

Soups & Salads

Soup of the Day

Bowl 6 Cup 4

Foraged Mushroom Bisque 7

Looking Glass Chevre, Truffle

Caesar 9

Parmesan, Crouton, Basil Caper Dressing

Classic Wedge 8

Iceburg, Bacon, Tomato, Scallions, Blue Asher Cheese Dressing

Cranberry Pecan 8

Spinach, Blue Asher Cheese, Bacon, Balsamic

Share Plates

*Ahi Tuna Nachos 11

Seaweed Salad, Soy Reduction, Sriracha Aioli

*Prince Edward Island Mussels 8

White Wine, Garlic & Herb Butter, Grilled Baguette

Looking Glass Chevre Flatbread 9

House Cured Tasso, Red Grapes, Truffle Honey

Local Sweet Corn Hush Puppies 7

Ashe County Hoop Pimento Cheese

Artisanal Meat & Cheese Board 18

Cured Meats & Local Cheese, Lusty Monk Mustard, Crackers

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions*

Entrée

*Carolina Mountain Farms Trout 21

Heirloom Tomato, Cucumber, Cornbread Crouton, Balsamic Vinaigrette

*Hickory Nut Gap Pork Tenderloin 22

Horseradish Smashed Potatoes, Local Succotash

Joyce Farms Chicken Breast 18

Sweet Corn, Bacon, & Onion Ragout, White Wine Butter

*Chicken Fried Manchester Farms Quail 21

Ashe County Hoop Pimento Cheese Grits, Crispy Brussels Sprouts

*Atlantic Salmon 19

Lump Blue Crab, Orzo, Arugula, Grapefruit Beurre Blanc

Gulf Shrimp & Local Grits 18

House Cured Tasso Gravy

House-made Fettuccini 17

Arugula, Olives, Artichoke Hearts, Peppers, Roasted Garlic, Feta

Ala Carte

*6oz Filet Mignon	24	Local Succotash	5
*8oz Buffalo Sirloin	22	Grilled Asparagus	5
*10oz New York Strip	25	Crispy Brussels Sprouts	5
*14oz Ribeye	28	French Fries	5
		Pimento Cheese Grits	5
		Horseradish Potatoes	5

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