

DINNER MENU

STARTERS & SHARES

MEATBALLS

Whipped ricotta, parm, basil 14

CRISPY BRUSSEL SPROUTS VG

Eastern NC BBQ sauce, blue cheese, pecans, chili mayo 13

UOVO RAVIOLO

Herb whipped ricotta filling, egg yolk, bacon brown butter 17

HUMMUS VG

Pita, veggies, crispy chickpeas 13

SUPPLI

Spaghetti, bacon, vodka sauce, parm & mozzarella. Breaded & fried 15

FOCACCIA VG

Fig whipped ricotta, honey, roasted pears, toasted almonds 14



GREENS

CAESAR

Classic, as you would expect it 10.5

GREEK GF/VG

Romaine, cabbage, carrots, tomatoes, Kalamata olives, cucumbers, pepperoncinis, red onions, feta 11

HOUSE GF/VG

Romaine, cabbage, carrots, tomatoes, cucumbers, red onions 10

ICEBERG WEDGE GF

Bleu cheese crumbles & dressing, bacon, tomatoes 10.5

DRESSINGS

GREEK, RANCH, BLUE CHEESE, HONEY MUSTARD, CAESAR, OIL & VINEGAR

ADD ONS

CRISPY CHICKPEAS 4 LAMB 6
CHICKEN 6 VEGGIE “BURGER” 7 TROUT 10

HANDHELDS

All handhelds are served with your choice of house cut & seasoned fries or chips. Gluten free bun 3

PHILLY STEAK SUB GS

Ribeye or chicken, onions, peppers & mushrooms, mayo, mozzarella 17.5

SOUTHERN FRIED CHICKEN

Lemon slaw, pickles, special sauce 15.5

VEGGIE “BURGER” VG

Sweet potatoes, black beans, lettuce, tomato, red onion, avocado spread 15

SMASHBURGER* GS

Mustard grilled double, special sauce, American, onion, pickle 17.5

THE J.C. BURGER* GS

Choice primal cuts ground in house, caramelized onions, sauce Robert, Duke’s mayo 22
Add Gruyere 2

SIDES

GRILLED ASPARAGUS 6.5

FRIES 4.5

CHIPS 4.5

SWEET POTATO FRIES 5.5

ROASTED VEGETABLES 5.5

PASTA & SUCH

PAPPADELLE NAPOLITANA

Beef pork & sausage, mirepoix, plum tomato, whipped ricotta 22

PINWHEEL LASAGNA

6-hour meat sauce, bechamel, plum tomato & mozzarella, small field green salad 25

GARGANELLI A LA VODKA

Bacon, shallots, tomato cream 21

SPAGHETTI & MEATBALLS

plum tomato sauce, pecorino & basil 23

RIGATONI & BEER CHEESE

Smoked cheddar beer cheese, bacon, green peas, parmesan breadcrumbs 21

CAPPELLETTI

Butternut squash & ricotta filling, andouille & crawfish brown butter 26

STONE HEARTH PIZZA

Gluten free crust 5

Additional toppings 2 each

BLACK TRUMPET FARMS GS/VG

Local shrooms, plum tomato, fresh mozzarella, garlic, sea salt, cracked pepper 18.5

BEST WHITE (No sauce) GS/VG

EVOO, garlic, ricotta, fresh mozzarella, caramelized onions, oregano 16

THE MRS. CHEF GS

Local shrooms, plum tomato, onions, bacon, banana peppers 17

JERSEY INSPIRED CHEESE GS/VG

Basil or add your favorite toppings 15

CRAFT YOUR OWN PIES

Meat Toppings: Pepperoni, Italian Sausage, Bacon

Veggie Toppings: Tomatoes, Olives, Bell Peppers, Onions, Local Shrooms, Garlic, Banana Peppers

ENTREES

STEAK DIANE* GF

Bistro tender, local shrooms, brandy, veal demi & cream, grilled asparagus 35

PRIME CUT ATLANTIC COD GF

Chorizo & shallots, honey carrot puree, green beans 27

CHICKEN SAVOY

Bone-in ½ bird, oregano, parmesan, balsamic sugo, crispy potatoes 26

CAROLINA MOUNTAIN TROUT

Pecan crusted, whiskey apples, beurre blanc, mashed potatoes 27

NEW YORK STRIP*

Fire roasted tomato butter, asparagus, pommes aligot 38

PORK OSSO BUCCO

Braised pork shank, new veggies, saffron risotto 30

All non cash payments will incur a 3.99% convenience fee

VG - Vegetarian GF - Gluten Free GS - Gluten Substitute

*Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.