

# D I N N E R

## SMALL PLATES

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### LIVERS 'N ONIONS -12

JOYCE FARMS CHICKEN LIVERS, SMOKED CHEDDAR GEECHIE BOY MILL GRITS, WHITE ONION, RED-EYE GRAVY

### SHRIMP COCKTAIL -14

COLD SMOKE, CHARRED LEMON, PEA SHOOTS, TOMATO JAM

### SPANISH OCTOPUS -18

CHARRED, ROASTED RED PEPPER, RED ISLAND SEA BEANS, CELERY, CHORIZO

### RARE WAGYU\* -20

SHOULDER TENDER, SCALLION, BULGOGI SAUCE, CHILIS

### JOYCE FARMS

### NAKED BEEF MARROW\* -15

PICKLES, MUSTARD, TOASTED BREAD, BITTER GREENS

\*ADD A SHOT OF RYE -12

### CHARCUTERIE & CHEESE -20

COUNTRY PATE, BAY BLUE, MARCONA ALMONDS, GRAIN MUSTARD, BREAD AND BUTTER CAULIFLOWER, GRILLED FOCACCIA BREAD

## SPOONS & FORKS

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### ROASTED CHESTNUT SOUP -8

CHILI, HERBS

### WEDGE -6

SLAB BACON, TOMATO, GORGONZOLA, PICKLED ONION, DRESSING

### CAESAR\* -6

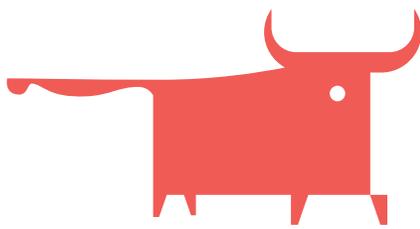
CROUTON, PECORINO, CURED EGG YOLK, DRESSING

### ARUGULA -7

TOASTED ALMONDS, SHAVED FENNEL, RAW BEETS, FETA, BROWN BUTTER MISO VINAIGRETTE

### BITTER GREENS -12

FRISÉE, RADICCHIO, FRESH MOZZARELLA, SHERRY VINAIGRETTE, CITRUS



## C U T S

C.A.B. RIBEYE\* -31

16 OZ.

C.A.B. FILET MIGNON\* -28

8 OZ.

WAGYU SHOULDER TENDER\* -24

9 OZ.

C.A.B. NY STRIP PRIME\* -35

14 OZ.

C.A.B. BONE-IN

DRY AGED RIBEYE\* -49

22 OZ.

C.A.B. PORTERHOUSE\* -89

SLICED ON PLATTER 48 OZ.

ALL CUTS BRUSHED WITH FINISHING BUTTER AND VINE TOMATO GARNISH

## ACCOUTREMENTS

HORSERADISH CREAM 2

BLUE CHEESE SLAB 4

DEMI-GLACE 3

BÉARNAISE\* 3

FRIED EGG\* 2

## LARGE PLATES

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### SCALLOPS\* -28

CELERY ROOT PURÉE, HERITAGE HARVEST CHESTNUT MUSHROOMS, SMOKED SHOYU BUTTER, FRIED PARSNIP

### SCOTTISH SALMON\* -23

SEMI BEET CURED, SEA ISLAND RED PEAS, CHARRED BROCCOLINI

### POT ROAST\* -24

POTATOES, CHIVES, ROOT VEGETABLES, PAN SAUCE

### ROASTED HALF CHICKEN\* -22

SORGHUM PRESSED, SMOKED CHEDDAR GRITS

### HERITAGE FARMS

### CHESHIRE PORK

### TENDERLOIN\* -24

TEA BRINED, MUSHROOM SPOON BREAD, RED-EYE GRAVY, WALNUT APPLE CHUTNEY

### STEAK AND FRITES\* -23

8 OZ. C.A.B. BISTRO STEAK, HOUSE-CUT FRIES, DEMI-GLACE, AIOLI

### SPAGHETTI SQUASH -18

PORTABELLA MUSHROOM, MUSHROOM DASHI, SCALLIONS, PEPPERS, BROCCOLINI

### WAGYU BURGER\* -18

SMASHED, AMERICAN CHEESE, AIOLI, POTATO BUN, HOUSE-CUT FRIES

## SIDES (\$6 EA.)

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ROASTED MUSHROOMS

MASHED POTATOES

SAUTÉED SPINACH

BROWN BUTTER CAULIFLOWER

ASPARAGUS

HOUSE-CUT FRIES

BROCCOLINI

SMOKED CHEDDAR GRITS

FRITO MAC & CHEESE

BREAD - 3.5

(A PORTION OF BREAD SALES IS DONATED TO THE WINSTON-SALEM HAWLEY HOUSE

EXECUTIVE CHEF: RICHARD MILLER