

FOODIE FEST RESTAURANT WEEK

3 for \$30

(Nightly menu features seasonal special & regional favorites; sample menu below.)

STARTER

Chilled Heirloom Tomato Soup
Cucumber basil salad

Organic Fried Green Tomatoes
Crumbled buttermilk cheese, poached shrimp, boiled peanuts, jalapeño vinaigrette

Local Heritage Tamworth Pork Belly
Honey thyme glazed, creamless creamed corn, fried black-eyed peas, Watsonia Farms peach relish

ENTRÉE

Grilled Bar T Ranch Sirloin
Blue cheese Yukon Gold potato hash, summer squash, blackened bacon jus

Roasted Springer Mountain Farms Chicken Breast
House made fettuccine tossed, grape tomatoes, green bean, eggplant with local feta cheese, lemon caper broth

North Carolina Mountain Trout
Aromatic rice, creamed corn and toasted pecans, finished with slow roasted tomatoes and brown butter vinaigrette

DESSERT

Watsonia Farms Peach Cobbler
Wholly Cow's Killa Vanilla, caramel sauce

Local Blueberry Bread Pudding
Toasted almonds, vanilla crème anglaise

Chocolate Espresso Pound Cake
White chocolate ganache, blackberries

