

Lunch Menu

Soup

Mushroom Cream Soup

Lemon-Thyme Crouton,
Sweet Pea Puree Cup 4 Bowl 6

Duck Soup

Parsnips, Freekah, Dill Crema,
Orange-Basil Rouille Cup 4 Bowl 6

Salads

Spinach Salad

Honey Thyme Vinaigrette,
Pecanwood Smoked Bacon,
Goat Cheese, Candied Walnuts
Small 6 Large 9

Organic Greens

Garlic-Buttermilk Dressing, Pecans,
Tasso Ham, Pickled Celery, Citrus
Farmers Cheese Small 6 Large 9

Fried Oyster Salad

Warm Bacon-Sorghum Vinaigrette,
Baby Spinach, Lemon Picked
Carrots, Cucumber, Sauce
Gribiche, Sunflower Seeds 15

Almond Chicken Salad

Organic Greens, Beets, Radish,
Strawberry Vinaigrette,
Basil-Lemon Crème Fraiche,
Almonds 11

Crab Cake Salad

Organic Greens, Rosemary
Vinaigrette, Roasted Tomato,
Asparagus, Garlic-Caper Aioli,
Charred Citrus Cream 15

Grilled Salmon Salad*

Baby Spinach, Lemon Vinaigrette,
Cucumber, Rhubarb Compote,
Fennel Crema, Almonds 14

Sandwiches

Served with a choice of: Fresh Fruit,
French Fries, Potato Salad

Classic Summerfield Farms Burger*

Bibb Lettuce, Tomato, Bacon, Ashe
County Cheddar, Challah Bun 10

Almond Chicken Salad Sandwich

Roasted Tomato, Lettuce, Shaved
Red Onion, Parsley-Lemon Pistou,
Dijonnaise, Multigrain Bread 10

Smoked Pork Sandwich

Coffee Rubbed Pork Butt, Carolina
Red Sauce, Sweet Curry Slaw,
Tobacco Onions, Potato Bun 10

Undercurrent Burger*

Country Ham, Port Salut, Apple
Mostarda, Pistachio Aioli, Lettuce,
Challah Bun 12

Sesame Salmon Salad Wrap

Lettuce, Marinated Cucumbers,
Pickled Shiitake, Hijiki, Sambal Aioli
Spinach Wrap 11

Za'atar Bistro Steak Wrap

Greens, Tomato, Red Onion,
Olives, Cucumber, Lebanese Yogurt
Sauce, Chile Wrap 12

Entrees

Skillet Seared Salmon*

Lusty Monk Smashed Potatoes,
Asparagus, Basil-Piquillo Cream,
Lemon Pickled Carrots 16

Grilled Smoked Trout

Sweet Onion-Rhubarb Grits,
Asparagus, Country Ham, Parsnip
Cream, Pink Peppercorn Oil 15

Fried Chicken Breast

Roasted Tomato-Charred Poblano-
Hominy Sauté, Coriander Crema,
Kale, Peppadew-Chayote Salad 15

Grilled Pork Tenderloin

Sweet Potato Fries, Grilled
Vegetables, Sumac Glaze,
Peppadew Charmoula 15

We add a service charge of 20% to parties of 5 or more

*Denotes menu items that are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.