

December 5th
WINE & TAPAS PAIRINGS

WINES 9.50 /gls 14.25 /flight

Steele "Block N" Pinot Noir,
Bien Nacido Vineyard 2014

Intrinsic Red Wine, Columbia
Valley, WA 2016

Marietta Cellars "Armé" Cabernet,
Sonoma County 2015

TAPAS 6.50 /each

...suggested Short Rib Stuffed Piquillo,
pairing... Red Wine Demi

...suggested Finocchiona & Arugula Flat Bread,
pairing... Pickled Shallot, Shaved Cheese

...suggested Mole Pork Loin, Yellow Rice,
pairing... Cherry-Red Wine Reduction

Pair a glass of wine with any tapas for \$13. or with a flight for \$19.

SOUP / SALAD

Soup of the Day Mkt.

Chicken Tortilla Soup, tomatoes, corn, avocado, chilies, cheese, cilantro, lime 7.95 *gf*

Artisan lettuce Salad, tomatoes, blue cheese crumbles, white balsamic vinaigrette 7.95

Chopped Salad romaine, tomato, avocado, carrots, blue cheese, prosciutto, scallions, egg, cucumber dill dressing 9.95

STARTERS

Sautéed Hollander & de Köning Mussels, white wine, gypsy sauce with Chorizo 13.95

The General's Calamari, tempura batter, ginger - soy glaze, diced peppers 12.

Salmon Thai rice paper, pesto, spicy citrus ponzu* 11.

Tuna Tartar, charred poblanos, lemon, crisped rice paper* 11.95 *gf*

Crab Cake, Mango & Nappa cabbage slaw, Key lime Dijon aioli 13.50 ~ 2 cakes 27.

Thai Chicken Lettuce Wraps marinated chicken, garlic, green onions, cabbage, poblano peppers, roasted peanuts, diced cilantro 10.

CHEESE BOARD

Boxcarr Rocket's Robiola / Goat / Semi-Soft / Cedar Grove, N.C.

Chapel Hill Calvander / Cow / Semi-soft / Chapel Hill, N.C.

Boxcarr Nimble / Cow/Goat / Semi-Firm / Cedar Grove, N.C.

Chapel Hill Hickory Grove / Cow / Firm / Chapel Hill, N.C.

All four cheeses served with artisan sliced baguette, seasonal fruit compote, honey, fresh fruit 12.50

PASTA

Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce 19.00

Apple & Sausage Ravioli, browned butter, crisped sausage, sage, apple cider drizzle 19.95

Shrimp Linguini, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine 22.

Beef Bolognese, fresh tagliatelle 21.00

SEAFOOD

Scottish Salmon, Grilled Scottish Salmon, Red Chile Roasted Napa Cabbage, Green Curry Risotto,
Coconut-Lobster Broth * 26. *gf*

Snapper a la Plancha, Sofrito Grits, Sautéed Spinach, Tomato Salad * 26. *gf*

Ahi Tuna, sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust * 26.95

Sea Bass, baby bok choy, purple rice, lemongrass beurre blanc 35.

Crab Cakes, Mango & Nappa cabbage slaw, Key lime Dijon aioli, choice of side 27.

Springer Mountain Chicken cast Iron seared chicken breast, aligot potatoes, roasted
carrots, sauteed swiss chard, lemon-pepper chicken demi 22.00 *gf*

Pork Chop fennel & rosemary crust, sautéed spinach, andouille-cheese grits,
orange pork jus * 24.95 *gf*

Burgundy Braised Short Rib, fingerling potatoes, sautéed kale, Soho Steak Sauce * 26.50 *gf*

Steak Frites grilled USDA Prime Sirloin, parmesan pommes frites, herb butter* 24. *gf*

The All American Burger Purely Meat Steakhouse Grind Beef, applewood smoked bacon,
Sliced red onion, sharp cheddar, lettuce, tomato, toasted bun, fries* 13.50

Elk Tenderloin raspberry mustard marinade, sweet potato gratin, haricot verts* 36.

N.Y. Strip Steak Certified Angus Beef 16 oz. cast iron seared, choice of side 42.

N.Y. Steak for 2 Same as above, served sliced for 2 with 2 sides 45. *gf*

MEAT / POULTRY

SIDES

\$6. / Each

Sautéed Spinach
Baby Bok Choy
Haricot Verts
Purple Rice
Buttermilk Mashed Potatoes

Sofrito Grits
House Made French Fries
Tomato Basil Risotto
Roasted Fingerling Potatoes
Toma Cheese Grits , Diced Andouille Sausage

Vegetables sautéed with olive oil & garlic / steamed upon request.

Vegetable Plate Any four sides above 16.

We proudly serve Buckhead Bread Company Artisan Bread upon request.



gf **Gluten Free** Inquire about additional dishes that can be modified for gluten free diets.

All food is freshly prepared and cooked to order. If you have any concerns regarding food allergies, gluten free diets, vegetarian diets or have other special dietary needs please notify your server.

*ADVISORY: These items can be cooked to order. Consuming raw or uncooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.