

# Appetizers

Grilled Flatbread "Pizza" with Garlic Mushrooms & Arugula 6.95

Pan Steamed Mussels Swimming in White Wine Herbal Broth 8.95

Spicy Lamb Sausages with Stewed Chickpeas & Harrisa 7.95

Crispy Fried Virginia Oysters with Deviled Egg Dressing & Lemon 7.50



Handmade Potato Gnocchi Pesto Crème 6.50

Southern Shrimp Tempura with Ponzu & Hot Chile Sauce 7.95



# Entrees



Loch Duart Scottish Salmon au Hollandaise with Crispy Red Potatoes & Grilled Asparagus 19.95

Asheville Mountain Trout with Sautéed Field Greens, Applewood Bacon & Grapes 18.50

Signature Jumbo Lump Crab Cakes over Lemon Braised Organic Spinach 20.95

Roast Pork Loin with Mushroom Thyme Risotto & Maple Balsamico 15.95

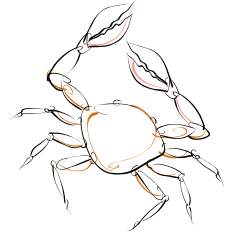
Natural Beef Sirloin Filet with Mashed Potatoes & Crispy Onion Rings 18.95

Farmer Brown's Buttermilk Fried Chicken with Macaroni & Cheese, Collard Greens 13.95

Lowcountry Style Shrimp & Grits with Smoked Sausage in One Hoppin' Tomato Broth 17.50

BBQ Grilled Carolina Quails with Down South Cole Slaw & Bacon Cheddar Grits 17.95

Entrees include soup or salad



# Side dishes



Lemon Braised Spinach

Collard Greens

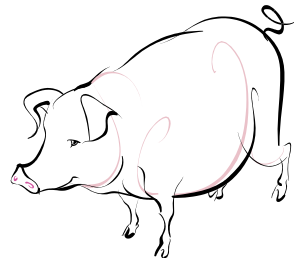
Macaroni & Cheese

Sautéed Field Greens

Bacon Cheddar Grits

Stewed Chickpeas

\$2.50



Winter 2010

Jared & Melanie Srsic Proprietors

An 18% Service charge is added to all parties of 5 or more.