

Lunch Menu

Soup

Butternut Squash Soup

Nutmeg Crema, Sage Oil
Cup 4 Bowl 6

New England Clam Chowder

Oyster Crackers
Cup 4 Bowl 6

Salads

Spinach Salad

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

Organic Greens

Black Garlic Vinaigrette, Lindale,
Hazelnuts, Steeped Figs,
Tobacco Onion
Small 6 Large 9

Fried Oyster Salad

Baby Spinach, Red Pepper
Vinaigrette, Tasso Ham,
Pickled Celery, Smoked Apple,
Parsley-Lusty Monk Cream 15

Almond Chicken Salad

Organic Greens, Apple Cider
Vinaigrette, Bacon, Piquillo Peppers,
Balsamic Onions, Gold Raisins 11

Crab Cake Salad

Organic Greens, Honey Peppadew
Vinaigrette, Apricot, Herb Crema,
Pickled Sweet Onion,
Sunflower Seeds 15

Grilled Salmon Salad

Organic Greens, Lemon Vinaigrette,
Roasted Almonds, Grilled Artichoke,
Sundried Tomato, Rosemary-
Pink Peppercorn Aioli* 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, Roasted Garlic
Aioli, Smoked Cherry Compote,
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, Bacon, Grilled
Mushroom, Blackberry Gastrique,
Lusty Monk Aioli*, Challah Bun
12

Salmon Salad Wrap

Lettuce, Tomatoes, Capers,
Shaved Fennel, Herb Dijonnaise,
Spinach Wrap 11

Smoked Turkey Sandwich

House-made Mozzarella, Tomato,
Lettuce, Lemon-Kale Pesto, Smoked
Walnut Aioli*, Potato Bread 12

Entrees

Hazelnut Dusted Carolina Trout

Quinoa, House Cured Bacon,
Butternut Squash, French Beans,
Alabama White Sauce, Gremolata
16

Grilled Pork Tenderloin

German Potato Salad, Braised
Cabbage, Smoked Apple, Gypsy
Sauce, Buttermilk Fried Onions 16

Skillet Seared Salmon*

Sage Grits, French Beans,
Butternut Squash, Curry
Remoulade, Apricot Chutney 16

Grilled Chicken Breast

Kale-Sweet Potato-Bell Pepper
Sauté, Blood Orange Glace,
Black Garlic Aioli*,
Smoked Pumpkin Seeds 16

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.