

Lounge Menu

SUMMER 2010

Small Plates

Giacomo's Local Cured Meat and Hillsborough Cheese Co. Cheese Plate,
Cornichons, Olives, Grain Mustard, Crostini \$13

French Fries Tossed with Truffle Oil & Shaved Locatelli Cheese \$6

Pan Seared Shrimp, Summer Succotash, Local Corn, Field Peas, Local Tomatoes, Local Okra, Lobster Broth \$13

Half Rack Hickory Smoked Pork Baby Back Ribs, Honey Sorghum BBQ Sauce,
Cole Slaw, Sweet Potato Fries \$12

Sesame Battered Shrimp, Summer Cucumber & Pepper Salad, Ginger Lime Vinaigrette, Pineapple Wasabi Sauce \$13

Romaine Salad, Grilled Marinated Flank Steak, Maytag Blue Cheese, NC Tomatoes, Cucumbers,
Green Onions, Buttermilk Dressing, Balsamic Syrup \$15

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

Crossroads Classics

Caesar Salad \$10, with Grilled Portobello Mushroom \$11,
with Grilled Chicken \$12, with Grilled Shrimp \$14

Sweet Potato Fries, Crumbled Blue Cheese, Smoked Bacon, Green Onion, Garlic Aioli \$9

Crab, Okra, Country Ham Hushpuppies with Lemon Buttermilk Aioli \$10

Spicy Buffalo Style Chicken Wings with Blue Cheese Dipping Sauce \$10

Crossroads Hamburger or Grilled Chicken Sandwich, Served on Kaiser Roll with French Fries \$10

Carolina Inn Burger, Fried Egg, Pimento Cheese, Fried Green Tomato, French Fries \$12

Crossroads BLT - Apple Smoked Bacon, NC Tomatoes, Summer Greens, Fresh Chèvre,
Pesto Mayonnaise, Neomonde's Whole Wheat Sunflower Bread \$12

Beer Battered Catfish Wrap, Flour Tortilla, Red Cabbage & Pepper Slaw, Smoked Tomato Aioli \$12

Fried Green Tomato Sandwich, Pimento Cheese, Arugula, Grilled Country Bread \$11

Pulled Pork Barbecue on Kaiser Roll, Carolina Style Vinegar Based Sauce, Cole Slaw and French Fries \$10

Wines by the Glass

Zardetto, **Prosecco** Veneto, 2006, \$9

Hook and Ladder, **Chardonnay**, Russian River Valley, 2006, \$10

Powers, **Chardonnay**, Columbia Valley, 2007, \$8

St. Supery, **Sauvignon Blanc**, Napa Valley, 2008, \$10

Domaine Pichot, **Vouvray**, France, 2008, \$9

Bidoli, Pinot Grigio, **Friuli**, 2008, \$9

St. George Barrel Reserve, **Cabernet Sauvignon**, Sonoma, 2006, \$9

Clayhouse, **Syrah**, Paso Robles, 2006, \$8

Girasole Vineyards, **Pinot Noir**, Mendocino, 2008, \$11

Cline Ancient Vines, **Zinfandel**, 2006, \$9

Stephen Vincent, **Merlot**, Monterey/Sonoma, 2006, \$9

Tellus Vinea, **Merlot/Cabernet Franc**, Bordeaux, 2006, \$9

Farnetella, **Chianti**, Toscana, 2006, \$9

Beer Offerings

Draft, \$5

Red Oak, Yuengling,
Guinness, Carolina Brewery Flagship IPA,
Fat Tire (\$6), Stella (\$7.00)

Domestic, \$4

Bud, Bud Light, Miller Lite,

Imported & Microbrew, \$5

Corona, Heineken,
Amstel Light, Sam Adams,
Clausthaller (non-acholic), Sierra Nevada



Guided by Principles of Sustainability
Reservations 919-918-2777 | For more information, visit carolinainn.com

