

Lunch Menu

Soup

Apple-Parsnip Soup

Coriander Pumpkin Seeds
Cup 4 Bowl 6

Coconut Green Curry Soup

Sweet Chile Marinated Crab
Cup 5 Bowl 7

Salads

Spinach Salad

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

Organic Greens

Meyer Lemon Dressing, Almonds,
Lindale, Roasted Grapes
Small 6 Large 9

Fried Oyster Salad

Spinach, Balsamic-Lusty Monk
Vinaigrette, Roasted Sweet Onion,
Candied Bacon, Peppadew
Remoulade 15

Almond Chicken Salad

Roasted Red Pepper Vinaigrette,
Organic Greens, Steeped
Blueberries, Honeyed Almonds,
Lavender Crema 11

Crab Cake Salad

Organic Greens, Sherry Vinaigrette,
Pickled Fennel, Pecans, Fried
Capers, Lusty Monk Cream 15

Grilled Chicken Salad

Organic Greens, Caramelized Onion-
Champagne Vinaigrette, Honey
Dijon Glaze, Steeped Figs, Goat
Cheese, Shaved Tasso 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, Raspberry Jam,
Herb Mayo in a Spinach Wrap 11

Smoked Pork Sandwich

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

Undercurrent Burger*

Lettuce, Tomato, Shaved Red Onion,
Grilled Bacon, Port Salut, Curried
Honey Aioli*, Challah Bun 12

Ham and Brie Sandwich

Rosemary Ham, Brie, Bacon,
Caramelized Onions, Lettuce,
Tomato, Peppadew Aioli*,
Potato Bun 12

Smoked Portobello Sandwich

Lettuce, Roasted Red Pepper,
Tomato, Grilled Red Onion, Smoked
Cheddar, Basil Pesto Aioli*, Sherry
Gastrique, Multigrain Bread 11

Entrees

Fennel Panko Dusted Trout

Garlic Polenta, Citrus Fennel,
Arugula, Peas, Smoked Paprika-
Piquillo Puree, Almond Aioli*
16

Grilled Chicken Breast

White Cheddar Risotto,
Caramelized Onions, Brussels
Sprouts, Country Ham, Tomato
Aioli*, Ancho-Lusty Monk
Reduction 16

Seared Salmon*

Parmesan-Sunflower Seed Quinoa,
Grilled Asparagus, Preserved
Lemon Pesto, Apple Chutney
16

Grilled Pork Tenderloin*

Asparagus-Oyster Mushroom
Couscous, Celery Root Cream,
Cherry-Thyme Puree,
Tobacco Onions 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.