pomegranate Dijon vinaigrette

Entrée Salad without protein: (+\$5)

Entrée Salad Additions: Grilled or blackened chicken breast (+\$10), grilled salmon (+\$14)\*, 3 colossal grilled shrimp (+\$11)

## SANDWICHES

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

TWIN OAKS BURGER - \$19

Custom CAB grind, buttered brioche bun, lettuce, tomato, pickles, shaved onions, and house burger sauce with a choice of American, cheddar, or pepperjack cheeses

BUTTERMILK CHICKEN BLT - \$18

Pimento cheese, apple wood bacon, split top bun

BLACK FOREST HAM & BEER CHEESE SLIDERS - \$16

Pretzel buns, wildflower artisan mustard

SIGNATURE SALMON BURGER - \$20

Buttered brioche bun, warm tomato chutney, lemon tarragon aioli, lettuce, and cucumber ribbons

HOT SMOKED TURKEY WRAP- \$16

Cranberry and rosemary mascarpone spread, shredded lettuce, lemon thyme vinaigrette

## FLATBREAD PIZZAS

PESTO CHICKEN - \$16

Sundried tomatoes, olives, feta, Italian cheeses

MARGHERITA - \$15

Marinara, buffalo mozzarella, basil

CHEESESTEAK - \$18

Shaved ribeye, cheddar sauce, peppers & onions

## MAIN COURSES

*Served with sautéed spinach or featured vegetables*

GRANDE ISLE DUCK AND SHRIMP - \$23

Smoked duck leg and Gulf shrimp, red beans and rice, tasso tomato gravy

STEAK AND FRITES - \$25

"Le déjeuner" cut Angus Ribeye and fries, creamed horseradish, thyme jus

SPINACH RAVIOLI WITH CHICKEN - \$21

Sliced grilled chicken, cashew fontina cream

NC TROUT - \$24

Cornmeal crusted, brown butter, capers and lemon, grain and rice pilaf

PORK STROGANOFF - \$22

Smoked paprika dry marinade, sweet onions, celery, cornichon, pappardelle pasta, sour cream demi-glace