

FIRST COURSE (choose one)

GOAT CHEESE DUMPLINGS
spring onions, spicy shrimp sauce

GRILLED PEACH SALAD
*goat cheese, focaccia, candied peanuts,
molasses*

SEA BASS CROQUETTES
country ham, onion, arugula aioli

PORK BELLY FLATBREAD
arugula, jalapeno, peach

HEIRLOOM TOMATOES
mozzarella custard, bacon, truffle corn broth

CHILLED PEA SOUP
potato, mint, red pepper crème fraiche

SECOND COURSE (choose one)

BUTTERMILK FRIED CHICKEN
*duchess potatoes, summer squash slaw, truffle
honey, hot sauces*

*THE BURGER
*bacon, quark, pickles, egg, roasted shallot aioli, french
fries*

*SMOKED PORK LOIN
*braised cremini mushrooms, pickled salad, onion
chutney, aged cheddar*

NC TROUT
*pole beans, smoked tomatoes, shrimp and
avocado salsa*

SEARED CATFISH
*artichokes, roasted brussels sprouts, charcuterie
sauce*

CORN GNOCCHI
squash, tatsoi, tomato, ricotta



QUEENS FEAST JULY 21- 30, 2017 \$35 per person (*tax and gratuity)

*Sides, Cheese & Charcuterie are
Supplemental*

THIRD COURSE (choose one)

RICOTTA DOUGHNUTS
glazed, lemon curd

COCONUT CAKE
*butterscotch pudding, pineapple buttercream,
bourbon milk*

BOURBON CHOCOLATE CAKE
*nougat glaze, hazelnut, blackberries, pretzel
fudge*

CHEESE

*Selections from artisanal fromageries,
served with house-made breads, jam
and seasoned nuts*
| 18

CHARCUTERIE

*Rotating assortment of cured meats,
salamis, pâtés, terrines and sausages.
Served with house-made breads, pickled
vegetables and mustards*
| 18

MIXED BOARD

*Daily selection of charcuterie and
cheese, selected by Chef. Served with
our house-made accoutrement*
| 29

SIDES

ROASTED CAULIFLOWER | 10
pecorino, shallots, lemon

BRUSSELS SPROUTS | 10
marcona almonds, cheese curds

OVERNIGHT GRITS | 6
house made ricotta

ASSORTMENT OF HOUSE MADE BREADS | 8
seasonal accompaniments

BACON TATER TOTS | 6
parmesan, comeback sauce