

## Lunch Menu

### Soup

#### **Cauliflower Cream Soup**

Truffle Oil, Chives  
Cup 4 Bowl 6

#### **Sausage and Lentil Soup**

Toulouse Sausage, Lentils,  
Garlic-Parsley Pistou Cup 4 Bowl 6

### Salads

#### **Spinach Salad**

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

#### **Organic Greens**

Honey-Poppy Seed Dressing,  
Steeped Apricot, Marinated Fennel,  
Castelvetroano Olives, Sunflower  
Seeds Small 6 Large 9

#### **Fried Oyster Salad**

Spinach, Champagne Vinaigrette,  
Pickled Pear, Meyer Lemon-Thyme  
Pesto, Tarragon-Dijon Crema 15

#### **Almond Chicken Salad**

Organic Greens, White Balsamic-  
Hibiscus Vinaigrette, Goat Cheese,  
Almonds, Candied Citrus 11

#### **Crab Cake Salad**

Organic Greens, Tarragon  
Vinaigrette, Radish, Apple,  
Pickled Red Onion,  
Pink Peppercorn Crema 15

#### **Grilled Chicken Salad**

Organic Greens, Smoked Paprika  
Vinaigrette, Radish, Roasted  
Tomatoes, Country Ham 15

### 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, Black Garlic Aioli,  
Red Pepper Jelly, Multigrain Bread  
11

#### **Smoked Pork Sandwich**

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

#### **Undercurrent Burger\***

Lettuce, Roasted Tomato, Fried  
Cheddar Curds, Green Harissa,  
Country Ham, Challah Bun 12

#### **Brie, Eggs and Ham Sandwich**

Rosemary Ham, Fried Egg, Brie,  
Bibb Lettuce, Lusty Monk-Apricot  
Preserves, Potato Bun 11

#### **Open Face Meatloaf Sandwich**

Madeira-Mushroom Gravy,  
Peppadew Relish, Spicy Tomatoes,  
Corn Bread 11

### Entrees

#### **Cornmeal Dusted Trout**

Green Onion-Grit Cake,  
French Beans, Pickled Vegetables,  
Crawfish Remoulade  
16

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

Roasted Tomato-Kale-Carrot,  
Quinoa, Parsley Pistou, Black Garlic  
Aioli\*, Dry Cured Olives, Kumquats  
16

#### **Grilled Chicken Breast**

Potato Pave, Roasted Brussels  
Sprouts, Blackberry Puree,  
Balsamic Beets  
16

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

Manchego-Date-Chorizo Rice  
Pudding, Grilled Fennel, Kale,  
Sherry Reduction, Piquillo 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.