



Restaurant Week Menu 2014

Lunch

Two Courses \$15

First Course

Lobster Bisque

With Troy and Sons Oak Reserve Cream and Chives

Soup of the Day

Everyday a new soup, not your everyday soup...

Seasonal Salad Greens

with Candied Pork Belly, Ashe County Smoked Cheddar Cheese and Pickled Apples

Second Course

Pesto Seared Shrimp Salad

On Fresh Spinach with Feta Cheese, Grape Tomatoes, Kalamata Olives & Cucumbers

Oven Roasted Portabella Sandwich

Grilled Focaccia with Arugula, Tomatoes, Balsamic Glaze, Aioli and Italian Cheese

Fried Calamari on Kale Salad

With Grappa Currants, Almonds, Parmesan, Preserved Lemons, Lemon Oregano Aioli

South of Pack Oyster Po'Boy

Quick Fried on a Griddle Roll with Cajun Remoulade, Pickled Green Tomato & Shredded Lettuce

Grilled Hickory Nut Gap Farms Beef Burger

On Brioche Bun, Choice of Cheese and a Side

The (Somewhat) Famous CK Reuben

Griddled Rye stacked with House Cooked Corned Beef with Swiss and SauerKraut