



food for thought

Executive Chef | Michael Wong

Sous Chef | Tawaan Ward

# DINNER MENU





Vegetarian



Gluten Free

## STARTERS



**Chilled Brentwood**    
**Corn Bisque**  
toasted Pigole nuts  
\$6

**Grill Chicken Wings**  
Piri Piri Sauce  
\$14

**Pulled Pork Quesadillas**  
Smoked Pork Shoulder,  
Sweet Bell Pepper,  
Tomato, Salsa Roja  
\$14

## SALADS

**Caesar Salad**  
Grilled Romaine,  
Grissini,  
Parmigiano  
Shaving, Anchovies,  
Caesar Dressing  
\$12

**Organic Field Greens**    
Strawberry, Raspberry, Black  
Berry, Goat Cheese, Almonds,  
Berry Vinaigrette  
\$13

**Chicken South West Salad**   
Organic Greens, Grilled Chicken,  
Roasted Corn, Sweet Pepper,  
Black Bean, Queso Fresco,  
Tomato, Tortilla Strips,  
Cilantro Lime Dressing  
\$15

**Heirloom Tomato & Avocado**    
Curly Endive, Lemon-Thyme  
Citrus Vinaigrette  
\$12

ADD

Chicken | \$5

Shrimp or Salmon | \$7

## ENTRÉES

**Brulee Atlantic Salmon**   
Sautéed Organic Spinach, Char Sui Glazed, Citrus  
Gastrique  
\$19

**Joyce's Farms Chicken**   
All Natural Chicken, Pancetta, Wild Mushroom, Pee Wee  
Potato  
\$18

**Fried Chicken Sandwich**  
Lettuce, Garlic Aioli, Cajun Fries, Pickle, Sweet Bun  
\$16

**Chicken & Waffle**  
Joyce's Chicken, Belgian Waffle, Texas Pete, Bourbon  
Maple Syrup  
\$16

**Grilled 12oz Angus Rib Eye Steak**  
Heirloom Potatoes, Roasted Carrot,  
Bordelaise Sauce  
\$31

**Gemelli Pasta**  
Basil, Roasted Garlic, Tomato, Pine Nut, Gorgonzola  
Cheese, Pesto  
\$15

**California Club Sandwich**  
Roasted Turkey Breast, Tomato, Lettuce,  
Corn Cob Smoked Bacon, Avocado Mouse,  
Mayo, Ciabatta  
\$15

**All Natural 3 Blended Angus Beef Burger**  
Vine Ripen Tomato, Little Gem, Crispy Onions, Brioche  
Bun, Aged White Cheddar Fondue  
\$17

ADD

Corn Cob Smoked Bacon | \$3

Food For  
Thought is a  
proud  
supporter of  
local farms &  
companies  
and uses local  
ingredients in  
all preparations

### Featured Local Growers and Producers

Carolina Mushroom Farm  
Willow Springs, NC  
Mills River Creamery & Dairy  
Mills River, NC  
NoVa\* Bakery  
Charlotte, NC  
Goat Lady Dairy  
Climax, NC

Sustainable Seafood  
"CleanFish" Marine Stewardship  
Council (MSC)  
Prestige Farms All Natural  
Chickens  
Charlotte, NC  
Joyce Farms  
Winston-Salem, NC

AAA Piedmont Produce  
Monroe, NC  
Patterson Farm  
Mt Ulla, NC  
Barbee Farms  
Concord, NC  
English Farmstead Cheese  
Marion, NC

Cultured Cow Creamery  
South Durham, NC  
Round Mt. Creamery  
Black Mountain, NC  
Oak Moon Farm & Micro  
Creamery  
Baskerville, NC  
Homeland Creamery  
Julian, NC



\*Please be advised our dishes may contain nuts, traces of nuts, fish, shellfish and please note consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness.

\*For parties of 6 or more, an 18% gratuity will be applied\*