



DMR

COOL & CRISP

Buffalo Devilled Eggs VGF 12 Smoke, Sriracha, Blue Cheese Powder

Panko Crusted Goat Cheese Salad 16
Roasted Beets, Cranberries, Hazelnut Vinaigrette

The Henderson Caprese (GF) 14
Bocconcini, Tomatoes, Basil Oil,
Strawberry-Balsamic Reduction

Salade Niçoise (GF) 18*
Sesame Crusted Ahi Tuna, Egg, Green Beans,

Jumbo Shrimp Cocktail 6 GF 16
Lemon-Tomato-Horseradish Sauce, Wakame Salad

Olives, Tomatoes, Potatoes, Sherry Vinaigrette

Smoked Salmon Mousse 16
Sour Cream, Caviar, French Loaf Crostini's

NC Hickory Nut Gap Farm Charcuterie & Artisanal Cheeses 24
Homemade Fig Jam, House Cultivated Honeycomb,
Cornichons, Crostini's

Vegetarian & Vegan options available $\widehat{\mathbb{V}}$ $\widehat{\mathbb{V}}$

BOLD & WARM

Oven Roasted Sea Scallops 22
Shrimp & Chive Butter, Toasted Brioche

French Onion Soup 12Brioche Crouton, Gruyère Cheese

Fried Louisiana Oysters 14
Baby Greens, Lemon Aioli

Escargots à la Bourguignonne 14 Garlic-Parsley Butter, Toast Points

Baked Crab Cakes 20
Grilled Corn, Chives, Peppers, Chipotle Aioli

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnes



ROBUST & SAVORY

Traditional British Fish & Chips 🔌 🥝 24





Beer Battered Cod, Twice Cooked Russet Potatoes, Homemade Tartar Sauce

Pan Seared NC Mountain Trout 🔕 💋 22





Winter Leaves, Lemon-Pepper Vinaigrette





Goat Cheese Polenta Cake, Roasted Vegetables, Black Cherry & Orange Sauce

Pork Wellington 26

Mushroom Duxelle, Prosciutto, Puff Pastry, Potato Gratin, Asparagus, Demi-Glacé

Chicken Pot Pie 24





New Potatoes, Peas, Carrots, Short Crust Pastry

Zucchini 'Ravioli' V GF 20





Ricotta, Spinach, Basil, Fresh Tomato Sauce

SWEET & SINFUL V 10



Raspberry Crème Brûlée Caramelized Sugar

Key Lime Pie Cheesecake Fresh Strawberries

Molten Valrhona Chocolate Cake

Cookies & Cream Ice Cream