

## APPETIZERS

### BACON WRAPPED FIGS

rogue creamery bleu cheese, chipotle tomato sauce, arugula, aged balsamic [6]

### SMOKED GOUDA LUMP CRAB DIP

toasted flatbread [14]

### CHICKEN FRIED SWEETBREADS

poached egg, arugula, black truffle sauce, grilled baguette [9]

### CAST IRON SEARED TUNA

watercress, radish, orange, onion, avocado, fresh herb dressing [14]

### BRUSCHETTA

today's selection on grilled bread [market price]

### WOOD GRILLED

#### DRY RUBBED WINGS

chipotle balsamic bbq, ranch [8]

### WOOD GRILLED OYSTERS

garlic dill butter, parmigiano reggiano, grilled lemon, seaweed [12]

### GRILLED CALAMARI

sausage, garbanzo beans, artichokes, feta, tomato [10]

### BUTTERNUT SQUASH & GOAT CHEESE RAVIOLI

gorgonzola cream sauce, crispy shallots, sage [12]

## SOUPS & SALADS

### ROASTED CARROT AND GINGER SOUP

goat cheese cream, sage oil [5, 8]

### SHE-CRAB SOUP

lump crab, cream, sherry, local vegetables [8]

### CREAMY CAESAR SALAD

hearts of romaine, roasted artichokes, crisp prosciutto, creamy caesar dressing [6]

### CREAMY POTATO LEEK SOUP

jalapeno cheese crouton, truffle oil [5, 8]

### MESCLUN GREENS SALAD

mixed greens, seasonal vegetables [6]

### WEDGE SALAD

Boston lettuce, tomato, cucumber, onion, bacon, bleu cheese [7]

—grilled chicken, steak, seared scallops, shrimp, tuna, or fried oysters may be added to any salad—

## ENTRÉES

### WOOD GRILLED BURGER

house-made certified angus burger, parmesan herb frites, brioche bun [12]

### WOOD GRILLED TENDER BISON BURGER

house-made bison patty, parmesan herb frites, brioche bun [15]

#### BURGER PRICES INCLUDE ANY OR ALL OF THE FOLLOWING TOPPINGS:

*caramelized onions, avocado, wild mushrooms, crab dip spread, fried egg, applewood bacon, jalapeños, pimiento cheese, swiss, cheddar, bleu*

### GUMBO

roasted chicken, carolina shrimp, oysters, sausage, okra, carrot, corn, rice, jalapeño cheddar cornbread [18]

### FOOTHILLS PORTER BRAISED BEEF BRISKET

carolina purple sweet potatoes, caramelized leeks, exotic mushrooms, black truffle sauce [22]

### SEAFOOD CURRY

local fish, clams, calamari, bok choy, carrots, spinach, tomato, arborio rice, golden raisins, local honey [26]

### BROWN SUGAR BRINED

#### ALL-NATURAL PORK CHOP

creamy parsnip puree, wilted spinach, apple and fennel chutney [24]

### CAST IRON SEARED N.C. MOUNTAIN TROUT

white beans, collard greens, winter squash, pork belly, oven dried tomato, king crab hollandaise [23]

### WOOD GRILLED FILET MIGNON

crispy polenta cake, collard greens, fried shallots, exotic mushroom demi veal sauce [30]

### 105 SHRIMP AND GRITS

sautéed n.c. greentail shrimp, pimiento cheese grits, sundried tomato, crisp apple wood bacon, saffron lobster broth [22]

### GRILLED YELLOWFIN TUNA

winter squash risotto, eggplant caponata, sour cherry balsamic syrup [28]

### DUCK TWO WAYS

wood grilled breast, green lentils, artichokes, nicoise olives, confit duck leg, fig demi glaze [26]

### TWIN 105 CRAB CAKES

jumbo lump crab, parmesan herb frites, red pepper caper remoulade, truffle ketchup [26]

