

DINNER

Thursday, September 9, 2010

Appetizers

Spicy Gazpacho with Cilantro Sour Cream	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~
Smoked Salmon Julienne- Tossed with Crispy Potatoes, Horseradish Sauce and Fresh Chives	10~
Banderilla- Mango Glazed Tuna Skewers on Coconut Rice Cake with Roasted Poblano Peppers	9~
Corn Fried Jumbo Shrimp- Served with Honey Mustard, Molasses and Two Tomato Relish	10~
Local Heirloom Tomatoes- With Fresh Mozzarella, Balsamic Reduction and Parmesan Tuille	9~
Corner Calamari- Crispy & Tossed with Peppers, Onions, Jerk Seasoning and Mango Mayo	10~
Venison Slider Trio- On House Made Yeast Rolls with Local Pork Belly and Two Slaws	12~

Entrees

Creole Spiced NC Red Grouper on Andouille Smashed Potatoes with Crawfish Beurre Rouge	23~
Seared Moularde Duck Breast on Wild Rice Fritters with Acorn Squash and Apple Butter	23~
Columbia River King Salmon on Braised Leeks & Carrots with Parisienne Potatoes and Chives	22~
Mustard Seed Crusted Cobia on Fingerling Potatoes with Grilled Asparagus and Fried Parsnips	22~
Ginger Hoisin Glazed NY Strip over Sesame Seaweed Salad with Sticky Rice and Wontons	26~
Blackberry Ketchup Grilled Pork Chop with Ginger Sweet Potatoes and Fried Green Tomatoes	21~
Local Shiitake Mushrooms in Miso Broth Bowl with Quick Fried Tofu, Carrots and Scallions	17~
Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits and Three Sauces	18~
Pecan Crusted Mountain Trout on Sweet Potatoes with Green Bean Salad and Bourbon Sauce	21~

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

\$3 Charge for Splitting Entrees