

THE CAROLINA DINING ROOM

STARTERS

Jumbo Lump Crab Cake 16

Celery Root Purée with Smoked Paprika Aioli,
Grapefruit, Shaved Fennel and Arugula

Shrimp Cocktail 15

Poached Jumbo Shrimp, Zesty Vegetable Slaw,
Red and White Cocktail Sauces and Lemons

Oysters Pinehurst 16

Creamed Spinach, Crispy House Bacon, Brabander Cheese
with Toasted Buttermilk Biscuit Crumb

Fried Burrata 14

Rustic Tomato Sauce, Coarse Pesto, Greek Olives,
Artichoke, Vino Cotto and Toasted Garlic Focaccia

Tuna Tartare 16*

Avocado, Cucumber and Seaweed Salad with Wasabi Aioli,
Citrus Ponzu and Wonton Crisps

Fried Green Tomatoes 16

Smoked Pimento Cheese, House Hot Sauce, Cajun Ré-moulade,
Chow-Chow and Sweet Chili Bacon

SOUPS AND SALADS

Cauliflower and Leek Bisque 8

Irish Cheddar and Pancetta

The Wedge 10.5

Baby Iceberg, Bacon Lardons, Local Tomatoes,
Pickled Red Onion and Cave-Aged Blue Cheese

House Salad 8

Tomatoes, Cucumber, Bacon, Egg and Croutons
with choice of Housemade Dressing

Spinach and Arugula Salad 15

Lemon and Rosemary Grilled Shrimp, Fried Gorgonzola,
Walnuts, Pickled Red Onion, Toy Box Tomatoes,
Orange Segments and Citrus Vinaigrette

Classic Caesar Salad 10

Tender Romaine Lettuce with Housemade Dressing,
Focaccia Croutons, Crispy White Anchovies and Parmesan Tuile

BUTCHER BLOCK CUTS*

*Hand cut in our Butcher Shop
served with Chef's Potato of the Day and Market Vegetable*

8-oz. Filet Mignon 35

12-oz. Center Cut Ribeye 36

12-oz. New York Strip 35

9-oz. Maine Lobster Tail 36

Available with these sauces:

Peppercorn, Blue Cheese Cream or Housemade Steak

A LA CARTE SIDES

*sides are for two people
(\$6 MAP surcharge)*

Duck Fat Steak Fries

Steak Salt and Malt Vinegar Aioli

Mac and Cheese with Sharp Cheddar

Creamed Spinach with Romano Cheese

Truffle Parmesan Mashed Potatoes

Roasted Brussels Sprouts

Caramelized Onions and Pimentos

Loaded Baked Potato

ENTRÉES

Half Rack of Lamb with Anise and Coriander Salt 36*

Butternut Squash Risotto, Brussels Sprouts, Trumpet Mushrooms,
Celery Root Velvet and Pumpkin Seed Granola

Seared Skin-On Scottish Salmon 17 / 31*

Creamy Wild Rice and Farro, Grilled Asparagus, Roasted Toy Box Tomatoes,
Golden Beet Gastrique and Cherry Mostarda

Veal Oscar 34*

Asparagus, Truffle Parmesan Mashed Potatoes, Preserved Lemon, Arugula,
Colossal Crab Meat, Mushroom Demi Sauce and Tarragon Aioli

Curry Braised Beef Short Ribs 32

Farro and Wild Rice Risotto, Cauliflower, Sweet Peas,
Heirloom Carrots and Cucumber Relish

Steak Diane 19 / 35*

Truffle Parmesan Mashed Potatoes, Haricot Verts,
Carrots, Mushrooms and Dijon Sauce

Seared Joyce Farms Chicken Breast 24

Duck Fat Steak Fries, Bacon-Onion Jam, Grilled Asparagus,
Heirloom Carrots and Black Garlic Demi

Surf and Turf 56*

Truffle-Seared 6 oz. Filet Mignon, Butter-Basted Lobster Tail
(\$15 MAP surcharge)

Seared Sea Scallops 17 / 32

Pimento and Tasso Ham Grits, Roasted Cauliflower,
Fava Bean Succotash, Basil Pesto and Roasted Tomato

* May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. All prices subject to NC sales tax. 18% service charge is added to your bill. Service staff is compensated from this amount.

BEVERAGE SELECTIONS

Full wine list available upon request

WHITES

Sparkling	
Korbelt Brut, CA	10 / 34
Lamarca Prosecco, Italy	11 / 37
Pinot Grigio	
Castelnuovo del Garda, Veneto, Italy	9 / 33
Sauvignon Blanc	
The Ned, Marlborough, New Zealand	10 / 31
Justin, Central Coast, CA	11.5 / 43
Chardonnay	
Louis Latour, Macon-Villages "Chameroy," Burgundy, France	11 / 41
Landmark "Overlook," Sonoma County, CA	12 / 46
Chalk Hill, Sonoma Coast, CA	13 / 49
Riesling	
Nik Weis "Urban," Mosel, Germany	9 / 33
Rosé	
Raimat, Costers del Segre, Spain	9 / 30

REDS

Red Blend	
Jeff Cohn Cellars "The Dealmaker," CA	13 / 50
Pinot Noir	
Wild Hills, Willamette Valley, OR	11 / 40
Etude "Lyric," Santa Barbara County, CA	13 / 46
Merlot	
Oberon, Napa Valley, CA	13 / 46
European Reds	
Involto, Maremma Toscana Rosso, Tuscany, Italy	10 / 37
Château Graves de Rabion, Saint-Emillion, Bordeaux, France	12 / 45
Black Slate, Priorat, Spain	14 / 55
Cabernet Sauvignon	
Drumheller, Columbia Valley, WA	12 / 45
Decoy by Duckhorn, Sonoma County, CA	16 / 56
Quilt, Napa Valley, CA	19 / 72
Zinfandel	
High Valley Vineyards, Lake County, CA	13 / 50

WINES BY THE HALF BOTTLE

BIN		PRICE	BIN		PRICE
	Pinot Noir			Champagne	
766	Steele, Carneros, CA	29	758	Veuve Clicquot, "Yellow Label," Brut	76
	Merlot			Chardonnay	
777	Alexander Valley Vineyards, Sonoma County, CA	28	751	Angeline, CA	22
776	Rutherford Hill, Napa, CA	36	752	La Crema, Sonoma Coast, CA	35
	Cabernet Sauvignon			Sparkling Moscato	
771	Tarrica Wine Cellars, Paso Robles, CA	29	754	Ceretto, Moscato di Asti, Piedmont, Italy	30
772	Hess Estate "Allomi," Napa, CA	35		Dessert	
780	Stag's Leap "Artemis," Napa, CA	76	760	Château Saint Vincent, Sauternes, France	43
	European Reds		762	Jackson-Triggs, Vidal Icewine, Canada	55
781	Cantina Zaccagnini, Montepulciano d' Abruzzo, Italy	25			
783	Château de Parenchère, Bordeaux, France	28			
775	La Rioja Alta, Viña Alberdi Reserva, Rioja, Spain	33			

WINES BY THE BOTTLE

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SPARKLING / WHITES

BIN		PRICE
130	Gouguenheim Sparkling Rosé, Mendoza, Argentina	35
120	Taittinger Brut, Reims, France	106
124	Perrier-Jouet "Grand Brut," Epernay, France	121
277	Sparkman "Birdie" Riesling, Columbia Valley, WA	41
229	Groth Sauvignon Blanc, Napa Valley, CA	53
264	Pascal Jolivet Sancerre, France	66
208	Sonoma-Cutrer Chardonnay, Sonoma County, CA	54
267	Antler Hill "Unoaked," Chardonnay, Los Carneros, CA	85
286	Reynolds Family Chardonnay, Napa Valley, CA	116
274	Santa Margherita Pinot Grigio, Alto Adige, Italy	55
271	Italics Proprietary White Blend, Napa Valley, CA	115

REDS

BIN		PRICE
643	Belle Glos "Las Alturas" Pinot Noir, Santa Lucia, CA	91
613	Far Niente "En Route" Pinot Noir, Russian River Valley, CA	121
412	Justin, Cabernet Sauvignon, Paso Robles, CA	55
426	Ray Signorello "Edge" Cab. Sauvignon, Alexander Valley, CA	60
616	Groth Cabernet Sauvignon, Oakville, CA	141
670	"Thorn" Merlot, Napa Valley, CA	100
630	Molly Dooker "Blue Eye'd Boy" Shiraz, McLaren Vale, AU	116
427	Rued Zinfandel, Dry Creek Valley, CA	70
606	Ridge, Lytton Springs, Dry Creek Valley, CA	95
502	Phinney/Gott "Shatter" Grenache, Maury, France	49
503	Viña Pomal Reserva, La Rioja Alta, Spain	55

NORTH CAROLINA BEERS

Regional North Carolina beer selections available