

starters

zucchini chips

cucumber yogurt, arbequina olive oil 8.

- seasonal soup

of the day & butternut squash 5.

pan-fried calamari

roasted tomato, red pepper flakes, crostini 10.

'p' blt sliders*

windy hill grass-fed beef, jalapeño pimento cheese, applewood smoked bacon, mixed greens, tomato 9.5

baked lump crab & chev

sun-dried tomato, crostini 11.

seared crabcake

southern rémoulade, roasted corn, tomato, arugula 12.

- chicken skewers

house citrus marinade, arugula, balsamic reduction 9.

mussels

chorizo, white wine, chimichurri pesto, crostini 12.

charcuterie

rotation of cheeses & meats 14.

sandwiches

Served with your choice of nolen fries or autumn quinoa salad, substitute a house salad for \$2

nk grass-fed burger*

windy hill grass-fed beef, brioche roll, lettuce, tomato, onion and choice of two additions (*onion jam, cheddar, blue cheese, pimento cheese, applewood smoked bacon, avocado*) 13.

mediterranean chicken salad wrap

chicken breast, greek yogurt, tomatoes, cucumbers, onions, chopped olives, feta 10.5

salmon blt*

southern rémoulade, applewood smoked bacon, mixed greens, vine-ripe tomato, toasted ciabatta 13.

ribeye sandwich*

thinly sliced, open-faced, parmesan cream, pickled onions, arugula 14.



fall • 2016

salads

- black & blue wedge

grilled romaine, blackened shrimp, pickled onions, cucumbers, tomatoes, bacon, blue cheese dressing 12.

kale

roasted beets, croutons, toasted pistachios, grape tomatoes, herbed goat cheese, honey sumac dressing 9.5
Add • Chicken 5., Shrimp 6.5, 4oz. Grilled Salmon 7.5*

- bbq turkey cobb

house roasted turkey, romaine, cherry tomatoes, chopped onions, egg, bacon, avocado, blue cheese crumbles, roasted corn, herb ranch 11.

nk

arugula, spinach, cherry tomatoes, goat cheese, avocado, apples, spiced pecans, red wine vinaigrette 8.
Add • Chicken 5., Shrimp 6.5, 4oz. Grilled Salmon 7.5*

mains

- nk short rib

12-hour braised short rib, creamy basil anson-mills polenta, au jus, wilted nc greens 26.

sea scallops*

oven-roasted butternut squash, barley risotto, caramelized brussels, pancetta, basil, balsamic drizzle 24.

- grilled atlantic salmon*

autumn quinoa salad, tomato jam, citrus glaze 21.

- creole shrimp & grits

anson mills pimento cheese stuffed grit cake, chorizo, corn, sun-dried tomato, kale, madeira cream 21.

- herb roasted chicken

wilted nc greens, beurre blanc 20.

12oz. ribeye*

house marinated and grilled, onion jam, grilled asparagus, crispy shallots 28.

ricotta gnocchi bolognese

marinara, parmesan, basil 18.

cioppino

mussels, market fish, shrimp, calamari, roasted tomato, fennel, white wine, garlic, herbs, grilled bread 23.

seared crabcakes

southern rémoulade, asparagus tips, roasted corn, tomato, arugula 24.

sides \$5. ea (3 for \$14.)

- Spinach • butter, garlic

- Brussels • pancetta

- Roasted Beets • herbs

- Sweet Corn • butter

- Garlic Mash Potatoes • chives

House Salad • greens, cucumbers, tomato, onions, croutons

- Nolen Fries • parmesan, herbs

- Grilled Asparagus • olive oil, herbs

• Autumn Quinoa Salad • butternut squash, gala apples, kale, feta

We Support Local Farms: Boy and Girl Farm | Windy Hill Farm | Anson Mills | New Town Farm | Baucom's Best | Waxhaw Farmer's Market | Charlotte Farmer's Market

* May contain raw or undercooked meat. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

• Gluten Free (Some items can be gluten free with slight adjustments. Ask your server if you have any questions.)

SPLIT FEE \$4.