

Regional Dinner North Carolina - The Tar Heel State

April 1st and 3rd

5:30-7:30 PM

\$39.95 per person plus tax & service charge

Appetizers

Skate Wing

Pan seared skate, celeriac and carrot puree, sage and lemon infused beurre blanc, crispy capers

Cheerwine Pork Belly

Braised pork belly, Cheerwine soda glaze, boiled peanut ragout, roasted corn kernels, honey roasted peanuts, mustard greens

Soup

Brunswick Stew

Barbeque pulled pork, tomato broth, butter beans, corn, and onion

Salads

Heirloom Tomato Carpaccio

Heirloom tomato slices, molasses and vinegar glaze, whipped pimento cheese, arugula, crispy cornbread crumble

Blue Ridge Berry

Blueberries, blackberries, goat cheese, candied pecans, pickled shallots, mixed greens, blueberry vinaigrette

Entrées

Eastern Style Pork Ribs

Smoked pork ribs with dry rub and vinegar-based barbeque sauce, collard greens, jalapeño and cheddar cornbread, mustard and molasses glazed bacon lardons, microgreens

Sweet Potato Gnocchi

Sweet potato pillows, brown butter, mushrooms, country ham, collard green-basil-pecan pesto, shaved parmesan, toasted pecans

Calabash Seafood

Cornmeal crusted flounder and shrimp, tartar style sauce, calabash style hushpuppies, honey butter, coleslaw, chive oil

Carolina Gold Strip Steak

Grilled strip steak, Carolina gold barbecue glaze, bacon jam, bacon fat fingerling potatoes, sauteed green beans with cider reduction, crispy tobacco onions

Menu subject to change to ensure the freshest ingredients possible.