

Dinner Menu

SUMMER 2010

Executive Chef - Jimmy Reale
Chef de Cuisine - Jeremy Blankenship

Appetizers & Salads

Carrboro Farmers Market Yellow Squash Soup with Apple Smoked Bacon & NC Corn Salad \$8

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

Organic Spinach & Frisée, Orangedale Gardens Tomatoes, Greek Olives, Chickpeas,
Hillsborough Cheese Company Feta, Za'atar Flavored Pita Croutons, Orange Blossom Vinaigrette \$9

Summer Watermelon, Grilled Halloumi Cheese, Arugula, Pickled Cottle Farm Cucumbers,
Jalapeño Peppers, Radishes, Citrus Vanilla Vinaigrette \$10

NC Heirloom Tomatoes, Grilled Lyon Farms Eggplant, Arugula Cucumber Salad, Country Ham,
Burrata Cheese, Grilled Young Onion & Basil Vinaigrette \$14

Braised Cane Creek Farm Pork Shoulder, Marie's Tomato Sauce,
Pesto Linguine, Toasted Pine Nuts, Locatelli Cheese \$12

Pan Seared Prawns, Summer Farmers Market Succotash, Lobster Broth, Collard Frites \$14

Lobster Three Ways

Lobster Roll with Wasabi & Pineapple, Tempura Lobster with Green Bamboo Rice,
Lobster Salad with Quinoa & Black Garlic \$15

House Made Venison Sausage, Latta Farm Sunny Side Up Egg, Chopped Frisée,
New Potato & Asparagus Hash, Chive Hollandaise \$12

Entrées

Zucchini & New Potato Cakes, Field Pea Salad, Crispy Goat Cheese & Chive Squash Blossom,
Golden Beet Vinaigrette, Orange Gremolata \$23

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

Chili Rubbed Rare Tuna, Heirloom Tomato Salsa, Black Beans & Rice, Sautéed Greens, Chayotes,
Chipotle Lime Vinaigrette, Green Tomato Purée \$27

Pan Roasted Halibut, Local Baby Tomatoes, Warm Fingerling Potato Salad, Olives
Leeks, Peppers, Chilled Cucumber Gazpacho \$27

Pan Seared Scallops, Green Bamboo Risotto, Arugula, Corn, Peppers & Radish Salad,
Red Pepper Coconut Drizzle \$29

Roasted Chatham County Poulet Rouge Chicken, Olive Oil Crisped Fingerling Potatoes, Spinach,
Peppadew Peppers, Zucchini, Chanterelle Mushroom Jus \$24

Pan Roasted Muscovy Duck, Mascarpone Sweet Potato Purée, Baby Carrots, Green Beans
Chanterelle Mushrooms, Napa Cabbage, Red Wine Cherry Jus \$26

Rack of Lamb, Roasted Carrot & Coriander Purée, Kalamata Olive Scented Orzo,
Grilled Zucchini, Green Pea & Mint Coulis, Dukkah \$34

Grilled Prime Strip Steak, Whipped Potatoes, Yellow Squash, Cremini Mushrooms, Vidalia Onions,
Apple Smoked Bacon, Buttermilk Blue Cheese, Veal Demi Glace \$32

Add Seared Prawns \$14



CAROLINA
CROSSROADS
RESTAURANT AND BAR



Guided by Principles of Sustainability

Reservations 919-918-2777 | For more information, visit carolinainn.com