

Lunch Menu

Soup

Red Pepper Bisque

Cumin Dill-Crema, Sumac Oil,
Fried Carrots Cup 4 Bowl 6

Potato-Parsnip Cream Soup

Crab Meat, Smoked Red Onion,
Bacon, Chives Cup 5 Bowl 7

Salads

Spinach Salad

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

Organic Greens

Cucumber Vinaigrette, Gold Raisins,
Fennel, Radish, Pancetta,
Saffron Aioli* Small 6 Large 9

Fried Oyster Salad

Baby Spinach, Lemon Vinaigrette,
Roasted Tomato, Cucumber,
Country Ham Aioli*, Pine Nuts 15

Almond Chicken Salad

Organic Greens, Buttermilk-
Peppadew Dressing, Pineapple,
Pickled Red Onion, Pumpkin Seeds,
Orange-Coriander Chutney 11

Crab Cake Salad

Organic Greens, Tomato Vinaigrette,
Tasso Ham, Dill Remoulade,
Chowchow, Buttermilk Fried Leeks
15

Grilled Salmon Salad*

Organic Greens, Basil Vinaigrette,
Honey-Balsamic Reduction,
Strawberry-Pink Peppercorn Relish,
Almonds 14

Sandwiches

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

Summerfield Farms Classic Burger*

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

Almond Chicken Salad Sandwich

Lettuce, Tomato, Balsamic Onions,
Sherry Gastrique, Multigrain Bread
10

Smoked Pork Sandwich

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

Undercurrent Burger*

Lettuce, Poblano-Sofrito,
Chimichurri, Pepper Slaw, Bacon,
Cheddar, Challah Bun
12

Smoked Turkey Club Wrap

Lettuce, Tomato, Dill Havarti,
Bacon, Lusty Monk Mayonnaise,
Chile Wrap 11

Salmon Salad Wrap

Baby Spinach, Cucumber,
Gold Raisins, Curry Aioli, Shaved
Red Onion, Spinach Wrap 12

Entrees

Skillet Seared Salmon*

Parsley-Garlic New Potatoes,
Grilled Asparagus, Arugula Pesto,
Preserved Lemon Crema,
Pickled Fennel 16

Cornmeal Dusted

Carolina Trout

Fried Guilford Mill Grits,
Sorghum-Basil Glaze, French
Beans, Piquillo Puree 15

Grilled Chicken Breast

Quinoa-Sweet Potato Saute, French
Beans, Poblano-Cilantro Sauce,
Pineapple-Chipotle Puree 15

Fried Pork Tenderloin

Medallions

Coconut Charleston Ice Cream,
Snow Pea Stir-Fry, Ginger Aioli*,
Strawberry-Kentuckyki Puree 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.