

DINNER

Wednesday, February 1, 2012

Appetizers

Corn and Crab Chowder with Cilantro

Cup 4~

Bowl 6~

Today's Soup

Cup 4~

Bowl 6~

Baby Arugula- Tossed with Toasted Walnuts, Shaved Fresh Pears & Crumbled Bleu Cheese 7~

Village Green Salad- Select Field Greens with Spiced Nuts, Pickled Onions and Asparagus 6~

Mixed Bread Basket- An Assortment of Pesto Grilled Ciabatta, Biscuits and Corn Muffins 4~

Smoked Salmon Julienne- Tossed with Crispy Potatoes, Horseradish Sauce and Fresh Chives 11~

Corner Calamari- Crispy & Tossed with Peppers, Onions, Jerk Seasoning and Mango Mayo 10~

Banderilla- Chili Rubbed Pineapple Shrimp Skewers on Black Bean Cake with Jicama Slaw 9~

Corn Fried Oysters- Quick Fried and Served with Arugula, Tomatoes and Mustard Drizzle 8~

Almond Crusted Brie- On Crostini with Tarragon Orange Marmalade and Red Wine Reduction 9~

Smoked Duck Breast- In Tortilla Cup with Refried Pintos, Queso Fresco and Mango Salsa 12~

Entrees

Cornmeal Crusted NC Grouper over Grit Cakes with Braised Greens and Smoked Corn Relish 23~

Chargrilled Pork Chop on Country Ham Braised Cabbage, Apple Conserve and Cider Brandy Jus 22~

Prosciutto, Sage and Mozzarella Stuffed Chicken with Bleu Cheese Panzanella and French Beans 21~

Apple Glazed Scottish Salmon on Cheddar Smashed Potatoes with Grilled Asparagus and Chives 23~

Peppered Filet of Beef on Roasted Pepper & Honey Brussel Sprouts and Roasted Red Potatoes 27~

Saffron Scented Bouillabaise with Jumbo Prawns, Cobia, Icy Blue Mussels and Littleneck Clams 23~

Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits and Three Sauces 19~

Italian Macaroni and Cheese with Grilled Portobellos, Balsamic Asparagus and Tomato Butter 17~

Pecan Crusted Mountain Trout with Sweet Potatoes, Green Bean Salad and Bourbon Sauce 21~

A gratuity of 18% is Added to Parties of 6 or More

\$3 Charge for Splitting Entrees