

Plates on the Square

small plates

Cheese Plate	An assortment of artisan cheeses served with fruit and crackers, a classic complement to any of our fine wines <i>Cheeses also available a la carte</i>	Market
Fried Green Tomatoes	Topped with five-herb goat cheese, cucumber corn salsa, basil-infused sea salt, and balsamic vinaigrette	\$7.99
Wild Mushroom & Artichoke Dip	The chef's family recipe—a creamy dip with shitake, portabella, cremini, and oyster mushrooms served hot with pita wedges	\$6.99
Four-Cheese Crab & Shrimp Dip	Parmesan, Pepper Jack, smoked Gouda, and cream cheeses with spinach, crab meat, and shrimp served hot with tortilla chips	\$8.99
Smoked Salmon Bruschetta	Smoked Scottish salmon thinly sliced, rolled, and filled with an herb cream cheese spread on grilled bread with tomato-basil salsa	\$9.99
Fried Calamari	served with marinara or sweet Thai chile dipping sauce	\$7.99
Buffalo Style	Tossed in Buffalo sauce and topped with blue cheese crumbles and diced celery <i>Available hot, medium, or mild</i>	\$8.99
Wild Boar Skewers	3 oz. of citrus-merlot marinated wild boar tenderloin served over a bed of greens with Bing cherry-green peppercorn sauce	\$12.99
Scallops		
Curried with Seaweed Salad	Pan-seared to a golden brown, topped with an aromatic yellow curry sauce, and served with a sesame wakame seaweed salad	\$11.99
Bacon-Wrapped Barbecue	Wrapped in maple-black pepper bacon and grilled on skewers with fresh vegetables and topped with homemade barbecue sauce	\$10.99
French Onion Soup	A scrumptious classic seasoned with fresh rosemary and thyme and topped with grilled herb butter bread and melted Swiss and provolone cheeses	Bowl \$5.99 Cup \$3.99
Heirloom Tomato Gazpacho	Chilled summer soup made from Heirloom and Roma tomatoes and topped with a dollop of yogurt	Bowl \$5.99 Cup \$3.99

garden plates

Craig's Salad	Marinated portabellas with gorgonzola, sugared pecans, and pears served over a bed of mixed greens with balsamic vinaigrette	\$8.99 Side \$4.99
Sweet Ginger Salad	Mixed greens with red peppers, celery, sunflower seeds, toasted almonds, and our toasted sesame sweet ginger dressing	\$7.49 Side \$3.99
Greek Salad	Feta cheese, Kalamata olives, Roma tomatoes, pepperoncini, bell peppers, onions, sprouts, and cucumbers over spinach and Romaine with Greek feta dressing	\$8.49 Side \$4.49
Plates' Caesar	A pink peppercorn Caesar dressing served over Romaine with shredded parmesan and herb and garlic croutons	\$6.99 Side \$2.99
<i>Add to Any Salad</i> Chicken or Fried Pistachio Goat Cheese \$3 Salmon, Shrimp, or Scallops \$4		
Garden Patch	Two grilled marinated portabella caps smothered in sautéed peppers, red onions, and melted provolone cheese served with garlic mashed potatoes, heirloom tomatoes, and the vegetable du jour	\$10.99
Plates' Summer Salad	Grilled chicken and fresh apples, oranges, and strawberries over mixed greens with goat cheese, croutons, sprouts, hard-boiled egg, crispy onions, and raspberry-walnut vinaigrette	\$10.99
Asian Ahi Tuna Salad	Seared and thinly sliced blackened tuna steak served over mixed greens with mandarin orange sections, toasted almonds, fried wontons, ponzu soy sauce, a drizzle of cucumber-wasabi sauce, and wasabi-ginger vinaigrette	\$12.99
Dressings Ranch, Blue Cheese, Russian, Balsamic Vinaigrette, Greek Feta, Raspberry-Walnut Vinaigrette, Toasted Sesame Sweet Ginger, Creamy Italian, Blueberry-Pomegranate Vinaigrette, and Creamy Cucumber-Wasabi		

Whole Plates

All entrées except pastas are served with the vegetable du jour.

Cedar Plank Grilled Salmon	An 8-oz. filet of Atlantic salmon grilled and presented on an organic plank of cedar, brushed with an apricot-soy glaze, and served with a side of jalapeño-cheese grits	\$16.99
Jezebel Pork Loin	Oven-roasted loin seasoned with rosemary and garlic, topped with a traditional sweet and spicy Southern Jezebel sauce, and served with fried okra	\$14.99
Mushroom & Artichoke-Stuffed Chicken	A plump chicken breast stuffed, pan fried, then baked to golden perfection served with Havarti Mornay sauce and sautéed spinach	\$15.99
Lemony Chicken Contessa	A golden, pan-seared breast encrusted in herb bread crumbs, topped with fresh mixed greens, shredded parmesan, and our lemon vinaigrette, and served with sliced heirloom tomatoes	\$14.99
Blackberry Rainbow Trout	Fresh North Carolina rainbow trout lightly pan fried then topped with blackberry-green tomato sauce, and served with hush puppies and jalapeño-cheese grits	\$18.99
Veal Scaloppine over Vermicelli	6-oz. of veal cutlets floured and sautéed and served with a lemon-caper picatta sauce over vermicelli with andouille sausage, diced tomatoes, chopped bacon, and marinara	\$18.99
Seafood Penne a la Vodka	Penne pasta in a tomato cream sauce with garlic, Roma tomatoes, fresh basil, and parmesan topped with a jumbo scallop and sautéed shrimp	\$16.99
Sesame-Blackened or Ginger Panko Ahi Tuna	A sushi-grade steak prepared either style, seared medium-rare, and served with sides of cilantro-coconut milk basmati rice, wasabi, pickled ginger, and soy sauce	\$16.99
Rack of Lamb with Rosemary-Mint Demi-Glace	Four pinot noir-marinated bone-in chops grilled medium-rare and served with a rosemary-mint demi-glace and a side of garlic mashed potatoes	\$21.99
Filet Mignon with Thyme-Mustard Glaze	A tender 8-oz. filet seasoned and grilled to temperature, brushed with a thyme and mustard seed glaze, and served with garlic mashed potatoes	\$25.99
Filet Mignon with Goat Cheese & Roasted Tomatoes	Our 8-oz. filet grilled to temperature, topped with fresh cheese, oven-roasted Roma tomatoes, and balsamic reduction, and served with garlic mashed potatoes	\$27.99
Smothered Split Bone Ribeye	A juicy 16-oz. steak with blackening seasoning grilled to temperature, then covered in marinated portabella mushrooms, caramelized onions, and artisanal blue cheese and served with garlic mashed potatoes	\$25.99
Wild Boar with Cherry-Peppercorn Port Reduction	A 6-oz. loin with a citrus-merlot marinade grilled medium-rare, topped with a Bing cherry and green peppercorn sauce, and served with a side of mashed potatoes	\$29.99

on the side

\$1.99

Vegetable du Jour, Sautéed Spinach,
Yukon Gold Garlic Mashed Potatoes,
Cilantro-Coconut Milk Basmati Rice,
Jalapeño-Cheese Grits,
Hush Puppies, Fried Okra

\$2.99

Side House Salad, Side Caesar,
Sliced Heirloom Tomatoes

Beverages

\$1.99

Coke, Diet Coke, Coke Zero, Sprite,
Mello Yello, Mr. Pibb, Lemonade,
Powerade, Iced Tea, Hot Tea,
Regular or Decaf Coffee

To help cover non-food costs associated with serving guests, there will be a \$2.00 service charge for all split entrées.

Health Board Advisory: Consuming raw or undercooked foods such as meat, fish, or eggs which may contain harmful bacteria may cause serious illness or death.