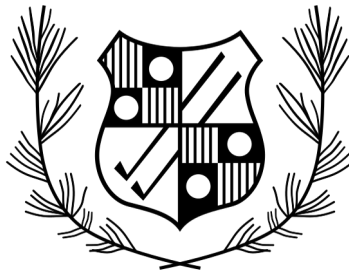


Pine Needles



Starters

NORTH CAROLINA CHARCUTERIE BOARD \$24
Pimento cheese, Chef's selection of local ham, salami, and local cheeses, mini biscuits, roasted peanuts, and house made pickles, assorted jams and jellies

FRIED GREEN TOMATO & CRAB \$20
Fried green tomato, pimento cheese, lump crab

*NORTH CAROLINA OYSTER PLATTER \$18
Raw half dozen oysters, herb mignonette, lemon

ROASTED NORTH CAROLINA OYSTERS \$18
Carolina BBQ butter, puffed Carolina gold rice

COUNTRY HAM CROQUETTES \$14
Lady Edison country ham, hoop cheese, bechamel, black garlic aioli, smoked paprika

WHIPPED GOAT CHEESE CROSTINI \$16
Grilled peaches, local honey, candied pecans, grilled bread

CANDIED BACON \$16
Deviled eggs, pink peppercorns

BBQ PORK BELLY \$16
Cherry pepper BBQ sauce, watermelon, pickled peppers

CRISPY PORK SKINS & PIMENTO CHEESE \$14
House made pimento cheese, smoked paprika, vinegar BBQ seasoning

CRAB SALAD \$20
Crab meat, Granny Smith apple, celery, citrus aioli, frisée

Soups & Salads

TOMATO GAZPACHO SOUP \$12
NC Pickled Shrimp, cucumber tomato relish, crostini

GEM LETTUCE SALAD \$14
Caesar dressing, cornbread crumble

WATERMELON SALAD \$14
Whipped goat cheese, mint, apple cider vinaigrette, fresh mint

CHOPPED SALAD \$16
Bacon, tomato, egg, red onion, smoked Ashe County blue cheese

HEIRLOOM TOMATO SALAD \$14
Whipped lemon ricotta, collard green oil, Carolina vinaigrette, fresh basil

Sides

WHIPPED POTATOES | 8

POTATO WEDGES | 8

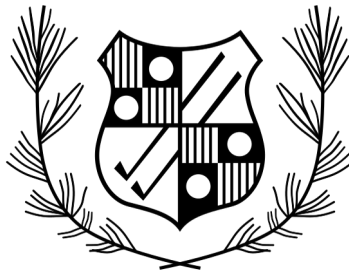
COLLARD GREENS | 8

BLACK-EYED PEA CASSOULET | 8

HOPPIN' JOHN | 8

BROCCOLINI | 8

Pine Needles



FAMILY STYLE DINNER
EVERYTHING UNAPOLEGETIC NC
SUMMER MENU RELEASE
\$75(+)(+) PER PERSON

Pre-Set: JALAPENO HOOP CHEESE CORNBREAD
Basket, Sweet Tea Butter, local

Pre-Set: CRISPY PORK SKINS & PIMENTO CHEESE
House made pimento cheese, smoked paprika, vinegar BBQ
seasoning

1ST: FRIED GREEN TOMATO & CRAB
Fried green tomato, pimento cheese, lump crab

2ND: COUNTRY HAM CROQUETTES
Lady Edison country ham, hoop cheese, bechamel, black
garlic aioli, smoked paprika

3RD: BBQ PORK BELLY
Cherry pepper BBQ sauce, watermelon, pickled peppers

4th: HEIRLOOM TOMATO SALAD
Whipped lemon ricotta, collard green oil, Carolina
vinaigrette, fresh basil

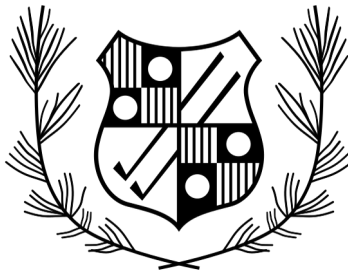
5th: POTATO GNOCCI
Charred corn cream puree, bacon lardons, fried collards

6th: NC SHRIMP & GRITS
Shrimp, andouille sausage, Tasso ham cream gravy, NC
stone ground grit cake

7th: GRILLED RIBEYE
14oz prime ribeye, potato wedges, red chimichurri, crispy
potato straws

8th: STRAWBERRY GOAT CHEESE SHORTCAKE
NC goat cheese mousse, fresh strawberries, whipped cream

Pine Needles



Land & Sea

NC TROUT \$30

Pan Seared Rainbow Trout, bacon hash,
sauteed greens with tomato, scampi
butter, lemon

NC SHRIMP & GRITS \$28

Shrimp, andouille sausage, Tasso ham
cream gravy, NC stone ground grit cake

NC FRIED CATFISH \$32

Catfish, bacon & black-eyed pea ragu,
braised greens, lemon

*ATLANTIC SALMON \$32

Carolina gold rice, bacon, black-eyed
peas, celery, okra

NC SEAFOOD BOIL \$38

Crawfish, Shrimp, Crab, corn, andouille
sausage, red potatoes, seasoned butter

POTATO GNOCCHI \$30

Charred corn cream puree, bacon
lardons, fried collards

LOW COUNTRY PAELLA \$26

Charred okra and seasonal grilled
vegetables with black garlic aioli

JOYCE FARM FRIED CHICKEN \$30

Creamy mashed potatoes, cherry
peppered Demi, sauteed greens, fried
okra chips

PULLED PORK CAVATELLI PASTA \$32

NC pulled pork, cavatelli, sun-dried
tomato cream, heirloom cherry
tomatoes, sauteed greens

*SALISBURY STEAK \$32

House ground chuck steak, creamy
mashed potatoes, braised greens,
mushroom Demi, crispy onion strings

BBQ PORK BELLY \$34

NC Pork Belly, mac n' cheese, cherry
pepper BBQ sauce, sweet n' spicy
collard greens

*GRILLED RIBEYE \$56

14oz prime ribeye, potato wedges, red
chimichurri, crispy potato straws

*GRILLED FILET MIGNON \$66

8oz prime filet mignon, creamy mashed
potatoes, red wine Demi, crispy onion
rings, house butter rub

Dessert

LEMON POUND CAKE \$10

Whipped cream, raspberry sauce

BANANA CHEESECAKE PIE \$10

Bruleed banana, whipped cream,
chocolate sauce

STRAWBERRY GOAT CHEESE SHORTCAKE \$10

NC goat cheese mousse, fresh
strawberries, whipped cream

SEASONAL COBBLER \$12

Add Ice Cream \$5

CHOCOLATE MOUSSE CAKE \$10