

Lunch Menu

Soup

Butternut Squash Soup

Crisp Mushrooms, Nutmeg Crema
Cup 4 Bowl 6

Red Bean-Chorizo Soup

Basil Puree, Smoked Lindale
Cup 4 Bowl 6

Salads

Spinach Salad

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

Organic Greens

Honey-Peppadew Vinaigrette,
Tasso Ham, Pickled Celery,
Cajun Cheddar, Fried Peanuts
Small 6 Large 9

Fried Oyster Salad

Baby Spinach, Black Garlic-Honey
Vinaigrette, Pecans, Apricots,
Pickled Sweet Onion,
Lusty Monk Aioli* 15

Almond Chicken Salad

Organic Greens, Apple Vinaigrette,
Spiced Crouton, Butternut Squash,
Cherries, Tea Hive Cheddar,
Balsamic Reduction 11

Crab Cake Salad

Organic Greens, Blood Orange
Vinaigrette, Preserved Fennel,
Almonds, White Truffle Crema 15

Grilled Salmon Salad

Organic Greens, Hard Boiled Egg,
Buttermilk-Avocado Dressing,
Shaved Red Onion, Piquillo Peppers,
French Beans, Bacon 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 11

Almond Chicken Salad Sandwich

Lettuce, Tomato, Maple Mayonnaise,
Smoked Sweet Onion Relish,
Multigrain Bread 10

Smoked Pork Sandwich

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

Undercurrent Burger*

Lettuce, Japanese Mayo, Shoyu
Reduction, Grilled Pineapple, Bacon,
Ginger-Pickled Peppers, Challah Bun
12

Smoked Turkey Wrap

Port Salut, Pickles, Roasted Tomato,
Bibb Lettuce, Blackberry Sherry
Gastrique, Herb Dijonnaise,
Chile Wrap 11

Seasonal BLT

Lettuce, Rudd Farm Tomato,
House Bacon, Smoked Cherry
Compote, Roasted Garlic Aioli*,
Multigrain Bread 11

Entrees

Hazelnut Dusted Carolina Trout

Sage Stone Ground Grits,
French Beans, Butternut Squash,
Onion-Apricot Chutney, Remoulade
15

Skillet Seared Salmon*

Sweet Potato Quinoa Pilaf, Kale,
Sorghum-Cranberry Glaze,
Rosemary-Pink Peppercorn Aioli,
Pumpkin Seeds 15

Grilled Pork Tenderloin

German Potato Salad, Braised
Cabbage, Smoked Apples, Gypsy
Sauce, Buttermilk Fried Onions 15

Grilled Chicken Breast

Mushroom-Potato Gratin, French
Beans, Bourbon-Thyme Glace,
Paprika-Lusty Monk 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.