

TWIGS

SUMMER TO BEGIN

FRIED GREEN TOMATOES ASHE COUNTY CHEDDAR GRITS, PICKLED SWEET PEPPERS, BENTON'S BACON REMOULADE \$9

CRAB CAKE PAN FRIED, NANTUA MIRROR SAUCE \$14

APRICOT BRANDY SHRIMP CRISPY LOCAL PROSCIUTTO, PARMESAN CRACKER, SCALLIONS \$12

OYSTER ORLEANAISE FLASH FRIED, LOBSTER CREAM SAUCE, PARMIGIANO-REGGIANO \$14*

ROASTED BONE MARROW BRUSCHETTA ROASTED BONE MARROW, MARINATED TOMATOES, GARLIC CONFIT, TOAST POINTS, BALSAMIC REDUCTION \$11

PEACH BBQ'D DUCK TENDERS GOAT CHEESE CRUMBLES \$10

YELLOWFIN TUNA SEARED, SEAWEED SALAD, WASABI AIOLI, PICKLED GINGER, PINEAPPLE GASTRIQUE, TEMPURA AVOCADO \$14*

CHEESE PLATE CHEF'S DAILY SELECTION • SMALL \$12 • LARGE \$16

SOUPS & SALADS

CAESAR FRESH GARLIC, PARMIGIANO-REGGIANO, ANCHOVIES UPON REQUEST \$7*

ICEBERG WEDGE BLEU CHEESE, BENTON'S BACON, HEIRLOOM TOMATOES \$8

TOMATO MOZZARELLA HEIRLOOM TOMATOES, FRESH MOZZARELLA, FLEUR DE SEL, SWEET BASIL, BALSAMIC REDUCTION \$8

FRIED GOAT CHEESE BIB LETTUCE, CRISPY BEET CHIPS, GRANNY SMITH APPLES, GRAPES, CITRUS VINAIGRETTE \$8

MELON AND ARUGULA GOAT CHEESE, CRISPY LOCAL PROSCIUTTO, TOASTED WALNUTS, POMEGRANATE REDUCTION \$8

TOMATO BISQUE \$6 **SOUP OF THE DAY** \$7

DRESSINGS

- BLEU CHEESE • GORGONZOLA WALNUT • RANCH • PARMESAN PEPPERCORN •
- GOAT CHEESE AND CHAMPAGNE VINAIGRETTE • LUSTY MONK HONEY MUSTARD • BALSAMIC VINAIGRETTE •

ENTRÉES

SERVED WITH CHEF'S VEGETABLES & CHOICE OF SMASHED NEW POTATOES, BAKED SWEET POTATO OR HIMALAYAN RED RICE & GARDEN SALAD WITH A CHOICE OF HOMEMADE DRESSINGS, LISTED ABOVE.

SUBSTITUTE SPECIALTY SALAD \$4

MOUNTAIN TROUT TRADITIONAL, CAPERS, CITRUS BEURRE BLANC OR PECAN ENCRUSTED, AMARETTO BUTTER \$27

CRAB CAKES PAN FRIED, NANTUA MIRROR SAUCE \$30

CRISPY DUCK CONFIT PORT WINE, BLACKBERRY DEMI-GLACE \$32

NEW ZEALAND LAMB CHOPS GRILLED, CANDIED FENNEL, LEEKS, SPICED PISTACHIOS, BROWN BUTTER, FRESH MINT \$36*

VEAL LIVER SAUTÉED, BACON, ONIONS, MUSHROOM DEMI-GLACE \$27*

FILET MIGNON GRILLED, GORGONZOLA BUTTER, TOBACCO ONIONS, PORT WINE DEMI-GLACE

- PETITE \$34* • GENEROUS \$39*

THE FOLLOWING ENTRÉES INCLUDE THEIR OWN STARCH, VEGETABLE & GARDEN SALAD

LOW COUNTRY SHRIMP & ANDOUILLE SAUSAGE GUILFORD STONE GROUND GRITS, SAN GIUSEPPE ANDOUILLE, OKRA, PIQUILLO PEPPERS, LOBSTER CREAM SAUCE \$25

BOWTIE PASTA TOMATOES, GARLIC, SPINACH, PINE NUTS, FRESH BASIL, GORGONZOLA, WHITE WINE SAUCE \$21

- CHICKEN \$25 • SHRIMP \$28

BLACK BELL EGGPLANT PARMESAN ANGEL HAIR PASTA, SWEET BASIL MARINARA \$21

ROASTED SPAGHETTI SQUASH FRESH VEGETABLES, ALFREDO \$21

CHEF'S SELECTIONS

THE FOLLOWING ENTRÉES INCLUDE THEIR OWN STARCH, VEGETABLE & GARDEN SALAD

WILD SALMON SEARED, LOBSTERED POTATO PUREE, WILTED KALE, GREEN GODDESS DRESSING, PICKLED ARUGULA \$28*

KOBE FLANK STEAK GRILLED, PEPPERCORN JUS, SWEET POTATO HASH, CRISPY LEEKS, ROASTED BRUSSEL SPROUTS \$28*

ASHLEY FARMS CHICKEN BREAST ROASTED, SPINACH STUFFED, SWEET POTATO CROQUETTES, ROAST CHICKEN JUS LIE \$26

GRILLED BIG SKY RIBEYE BÉARNAISE, WILD MUSHROOM DEMI-GLACE, BLEU CHEESE POTATOES AU GRATIN, ASPARAGUS \$39*

ANTELOPE MEDALLIONS PEPPERCORN GRILLED, WILD MUSHROOM DEMI-GLACE, ROSEMARY SCENTED FINGERLING POTATOES LYONNAISE, WARM SMOKED BACON, SHAVED BRUSSEL SPROUT SALAD \$39*

PORK RIBEYE GRILLED, BLACK BEAN CHORIZO CASSOULET, CRÈME FRAICHE GARNISH, CILANTRO, CHIMICHURRI \$28*

MAHI MAHI BLACKENED, MANGO SALSA, PARMESAN, GREEN ONION RISOTTO, POACHED ASPARAGUS, CITRUS BEURRE BLANC \$27*

TWIGS PROUDLY SUPPORTS LOCAL ORGANIC FARMERS. WHENEVER POSSIBLE WE SOURCE PROTEINS HARVESTED FROM SUSTAINABLE FISHERIES AND FARMS.

GOODNIGHT BROTHERS

ASHLEY FARMS

HERITAGE FARMS

ENSLEY'S FARM

ASHE COUNTY CHEESE

OLD MILL OF GUILFORD

WATAUGA COUNTY FARMERS MARKET

HANGING GARDEN FARMS

*THESE MENU ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

• VEGETARIAN & GLUTEN-FREE ENTRÉES AVAILABLE • PLEASE INFORM YOUR SERVER OF FOOD ALLERGIES • SPLIT PLATE CHARGE •