

## Lunch Menu

### Soup

#### **Roasted Sweet Potato Soup**

Marcona Almond-Sage Crumble,  
Maple Crema    Cup 4    Bowl 6

#### **Mushroom-Beef Cream Soup**

Peppadew Puree, Confit Shallot  
Cup 4    Bowl 6

### Salads

#### **Spinach Salad**

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

#### **Organic Greens**

Apple Cider Vinaigrette,  
Pecans, Apple, Lindale,  
Crisp Country Ham, Lemon Oil  
Small 6 Large 9

#### **Fried Oyster Salad**

Baby Spinach, Sesame-Soy  
Dressing, Pickled Mushrooms-  
Peppers, Ginger-Cilantro Crema,  
Red Curry Roasted Fennel    15

#### **Almond Chicken Salad**

Organic Greens,  
Raspberry Vinaigrette, Bacon,  
Roasted Red Onion, Pistachio,  
Butternut Squash Aioli    11

#### **Crab Cake Salad**

Organic Greens, Lemon Vinaigrette,  
Gold Raisins, Sunflower Seeds,  
Grilled Artichoke, Roasted Tomato,  
Parsley-Lusty Monk Cream    15

#### **Grilled Salmon Salad**

Organic Greens, Basil-Buttermilk  
Dressing, Lemon-Pesto, Almonds,  
Crushed Red Pepper 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, Brie, Green Onion  
Pesto 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, Tasso Ham,  
Cajun Cheddar, Shaved Red Onion,  
Bourbon Dijonnaise, Challah Bun  
12

#### **Smoked Turkey Wrap**

Lettuce, Bacon, Lindale,  
Raspberry Preserves, Black Garlic  
Aioli\*, Spinach Wrap    11

#### **Corned Beef Sandwich**

House Corned Beef,  
Sauerkraut, Grafton Cheddar,  
Gold Raisin-Lusty Monk Mayonnaise,  
Garlic-Caraway Challah Bun    12

### Entrees

#### **Panko Dusted Trout**

Couscous, Roasted Tomato Puree,  
Grilled Carrots, French Beans,  
Citrus-Cumin Aioli,  
Red Pepper-Onion Relish    16

#### **Grilled Pork Tenderloin\***

Country Ham-Parmesan Polenta  
Cake, French Beans, Citrus-  
Rhubarb Chutney, Spiced Red Wine  
Reduction    16

#### **Skillet Seared Salmon\***

Bell Pepper-Plantation Rice,  
French Beans, Tarragon Puree,  
Chive Crema, Pickled Fennel    16

#### **Grilled Chicken Breast**

Sweet Potato-Fennel-Poblano  
Sauté, Kale, Tasso Ham,  
Pumpkin Seed-Orange Pistou,  
Piquillo-Caramelized Onion Cream  
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.