**FIRST**

**SHOOTING POINT OYSTERS, VA**
(6) · (12)
served on the half shell with cucumber-champagne mignonette

**BIBB LETTUCE SALAD** (GF)
green apple, candied pecans, buttermilk lime vinaigrette

**SMOKED PORK AND WHITE BEAN SOUP** (GF)
smoked pork broth, white beans, local mustard greens, crunchy garlic

**ROASTED LOCAL BEETS AND APRICOT** (GF)
pickled and roasted sweet peppers, fried shallots

**WEDGE SALAD** (GF)
smoked blue cheese, candied bacon, olives, roasted cherry tomatoes, buttermilk dressing

**ROASTED LOCAL RADISH AND TURNIPS**
roasted and raw sweet radish and turnips, their greens, hazelnut brown butter, country ham

**SOUTHERN MUSHROOM PIE**
Shiitake Mushrooms, Duke’s, Chapel Hill Creamery Hickory Grove cheese, fresh herbs

**CHICKEN LIVER PATE**
house made apple jelly, BB&Q pickles, mustard, Martha’s cheese crackers

**CHILE RELLENO**
local bull’s horn sweet pepper stuffed with rice, shrimp and cheddar jack cheese, mole, sour cream

**ACME BRUSSELS SPROUTS**
hot pepper jelly, Chapel Hill Creamery Calvander cheese, toasted almonds

**MISSISSIPPI TAMALES** (GF)
smoked pork belly, sweet peppers, cheddar, mole, sour cream, guacamole

**DEVILED EGGS** (6)
Latta’s Farm eggs, fried shoestring potato nest

---

**MAIN**

**BLACKENED SALMON***(GF)*
cheese grits, black beans, green tomato salsa verde, cilantro

**PECAN-CRUSTED FRIED CHICKEN**
mashed potatoes, southern collard greens, mushroom gravy

**FOREVER ROASTED PIG**
overnight-smoked local pork, housemade BBQ sauce, Acme macaroni & cheese, fried green tomatoes, cole slaw

**CAST-IRON NY STRIP**
fried fingerling potatoes, eggplant purée, sauce bordelaise

**FISH AND CHIPS**
fried flounder, French fries, coleslaw, housemade tartar, malt vinegar

**FIRSTHAND FOODS PORK CHOP** *(GF)*
roasted plum, whipped sweet potatoes, black garlic jus

**BUTTERNUT SQUASH RISOTTO** *(GF)*
roasted butternut squash, smoked pecan, apple, parmesan

**CAST-IRON CRAB CAKES**
two seared crab cakes, slow cooked green lentils, pickled NC apples

**ACME DELUXE SMASH BURGER** *(GF)*
two patties, American cheese, lettuce, housemade b&b pickles, spicy Popo sauce, house-cut fries

**BRAISED BEEF SHORT RIB** *(GF)*
fingerling potatoes, green beans, baby leeks, pickled baby turnips

---

**SOUTHERN SIDES**

**MASHED POTATOES**
mushroom gravy

**CHEESE GRITS** *(GF)*
Lindley Mills grits, parmesan cheese

**COLLARD GREENS** *(GF)*
black pepper, hot cider vinegar

**BUTTER BEANS** *(GF)*
rosemary cream

**MAC N’ CHEESE**
four kinds of cheese, cornbread crumbs

---

**FARM WE LOVE**
SHOOTING POINT OYSTER CO.
BETH’S FARM
FIRSTHAND FOODS
LATTAS EGG RANCH
LYON FARMS

*CONSUMPING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NO SPLIT CHECKS OR SUBSTITUTIONS, PLEASE. 20 PERCENT GRATUITY ADDED TO PARTIES OF FIVE OR MORE.
DESSERT

INDIVIDUAL CHERRY PIE
vanilla ice cream, almond caramel sauce

BUTTERSCOTCH PUDDING (GF)
chocolate sauce, whipped cream

DARK CHOCOLATE TERRINE (GF)
brown sugar & coffee sauce, whipped cream

KEY LIME TART
raspberry sherbet, raspberry sauce, candied orange peel

INDIVIDUAL PECAN PIE
brown butter ice cream, bourbon hard sauce

CHURRO CHEESE CAKE
chocolate sauce, strawberries, whipped cream

WARM APPLE COBBLER
homemade rum raisin ice cream

INDIVIDUAL PUMPKIN PIE
pumpkin spice whipped cream

LOCAL CIDER

JAMES CREEK Stargazer Cider

NC CRAFT BEERS ON TAP

HAW RIVER Mille Fleur Rustic Saison
HAW RIVER Regents Rye Tripel
FULLSTEAM TODO Vapor Mexican Lager
FULLSTEAM Paycheck Pilsner
SIERRA NEVADA Hazy Lil Thing IPA

COCKTAILS

AUTUMN LEAVES
Lunzul Bianco, Cointreau, blood orange, agave, lime

ROSEMARY STREET
Conniption American Dry Gin, Navy Hill Tonic, rosemary, lemon

BROWN SUGAR
Ezra Brooks Bourbon, brown sugar simple syrup, lemon, ginger beer

APEROL SPRITZ
Aperol, Prosecco, soda water, grapefruit

WINE

RED
TRUCHARD VINEYARDS The Shepherd Estate Red Napa Valley
SANT’ EVASIO D’asti, Barbera Nizza Monferrato, Italy
LUBERRI Rioja Biga Rioja Alavesa, Spain
KEN WRIGHT CELLARS Pinot Noir Willamette Valley, Oregon

WHITE
DOMAINE SANGOUARD-GUYOT Chardonnay Macon-la Roche-Vinuse Burgundy, FR
CASTELLO DI TORRE IN PIETRA Fiano Macchia Sacra Lazio, Italy
RANGA RANGA Sauvignon Blanc Marlborough New Zealand
XARMANT Txakoli Baque Country, Spain

PINK
AMEZTOI Rubentis Basque Country, Spain

BUBBLES
AVINYÓ Cava Reserva Brut Catalonia, Spain
MILLE Rose Prosecco Veneto, Italy