

# Dinner Menu

## Starters

Creamy Potato & Parsnip Soup, Applewood Smoked Bacon, Black Truffle Crème Fraîche 9

Carolina Crossroads Organic Mixed Green Salad, Choice of Dressing 9

Rustic Caesar Salad, Baby Romaine Leaves, Locatelli Cheese, White Anchovies, Focaccia Crostini 9

Organic Spinach & Frisée Salad, Caramelized Shallots, Mushrooms, Benton's Country Ham,  
Radish, Latta's Sunny Side Up Egg, Cider Vinaigrette 10

Braised Octopus, Grilled Romaine, Marie's Tomato Sauce, Kalamata Olives, Feta, Basil Oil, Fried Chickpeas 11

Braised NC Bison Short Rib & Local Shitake Stew, Creamy Anson Mills Polenta,  
Hillsborough Cheese Company Fresh Chèvre, Crispy Parsnips 14

Grilled Ashley Farms Quail, Blue Corn Spoon Bread, Tasso & Mushroom Gravy 12

Pan Seared Shrimp, Anson Mills White Cheddar Grits, Benton's Smoked Bacon,  
Cremeni Mushrooms, Tomatoes, Creamy Lobster Velouté 14/27

Marinated Rabbit Loin, Fregola Sarda, Applewood Smoked Bacon,  
Tomatoes, Spinach, Madeira Butter Sauce 11

## Entrées

Marie's Wild Mushroom Bolognese, Bucatini Pasta, Creamy Truffled Ricotta, Basil Pesto 23

Oven Roasted NC Catfish, Shrimp Jambalaya, Carolina Gold Rice, Batter Crisp Onion 26

Day Boat Catch, Crispy Calamari, Black Truffle Aioli, Creamy Lemon Risotto, Broccoli Rabe,  
Balsamic Roasted Tomatoes, Yellow Pepper Broth 30

Poached Shrimp, Scallops & Cod, Red Curry Coconut Sauce, Forbidden Black Rice,  
Baby Green Beans, Napa Cabbage, Peppers, Ginger Cilantro Oil 32

Peppercorn Dusted Local Pork Chop, Whipped Sweet Potatoes, Glazed Root Vegetables,  
Brussels Sprouts, Sour Apple Jus, Bourbon Bacon Butter 27

Grilled Sweet Tea Brined NC Chicken, Boursin Creamed Spinach, Green Beans,  
Cremeni Mushrooms, Roasted Red Potatoes, Lavender Butter 25

Red Wine Braised Veal Osso Bucco, Truffled White Bean and Rosemary Puree, Sautéed Spinach,  
Roasted Red & Yellow Peppers, Gremolata, Natural Jus 30

Rack of Lamb, Dukkah, Israeli Couscous, Baby Carrots, Zucchini, Kalamata Olives,  
Mint-Scented Chimichurri, Feta Cheese Fritters 32

Grilled Angus Beef, Buttermilk Whipped Potatoes, Broccolini,  
Cremeni Mushrooms, Butternut Squash, Bordelaise Sauce

Angus Filet 33

16oz Angus Cowboy Ribeye 39

Add Seared Foie Gras 14



*18% Gratuity Will be Added to All Parties of Six or More.*

*No Substitutions Except for Dietary Restrictions Please.*

*20% Gratuity Will be Added to All Separate Checks.*

Winter 2012

Crossroads Menus are Guided by Principles of Sustainability,  
Incorporating Local Produce & Organic Ingredients when Available.

