Plated Dinner Menu

Priced a la carte | includes assorted rolls & whipped butter

Salads | choice of one

- Simple Salad | seasonal vegetables – candied pecans – lemon vinaigrette
- Wedge of Carolina Butter Lettuce | blistered tomato & blue cheese vinaigrette – bacon lardons – pepita
- Kale Caesar Salad | baby kale – shaved parmesan reggiano – buttered croutons – preserved lemon vinaigrette
- Arugula Salad | fresh strawberries – lemon poppy seed vinaigrette – candied pecans
- Autumn Beet Salad | spicy arugula – goat cheese – pumpkin seeds

Entrees | choice of two

- Stuffed Airline Chicken Breast | fennel sausage – carolina spinach – whipped yukon gold potatoes – pan jus
- Parmesan Crusted Chicken Paillard | mushroom risotto – baby green beans – shallot butter – pesto
- Signature Smoked Chicken | bbq glaze – alabama white sauce – pimento mac n’ cheese – southern greens
- Filet of Beef Tenderloin | potato puree – haricot verts – port wine reduction
- 24hr Braised Beef Short Ribs | roasted fingerlings – grilled asparagus – pickled red onion – crème fraiche
- Slow Roasted Prime Rib | roasted red bliss potatoes – sautéed green beans – au jus
- Hickory Grilled NY Strip Steak | buttered corn succotash – crispy potato wedge – chimichurri
- Roasted Duck Breast | cornmeal griddle cakes – celery apple slaw – pan jus
- Pecan Crusted NC Mountain Trout | potato puree – haricot verts – honey lemon butter – peach chutney
- Pan Roasted Salmon | roasted artichokes – blistered tomato – fennel – citrus butter
- Pan Seared Diver Sea Scallops | celery root potato puree – crispy country ham – lightly charred asparagus

Vegetarian Option Included in all Menus | seasonal – local – chef selected

Dessert | choice of one

- Bourbon Pecan | warm caramel sauce – vanilla bean ice cream
- Cherry Chocolate Bread Pudding | toffee – vanilla cream
- Seasonal Fruit Cobbler | brown sugar oat crust – chantilly cream
- Chocolate Silk Cake | brown sugar walnut crust – orange chocolate fudge – toasted meringue
- Fruit & Cheese for the Table | artisanal cheeses – fresh sliced fruits – chocolate strawberries – jams – crostini

These menus are subject to change based on the seasonality and availability of certain ingredients
Please let us know of any allergies or dietary restrictions