

Dinner

Smoked Trout Salad	13
poached fingerling potatoes, greens, local wax beans, hard egg, pickled chilies, white balsamic aioli	
Marinated Watermelon	12
barrel aged feta, oil cured olives, padron peppers	
Roasted Marrow Bone	13
red onion jam, toast	
Lasagna without Pasta	20
ratatouille vegetables, ricotta impastata	
Piedmontese Ravioli Plin	22
veal + pork, brown butter, sage, parmesan	
NC Crab Cakes	28
creamed corn, pea salad, charred vidalia	
Roasted Half Chicken	24
patty pan squash, morels, croutons	
Club Steak Frites	25
bordelaise, marrow butter	

available every day from 5pm - 10pm