



Dig Into Local Tasting Menu
Supporting NC Agriculture Local Products, and Farmers
\$34 per person (excludes tax and gratuity)

First Course:

Heirloom Tomato Salad

Fishel Organics heirloom tomatoes, Charlotte's Green House Basil, Sunshine Cove micro greens, Ashe County Juusto cheese, Good Night Brothers Watauga country ham prosciutto, balsamic reduction, extra virgin olive oil, Outer Banks sea salt, cracked pepper

Second Course: Choose One

Braised Bison Short Ribs

Red wine braised Dr. King's Farms Bison, High Mountain Truckers Favorite Grits, Muddy Pond Sorghum pan sauce, Charlotte's Green House chive infused olive oil, Sunshine Cove dilly pickled Barbie Watermelons

~OR~

NC Trout

herb and steel cut oat breaded NC trout filet, NC pecan brown butter, Muddy Pond Sorghum hoe cakes, lemon napa cabbage slaw, Against the Grain pickled green strawberry, Charlotte's Greenhouse chives

Third Course:

Sweet Potato Cake Sorghum Ice Cream

Stoke's County sweet potato spice cake, Muddy Pond sorghum molasses ice cream, local seasonal fruit coulis, powdered sugar, sorghum caramel