

Lunch Menu

Soup

Smoked Chicken-Tasso Soup

Cajun Trinity, Butternut Squash
Cup 4 Bowl 6

Mushroom Cream Soup

Lemon-Thyme Oil
Cup 4 Bowl 6

Salads

Spinach Salad

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

Organic Greens

Caramelized Onion-Sherry
Vinaigrette, Blue Cheese,
Candied Bacon, Pecans
Small 6 Large 9

Fried Oyster Salad

Baby Spinach, Basil-Buttermilk
Dressing, Roasted Tomato,
Crisp Country Ham,
Smoked Sunflower Seeds 15

Almond Chicken Salad

Organic Greens, Preserved Lemon-
Rosemary Vinaigrette, Balsamic
Onions, Gold Raisins 11

Crab Cake Salad

Organic Greens, Sesame-Soy
Vinaigrette, Edamame, Pickled
Carrots, Water Chestnuts,
Fried Wonton 15

Grilled Salmon Salad

Organic Greens, Raspberry
Vinaigrette, Roasted Parsnip,
Peppadew, Lemon Gastrique,
Pistachio 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, Herbed Apple Puree,
Shaved Red Onion, Charred Orange
Mayonnaise 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, Andouille Sausage,
Roast Tomato Buttermilk Cream,
Cajun Cheddar, Challah Bun
12

Smoked Turkey Wrap

Lettuce, Bacon, Garlic-Tomato
Rouille, Smoked Goat Cheese,
Spinach Wrap 11

Grilled Ham and Cheese

Giacomo's Rosemary Ham, Port
Salut, Roasted Tomato,
Parmesan-Lusty Monk Aioli,
Multigrain Bread 11

Entrees

Coriander-Cornmeal Dusted Carolina Trout

Creamed Potato Hash, Tomato,
Brussels Sprouts, Honey-Lime
Chutney, Jalapeño Remoulade 16

Grilled Pork Tenderloin*

Apple-Andouille Red Onion-Kale
Risotto, Basil Aioli*, Ancho Oil,
Gold Raisin-White Balsamic
Gastrique 16

Skillet Seared Salmon*

Orange-Basil Charleston Ice
Cream, Roasted Carrots and
Onions, Kale, Almond-Peppadew
Romesco, Pickled Celery-Fennel 16

Hoisin Glazed Chicken Breast

Mushroom-Edamame-Water
Chestnut Stir Fry, Gochujang
Sweet Potatoes, Coconut-Mirin Aioli
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.