



THE RESTAURANT AT GIDEON RIDGE INN

FIRST

Pate, 13

Local Chicken Livers, Sorghum Mustard, Green Onion Oil, Tart Michigan Cherries, Artisan Crackers

Escargot, 13

Puff Pastry, Cognac Mushrooms, Cream, Garlic, Parsley, Balsamic Reduction

Cuttlefish, 14

Puttanesca Sauce, Sauce Vert, Fried Capers, Pea Shoots

Shishito Peppers, 13

Local Mushrooms, Garlic Aioli, Queso Fresco, Tarjin, Lime Juice

Artisan Cheese Plate, 16

Chef's Selection of Artisan Cheeses, Flat Bread Crackers, House Made Pickles, Olives, Michigan Cherries

Charcuterie, 16

Flat Bread Crackers, Olives, Sweet Drop Peppers, Sorghum Mustard, House Made Pickles

or

Meat, Cheese, & Pickles, 30

SECOND

Farmers Salad, 12

Local Greens, Lemon Olive Oil Vinaigrette, Whipped Feta, Grapes, Chickpeas, Shaved Fennel, Sweet Peppers

Burrata Salad, 15

Local Greens, Cucumber Dill Vinaigrette, Local Heirloom Cherry Tomatoes, Mint, Grilled Marinated Squash

Braised Beef Soup, 12

Local Beets, Carrots, Cabbage, Toasted Garlic

THIRD

Wagyu NY Strip, * 55

Fondant Potatoes, Asparagus, Pearl Onions, Local Oyster Mushrooms Tapenade, Local Squash, Sauce Choron

NC Duck Breast, * 36

Sweet Pepper Romesco, Purple Kale, Local Squash, Eggplant, Cherry Tomatoes, Green Garlic Sauce Vert, Fried Garlic & Marcona Almond Gremolata

Wild Caught Halibut * 36

Carolina Gold Rice, Edamame, Vegetable Carpaccio, Smoked Onion & Cauliflower Veloute, Local Squash, Baby Carrots, Sauce Vert

NC Pork Tenderloin, 32

Creamy Polenta, Eggplant Caponata, Green Garlic Oil, Crispy Parsnips, Local Squash, Baby Carrots

Lamb Sirloin, * 45

Sweet Pea, Mint, Spring Vegetable Hash, Onion Marmalade & Salt Roasted Potatoes

Executive Chef, Hunter Womble

Chef de Cuisine, Tim Harding