

APPETIZERS

ZUCCHINI FRITTERS

- local zucchini, with a dill caper crème 8

PARMESAN STUFFED MUSHROOMS

- freshly grated block parmesan mixed with fresh herbs and sourdough, rosemary bread crumbs, drizzled with lemon garlic aoli 9

FRIED GREEN TOMATO BITES

- locally grown, served with a homemade spicy remoulade 8

LETTUCE WRAPS

- asian marinated, diced, all-natural chicken breast, button mushrooms, spring onions, water chestnuts, and a zesty stir-fry sauce 10

CRAB AU GRATIN

- lump crab with a creamy blend of cheese, oloroso sherry, and fresh herbs, baked and served with sea salted pita points 12

CALAMARI

- dusted and flash fried, served with sweet thai chili sauce 11

CHEESE BOARD

- Assortment of high quality cheeses, including NC cheddar, paired with a selection of olives, fruit, crackers, and spiced jelly

~market pricing~

{ Entrées }

served with 2 sides or a salad & 1 side

FILET MIGNON

- chargrilled 8oz. center cut stockyards angus beef filet with bordelaise sauce and burgundy braised mushrooms 26

ADD SHRIMP 6, CRAB CAKE 7

RIB-EYE

- USDA Prime beef, sea salt and cracked black pepper seasoned, flame-broiled, served with herbed balsamic butter sauce 25

ADD SHRIMP 6, CRAB CAKE 7

BEEF SHORT RIBS

- slow cooked and served with a sweet bourbon, pepper chutney 24

ADD SHRIMP 6, CRAB CAKE 7

BEEKEEPER'S SALMON

- local favorite, fresh caught salmon, pan-seared and crusted with local honey+pecans 20

CRAB CAKES

- jumbo lump crab, served with lemon garlic aoli OR housemade tartar 23

BANK SHRIMP BANGKOK

- grilled shrimp, tossed in a tropical thai chili sauce laid atop a bed of super greens slaw 18

PRESIDENT'S CHOP

- Seven Springs, NC pasture raised porterhouse pork chop, cooked in a brown sugar courvoisier sauce with local granny smith apples 23

RICH CHICKEN

- free range, airline chicken breast topped with baby spinach, artichoke hearts, goat cheese, with a lemon caper beurre blanc 19

PASTAS

come with house or caesar salad

{Toppers: chicken \$5, shrimp \$6, crab cake \$7, or salmon \$8}

GARDEN FETTUCCINE

- spinach fettuccine, mushrooms, tomatoes, red onion, spinach, and olives tossed in a garlic butter sauce 17

LOBSTER RAVIOLI

- spicy smoked gouda cream sauce atop large ravioli filled with fresh herb seasoned lobster 20

GREEK PASTA

- fusilli, artichokes, kalamata olives, tomatoes, pepperoncinis, feta, capers, tossed in a buerre blanc sauce 18

SALADS

balsamic vinaigrette, bleu cheese, greek, raspberry vinaigrette, ranch, honey mustard

HOUSE

- mixed greens, tomatoes, parmesan cheese, red onion, cucumber 8

SPRING SALAD

- baby spinach, mixed greens, goat cheese, apple, candied pecans, dried cranberries 10

WEDGE

- wedges of baby iceberg, tomatoes, pickled red onions, bleu cheese and bourbon bacon crumbles 10

DINNER SIDES 4

- lemon pesto rice , sautéed asparagus , garlic whipped potatoes , thyme roasted carrots , sautéed green beans •

SHRIMP+GRITS &
OYSTERS ROCKEFELLER
Wednesdays

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

20% gratuity added to parties of 7+