

# THE 1895 GRILLE

## Appetizers

**FRIED GREEN TOMATO  
& GRATEFUL GROWERS FARM-RAISED PORK BELLY**  
Goat Cheese, Dill Balsamic Aioli  
Chipotle Oil & Popcorn Sprouts  
11

♥ **TUNA 2 WAYS**  
Seared Yellowfin Tuna & Tartar  
Avocado Salad, Peach Ginger Coulis  
Wasabi Root Micro Shoots  
14

♥ **JUMBO SHRIMP COCKTAIL**  
Yellow Tomato Gazpacho, Cucumber Salad & Tortilla Crisps  
Cocktail Sauce, Lemon & Lime  
15

**HICKORY-SMOKED ASHLEY FARMS  
QUAIL BREAST**  
Sweet Potato Pancake, Sautéed Arugula  
Tangerine Vinaigrette  
Sunny-Side-Up Quail Egg  
13

**GLENVIEW FARMS WARM BRIE TART**  
Belgian Endive & Frisee  
Spiced Almonds, Champagne & Grape Vinaigrette  
Razz Cherry Gastrique  
Petite Merlot Greens  
12

## Soups



**TRADITIONAL CAROLINA SHE-CRAB SOUP**  
Jumbo Lump Crabmeat  
Dry Aged Sherry  
8

**ROASTED HEIRLOOM TOMATO BISQUE**  
Pesto Oil, Lemon Crème Fraîche Crostini  
7

## Salads



**1895 HEARTS OF ROMAINE**  
Parmesan Reggiano, White Anchovy Fillets  
Grape Tomatoes, Roasted Garlic Brioche Croutons  
11

**HOUSEMADE  
MOZZARELLA & BARHAM FARM  
HEIRLOOM TOMATO**  
Lolla Rossa & Mache Lettuces  
Aged Balsamic Vinaigrette  
Sun-Dried Cherries  
12

♥ **ROASTED GOLDEN  
& RED BEET SALAD**  
Baby Frisee Lettuce, Watermelon Radish  
Granny Smith Apple & Jicama Julienne  
Toasted Almonds, Goat Cheese  
Honey Citrus Vinaigrette  
11



♥ *These items are prepared using sound nutritional guidelines and techniques*

# THE 1895 GRILLE

## ENTRÉES



### DUET OF SCALLOPS & RISOTTO

Seared Coastal Sea Scallops  
Sweet Corn & Crab Risotto, Caviar Hollandaise  
Lightly Blackened Scallops  
Applewood Smoked Bacon, Yukon Potato Risotto  
34



### PANCETTA-WRAPPED 8-oz. FILET MIGNON

Lobster, Broccolini  
& Aged White Cheddar "Mac & Cheese"  
Sautéed Asparagus, Baby Carrot & Squashes  
Black Truffle Butter  
35

### SHRIMP & GRITS

Chipotle-Grilled "Very Big" Ocean Shrimp  
Gorgonzola Adluh Mills Stone Ground Grits  
Local Tomatoes, Basil Oil, Pancetta Crisp  
32

12-oz. N.Y. STRIP STEAK  
Rosemary-Scented Fingerling Potatoes  
Haricot Verts, Carrot & Baby Squash  
Cabernet Sauvignon Demi Glace  
33

### HERB & DIJON CRUSTED

AUSTRALIAN LAMB RACK  
Basil & Brie-Infused Yukon Gold Croquette  
Lamb Jus, Apple & Mint Chutney  
33



### PAN-SEARED BLACK SEA BASS

Carolina Plantation Rice  
Baby Turnips, Haricot Verts  
Mandarin Orange Gastrique  
32



### APPLE CIDER BRINED

GRILLED PORK CHOP  
Sweet Potato & Yukon Whipped Duo  
Braised Moore County Collards  
Glazed Baby Carrots  
Granny Smith Apple & Sweet Onion Marmalade  
29

CAROLINA RED SNAPPER  
Served Over Capellini Pasta  
Tossed with Shrimp, Bay Scallops,  
Black Scorzoni Truffles & Grape Tomatoes  
Sautéed Jumbo Asparagus,  
Saffron Beurre Blanc  
32

### "IRON SKILLET" FRIED CHICKEN BREAST

Sweet Corn & Tomato Polenta  
Sautéed Swiss Chard, Creamy Braised Leeks  
Warm Cabbage Slaw  
27



### CHEF'S SELECTION OF LOCAL VEGETABLES

Gorgonzola & Heirloom Tomato  
Adluh Mills Stone-Ground Grits  
Watermelon Radish, Cilantro Oil  
25

## DESSERTS

### CINNAMON-APPLE TATIN

Apple Bourbon Caramel  
& Mascarpone Ice Cream  
Apple Crisp  
10

### SELECTION OF N.C. CHEESES

HOOP LADY GOAT,  
HICKORY GROVE  
Port Wine-Infused  
Fig & Apricot Chutney  
Raisin Walnut Bread  
Assorted Crackers  
12

### MADAGASCAR VANILLA

CRÈME BRÛLÉE  
Assorted Berries  
Chantilly Cream  
8

### WHITE BELGIAN CHOCOLATE

### & RASPBERRY CHEESECAKE

Raspberry Chambord Coulis  
Fresh Berries  
Petite Lemon Mint  
9

### DESSERT TRIO

Caramelized Apple  
& Macadamia Nut Cheesecake  
Madagascar Vanilla Crème Brûlée  
Raspberry & Dark Chocolate  
Mousse Shooter  
11



### TRIPLE CHOCOLATE

SOUFFLE  
Assorted Berries, Powdered Sugar  
Godiva Anglaise  
10\*



### HOLLY INN ICE CREAM

& SORBET WITH BERRIES  
Spun Daily  
by our Innovative Culinary Team  
7

Adam Axman  
Holly Inn Chef de Cuisine

Stephen Smith  
Holly Inn Sous Chef

MAP Guests receive a choice of either an appetizer or soup or salad, entrée and dessert - Surcharged items additional

\*Resort guests dining on a meal plan have an additional surcharge for this item: Triple Chocolate Souffle \$5.00

An automatic 18% service charge is added to your bill. The service staff is compensated from this amount. All prices are subject to North Carolina state sales tax