

# Regional Dinner

## North Carolina - The Tar Heel State

*April 1<sup>st</sup> and 3<sup>rd</sup>  
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

#### Brisket 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.