



*Our dinner menu wouldn't be possible without incredible ingredients provided by our local partners and farmer friends. Love and many thanks to these folks.*

**Black Trumpet Farms:**

Pioppino, Chestnut, & Pearl Mushrooms

**Hickory Nut Gap Farms:**

Ground Pork, Beef

**Pitch Pine Farms:**

Squash, Lettuces

**Old North Farm:**

Daikon & Loubon Radishes, Chicories

**Cascade Cattle Company:**

Beef Cheeks

**Sugar Hollow Farms:**

Lamb, Eggs

# SUPPER

April 2024

## Starts

- (v) (GF) **Shaved Carrot Salad** 8  
Local Heirloom Carrots, Fire Cider Vinagrette, Gruyere, Pickled & Fresh Old North Farm Radish, Dill
- Chicken Liver Mousse** 10  
Miso-Mustard, Pickled Mustard Seeds, Shaved Cured Egg Yolk, Grilled Bakery Bread

## Sides

- (GF) **Fingerlings in Tallow** 8  
Beef Tallow Confit, Sherry Vinagrette, Winter Herbs
- (v) **Fennel Au Gratin** 8  
Pecans, Parmesan, Breadcrumbs, Orange
- (GF) **Asparagus and Pickled Ramps** 10  
Wood-Fired Purple Asparagus, Gribiche, Pickled Ramps & Mustard Seeds, Ramp Chip

## Pasta

- (v) **Pappardelle** 16  
Black Trumpet Farm Pioppino, Chestnut & Pearl Mushrooms, Leeks, Gruyere, Ash
- Cavatelli** 18  
Hollow Sugar Farms Lamb Bolognese, Shaved Ricotta Salata, Mint,
- Tortelloni** 16  
Ricotta, Asiago, Romano, Beef Brodo, Chili Oil

## Main

- Lemon Meringue Tart** 8  
Carolina Ground "Dirty Blonde" Pie Crust, Brown Sugar Marshmallow Fluff, Violets
- Strawberry Breton Tart** 8  
Raspberry Jam, Pistachio Pastry Cream, Candied Pistachio Crumble, Fresh Strawberries
- (GF) **Braised Beef Cheek** 20  
Cascade Cattle Beef Cheek, Smoky Potato Mash, Pea Shoot Salad, Plum Jus
- (GF) **Miso-Orange Glazed Salmon** 18  
Wild-Caught Sustainably Sourced 6 Oz. Fillet  
\*\* Comes with your choice of side

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

# Bakery Classics

Served from 11 AM to Close

(V) = Vegetarian | (GF) = Gluten Free | (Veg) = Vegan | 🌶️ = Spicy

## Salads

**Garden Salad** 10.00 full / 5.00 half

organic greens, organic carrots, red onion, cucumbers, bakery croutons, and grape tomatoes with your choice of dressing (GF - without croutons)

**Bakery Salad** 11.00 full / 5.50 half

organic greens, dried cranberries, toasted walnuts, organic carrots, and feta with your choice of dressing

**Beet Salad** 11.00 full / 5.50 half

garlic & herb roasted beets, arugula, toasted walnuts, gorgonzola cheese, your choice of dressing

**\*Caesar Salad** 11.00 full / 5.50 half

romaine hearts, bakery croutons, romano, and house caesar dressing (GF - without croutons)

- Add our hummus, chicken salad, or oven roasted chicken breast to any salad for \$3.50
- Add a grilled 6 oz. portion of salmon for \$8
- add 1/2 avocado for \$2.50 (All gluten free)

## For the kids

**Mac And Cheese** 7.00  
Noodles in cheese sauce

**Pasta in Marinara** 7.00  
Bowtie pasta tossed with house marinara sauce

**\*\* Add grilled chicken strips to pasta** 3.00



# Pizzas

All Pizzas are topped with imported romano cheese when they come out of the oven.  
13", thin crust, house made organic wheat doughs.

9", house made, Gluten Free dough.

(v) **Cheese** 13.00

just whole-milk mozzarella on our scratch tomato sauce  
-Add pepperoni for \$3.00

(v) **Classic Margherita** 14.00

our scratch tomato sauce, fresh mozzarella, and fresh basil

**Pepperoni or Sausage** 16.00

homemade Italian sausage or NC pepperoni added to our cheese pizza above, romano, and mozzarella

(v) **Pesto Veggie** 16.00

all fresh vegetables, including mushrooms, onions, bell peppers, roasted tomatoes, and spinach on a pesto base with mozzarella and feta

(v) **Butternut and Kale** 17.00

rosemary-infused olive oil base, roasted butternut squash, kale, roasted garlic, walnuts, mozzarella & goat cheese with a balsamic drizzle

(v) **Goat Cheese** 17.00

basil pesto base with oven roasted tomatoes, artichoke hearts, goat cheese, fresh spinach, and mozzarella

**Prosciutto** 17.00

tomato sauce, fresh mozzarella, imported Italian prosciutto di Parma, and fresh basil

**Chicken Pesto** 17.00

basil pesto, Joyce Farms chicken, oven roasted tomatoes, bacon, mozzarella & gorgonzola cheese

(v) **Potato** 17.00

rosemary-infused olive oil base, balsamic onions, walnuts, roasted organic potatoes, gorgonzola cheese, mozzarella, and fresh arugula

(v) **Wild Mushroom** 17.00

crimini, portabello, and organic shiitake mushrooms, asiago and mozzarella cheese on tomato sauce finished with white truffle oil

### Add Ons:

- Extra cheese (mozzarella, asiago, fontina) 1.50 ea.
- Prosciutto, pepperoni, Joyce Farms Chicken, Southeast Family Farms bacon, Hickory Nut Gap sausage, anchovies 3.00 ea.
- Artichoke hearts, kalamata olives, feta, goat cheese, gorgonzola, arugula, mushrooms 2.00 ea.
- Onions, peppers, roasted tomatoes, spinach, kale, roasted garlic 1.00 ea.

\*Our Caesar dressing is made using raw (but local and organic) eggs. Consuming raw eggs may increase your risk of food borne illness.