

Dinner Menu

SUMMER 2009

Executive Chef - Jimmy Reale
Chef de Cuisine - Jeremy Blankenship

Appetizers & Salads

Crossroads Mixed Organic Field Lettuces, Choice of Dressings \$8

Summer Corn & Poblano Pepper Soup, Peri-Peri Shrimp, Green Tomato Salsa \$9

Belgian Endive, Organic Arugula, Grilled Georgia Peach, Gorgonzola, Spicy Pecans, Riesling Dressing \$10

Burrata Mozzarella, Vine Ripe Local Tomatoes, Shaved Prosciutto,
Banana Pepper Panzanella Salad, Micro Basil, Herb Oil, Muscatel Vinegar \$12

Grilled American Kobe Flat Iron Steak, Butter Lettuce, Pear Tomatoes, Pickled Shallots, Manchego, Buttermilk Vinaigrette \$14

Braised Fresh Bacon, Crispy Fried Okra, Country Ham, Frisée, Anson Mill Pimento Cheese Grits, Red Eye Vinaigrette \$12

Lobster and Daikon Radish Spring Roll, Pickled Carrots, Toasted Cashews,
Buckwheat Noodles, Edamame Salad, Peppadew Peppers, Sweet Miso Vinaigrette \$14

Crispy Frog Legs, Crawfish, Hominy & Tomato Ragout, Lemon Garlic Beurre Blanc \$11

Entrées

Local Field Pea Cakes, Arugula, Radish, Roasted Peppers, Grilled Leeks,
Chow-Chow, Grain Mustard Sour Cream, Creamed Corn \$23

Oven Roasted Red Snapper, Shrimp Jambalaya Carolina Gold Rice, Batter Crisp Onion \$25

Halibut, Prawns, Scallops, Mussels, Fingerling Potatoes, Swiss Chard, Cioppino Broth, Ciabatta Crisp \$32

Grilled Five Spice Rare Tuna, Pork Belly and Peanut Fried Rice, Baby Bok Choy,
Shiitake Mushroom and Black Garlic Salad, Sweet Chili Sauce \$27

Pan Seared Black Grouper, Baby Squash, Java Beans, Country Ham, Crab & Sweet Potato Pilau, Arugula Sauce \$26

Roasted Chatham County Poulet Rouge Chicken, Vidalia Onion Spoon Bread,
Chanterelle Mushrooms, Squash, Asparagus, Thyme Flavored Pan Sauce \$23

Hickory Nut Gap Farms Pork Chop, Medjool Date and Pine Nut Compote,
Mema's Southern Cornbread Dressing, Baby Green Beans, Red Peppers, Pancetta, Watauga Farms Sorghum Jus \$28

Australian Rack of Lamb, Saffron Scented Quinoa, Broccolini, Roasted Summer Tomatoes,
Caramelized Onions, Mint Chimichurri, Lamb Jus \$34

Dry Rubbed Prime NY Strip Steak, Chanterelle Mushrooms, Snow Peas, Baby Carrots,
Creamy Yukon Gold Potatoes, Red Wine Jus \$32

