

TWIGS

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

PIMENTO CHEESE ASHE COUNTY CHEDDAR, PIQUILLO PEPPERS \$8

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

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

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

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

SOUPS & SALADS

CAESAR FRESH GARLIC, PARMIGIANO-REGGIANO, ANCHOVIES UPON REQUEST \$8*

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

TOMATO MOZZARELLA HEIRLOOM TOMATOES, FRESH MOZZARELLA, FLEUR DE SEL, SWEET BASIL, BALSAMIC REDUCTION \$9

PEPPERED STRAWBERRY & ARUGULA GOAT CHEESE, GOODNIGHT BROTHERS PROSCIUTTO, CANDIED PECANS, BALSAMIC 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 \$5

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

CRAB CAKES PAN FRIED, NANTUA MIRROR SAUCE \$30

CRISPY DUCK CONFIT WHITE PEACH AND GINGER GASTRIQUE \$32

NEW ZEALAND LAMB CHOPS GRILLED, PINEAPPLE MINT SALSA, BALSAMIC REDUCTION \$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

ROASTED SPAGHETTI SQUASH SWEET BASIL MARINARA, GRILLED VEGETABLES \$21
• CHICKEN \$25 • SHRIMP \$28

CHEF'S SELECTIONS

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

WILD SALMON PARMESAN ENCRUSTED, TOMATO CAPER BEURRE BLANC, CREAMY HERBED RISOTTO, ROASTED BABY CARROTS \$28*

RED SNAPPER CORNMEAL DUSTED, HOUSEMADE KIMCHI, BLACK GARLIC INFUSED RICE \$27*

JOYCE FARMS CHICKEN BREAST CRISPY PANKO ENCRUSTED, SPINACH AND PROSCIUTTO STUFFED, SOUTHERN CORN PUDDING, GHOST PEPPER INFUSED HONEY \$26

PORK TENDERLOIN CHOPS CLEMSON BLEU CHEESE RUBBED, TARRAGON MUSHROOM CREAM, SWEET POTATO PUREE, PICKLED RED CABBAGE, BROCCOLINI \$28*

KOBE FLANK STEAK GRILLED, SWEET POTATO CROQUETTES, WILTED KALE, CABERNET REDUCTION \$28*

BLACK ANGUS RIBEYE DRY AGED, GRILLED, BAKED POTATO, ASPARAGUS, PORT WINE REDUCTION \$39*

CHEF'S SELECTION OF WILD GAME MARKET PRICE*

TWIGS PROUDLY SUPPORTS LOCAL ORGANIC FARMERS. WHENEVER POSSIBLE WE SOURCE PROTEINS HARVESTED FROM SUSTAINABLE FISHERIES AND FARMS.
GOODNIGHT BROTHERS ENSLEY'S FARM BROKEN ARROW RANCH HERITAGE FARMS OCTOPUS GARDENS JOYCE FARMS
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 • CORKAGE FEE