

m e n u			
carolina bistro salad bar			
VEGGIES	TOPPERS	CHEESES	DRESSINGS
shaved carrots sliced cucumbers pickled shallot heirloom grape tomato roasted broccolini citrus beets	puffed-tapicoa sesame crisps crispy shallots cornbread croutons candied seed clusters	ashe county chesse goat lady dairy cheese marinated ciligene	local cider & lusty monk vinaigrette blackberry balsamic vinaigrette ran-lew herbed buttermilk dressing
seafood bar		hearth & plancha	
NC SHRIMP COCKTAIL		LEMON & WHITE WINE SEARED SHRIMP	
CRAB CLAWS		corn succotash, charred snap pea, pepper romesco (GF/VEGAN)	
NC OYSTERS ON THE HALF SHELL		LEMON & WHITE WINE SEARED HEART OF PALM (VEGAN)	
champagne mignonette (GF/VEGAN), shiso chimichurri (GF/VEGAN), loy lava cocktail, drawn butter, sliced lemon, maldon salt		corn succotash, charred snap pea, pepper romesco (GF/VEGAN)	
SCALLOP CEVICHE		HOUSE BAKES BREADS & SPREADS	
citrus, smoked maldon salt		whipped butter oven cured tomato butter artichoke and herb tapenade white bean & garlic puree poulet rouge pate EVOO	
HOUSE SMOKED TROUT DIP			
everything bagel seasoned baguette			
carvery		roasted	
SEA SALT CRUSTED SMOKED JOYCE FARMS NY STRIP		made without the top 9 allergens	
CARVED SMOKED SALT CRUSTED CAULIFLOWER STEAK (VEGAN)		GRILLED CITRUS-BRINED POULET ROUGE CHICKEN	
sauces		sorghum-cider glaze, roasted sweet potatoes with green herb oil, carolina gold rice pilaf, sautéed haricot vert with pickled sweet peppers	
mushroom-miso jus (GF/VEGAN) herbed horseradish cream (GF) shallot red wine jus (GF) black-garlic bone marrow butter (GF)		FLORA PLANT BASED ICE CREAM BAR	
accoutrements		vanilla or chocolate	
celeriac mash, parsley-chive oil (GF/VEGAN)		strawberries blueberry compote pineapple sauce maple syrup chocolate sauce puffed rice candied sunflower seeds	
charred lemon asparagus, pickled sweet peppers (GF/VEGAN)			
agave-ginger roasted baby carrots, micro arugula (GF/VEGAN)			
tapas		desserts	
PIMENTO CHEESE BEIGNET		lemon-blueberry tart, strawberry shortcake, citrus olive oil cake, carrot cake thimble cake (VEGAN), mini phoenix cookies, mini flourless chocolate (GF)	
pickled pepper jam, lemon aioli, charred green onion			
PORK BELLY BURNT ENDS			
chive johnnyckae, tomato conserva, micro argula (GF)			
SMOKED TOFU BURNT ENDS (VEGAN)			
chive johnnyckae, tomato conserva, micro argula (GF)			
ELON Catering			