

Lunch Menu Soup

Chilled Watermelon Soup

Cotija, Poblano-Lime Puree,
Cilantro Cup 4 Bowl 6

Salads

Spinach Salad

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

Organic Greens

Basil Vinaigrette, Rudd Farm
Tomato, Smoked Mozzarella,
Pine Nuts, Balsamic Glace
Small 6 Large 9

Fried Oyster Salad

Baby Spinach, Smoked Tomato-
Buttermilk Dressing, Grilled Corn,
Almonds, House Cured Bacon 15

Almond Chicken Salad

Organic Greens, Peach Vinaigrette,
Curried Goat Cheese, Cucumber,
Cantaloupe 11

Crab Cake Salad

Organic Greens, Sweet Onion
Vinaigrette, Sunflower Seeds,
Pickled Vegetables, Roasted Tomato
Remoulade 15

Grilled Salmon Salad*

Organic Greens, Lemon Vinaigrette,
Tomato Coulis, Almonds, Olive
Tapenade, Rosé Pickled Blackberry
14

Corn Chowder

Corn Bread Crouton, Country Ham,
Thyme Oil Cup 4 Bowl 6

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 11

Almond Chicken Salad Sandwich

Lettuce, Tomato, Basil-Sweet Onion
Coulis, Chipotle-Honey Aioli
Multigrain Bread 10

Smoked Pork Sandwich

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

Undercurrent Burger*

Lettuce, Tomato, Dill Havarti,
Fig Reduction, Onion-Pepper Relish,
Ancho Puree, Tobacco Onions,
Challah Bun 12

Korean BBQ Wrap

Pork Bulgogi, Kimchi, Cucumber,
Bibb Lettuce, Aisan Mustard Sauce
Chile Wrap 11

BLT

Lettuce, Rudd Farm Tomato, Bacon,
Lusty Monk Mayo, House Pickles,
Sunflower Seed-Oat Bread 11

Entrees

Sesame-Panko Dusted

Carolina Trout

Stewed Black Beans, Corn, Okra,
French Beans, Sweet Onion, Herb
Crema, Smoked Peach Coulis 15

Grilled Pork Tenderloin

Garlic-Parmesan Polenta,
Ratatouille, Lemon-Parsley Coulis,
Niçoise Olive Tapenade 15

Skillet Seared Salmon*

Korean Rice, Sweet Onion,
Summer Squash, Kohlrabi,
Cucumber-Lemon Grass Aioli*,
Sesame-Cilantro Puree 16

Fried Chicken Breast

Charleston Ice Cream, Okra,
Jezebel Sauce, Scallion-Buttermilk
Cream, Pickled Vegetables 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.