

STARTER

FARMERS MARKET MIXED GREENS	marinated local strawberry, snow peas, red onion, creamy ranch	11
SPRING MELON	arugula, prosciutto, ricotta salata	11
BRAISED PORK BELLY	wispy greens, raspberry vinaigrette	12
BROKEN ARROW QUAIL	boneless quail, anson mills grits, spicy salsa verde	16
CHEESE & CHARCUTERIE	cured meats, local & imported cheeses, house pickles & condiments <small>vegetarian available</small>	18

ENTRÉE

SALMON A LA PLANCHA	herb cavatelli, marinated pole bean, smoked tomato coulis	27
BEEF TENDERLOIN	yukon mash, broccoli rabe, shiitake reduction	35
SEARED NC SEA SCALLOPS	fire-roasted creamed corn vinaigrette, blistered vine tomato, yucca fries	38
NC PORK CHOP	mac & cheese, charred broccoli	27
SAFFRON ROASTED CAULIFLOWER	asparagus, mushroom, romesco	20
PAN-SEARED NC CHICKEN	chèvre risotto, chiogga beet	26
BROKEN ARROW VENISON SIRLOIN	black pepper & rosemary cured, dried fruit compote, roasted root vegetables	38
NC SPECKLED TROUT	spring cabbage slaw, salt & vinegar chips	23
NC RIBEYE CHURRASCO*	tostones, chimichurri, glazed local carrots	39
HOUSE BURGER*	nc beef, house-made brioche bun, fontina, red onion, lettuce, tomato, pickles, french fries	15

DESSERT

STRAWBERRY CRÈME BRULÉE	local strawberries	9
MOCHA SUNDAE	french bread brownie, coffee ice cream, coffee caramel, coffee bean bark	9
CHOCOLATE TORTE	chocolate mousse, raspberry sauce	9
LEMON SORBET	candied lemon	9

