

1895 grille

garden and kettle

1895 HEARTS OF ROMAINE

White Anchovy Fillets, Heirloom Tomato and Bakehouse Shallot Sourdough Croutons 12

BABY GEMS AND ICEBERG ^{GF}

Duck Bacon, Point Reyes Blue Cheese, Pickled Shallot, Tomatoes, Deviled Egg Yolk, Buttermilk Dressing and 12-year Aged Balsamic 14

TRADITIONAL CAROLINA SHE-CRAB SOUP

Jumbo Lump Crab Meat and Dry Aged Sherry 9

small plates

GRILLED OCTOPUS ^{GF}

Coconut White Quinoa, Grapefruit Segments, Kale and Sunflower Seed Pesto, Green Thai Curry, Shaved Fennel and Fresh Herbs 18

SHRIMP COCKTAIL ^{GF}

Poached Jumbo Shrimp, Bay Scallop Ceviche, Cocktail Sauce, Marinated Tomato, Cucumber and Everything Spice Cracker 17

BEEF TARTARE ^{GF}

Charred Scallion Aioli, Cured Egg Yolk, Castelvetrano Olives, Pickled Shallot, Beef Fat Emulsion and Everything Spice Cracker 18

BARBEQUE MAGRET DUCK BREAST ^{GF}

Corn and Herb Risotto, Baked Bean Gribiche, Brussels Sprouts, House Barbeque Sauce, Bread and Butter Pickle Salad 18

FRIED RICOTTA GNOCCHI ^V

Vegetable Bolognese, Seasoned Ricotta Cheese, Aged Balsamic Vinaigrette, Fresh Herbs and Raw Tomato 16

FOIE GRAS MOUSSE

Sweet Potato and Pecan Biscuit, Maple Toasted Oats, Roasted Strawberry and Port Gel, Smoked Crème Fraîche and Sliced Grape 20 (MAP Surcharge 5)

entrées

8-OZ. CENTER-CUT BLACK ANGUS FILET OF BEEF*

Lobster and Applewood-Smoked Cheddar Macaroni and Cheese, Butter-Braised Asparagus, Petite Carrots and Pinot Noir Demi Sauce 48 (MAP surcharge 5)

12-OZ. DRY AGED NY STRIP* ^{GF}

Lyonnaise Fingerling Potato, Roasted Celeriac Puree, Sweet Potato and Gruyere Coulis, Sautéed Haricot Verts, Steakhouse Onion Relish 74 (MAP Surcharge 20)

ROASTED CENTER CUT PORK CHOP ^{GF}

Apple Butter Mole, Sweet Potato, Brussels Sprouts and Corn Hash, Smoked Blackberry Reduction and Roasted Mushrooms 34

JOYCE FARMS POULET ROUGE

Fried Chicken Breast, Roasted Thigh, Sweet Tea Chili Glaze, Char Siu Sweet Potato and Vegetable Farro, Blistered Peppadew, Seared Savoy Cabbage and Scallion Soubise 32

MUSHROOM RICOTTA RAVIOLI ^V

Roasted Onion Pasta, Ricotta Mushroom and Herb Filling, Corn and Herb Beurre Blanc, Maque Choux, Harissa and Leek Olive Oil 27

CHIPOTLE JUMBO SHRIMP AND GRITS ^{GF}

Crème Fraîche and Chive Grits, Artichokes, Braised Collards and Red Pepper Gastrique 33/19

SEARED SCOTTISH SALMON*

Creamy Pesto Spätzle, Citrus Glazed Carrots, Braised Red Cabbage and Mustard Puree, Red Onion Agrodolce, Brown Butter Walnut and Rosemary Crumb 35

BRASSTOWN BEEF SHORT RIB

Pimento and Cheddar Grits, Caramelized Onion and Shallot, Balsamic Glazed Brussels Sprouts, Roasted Mushrooms, Cornbread and Herb Pesto Gremolata 34

CAST IRON SEARED SCALLOPS AND MUSSELS ^{GF}

Almond Butter Risotto, English Peas, Orange Glazed Carrots, Charred Orange and Honey Beurre Blanc 35

CURRY LAMB RACK* ^{GF}

Chickpea Fritter, Herbed Yogurt, Cashew and Cherry Gremolata, Carrots and Sweet Potato, Roasted Pearl Onion and Cauliflower 49 (MAP Surcharge 10)

Proud to feature products from local bakeries, farms and dairies including The Conscious Cultivators, Southern Pines, NC; Brasstown Beef, Franklin, NC; Spicewalla, Asheville, NC; The Bakehouse, Aberdeen, NC; Pinehurst Olive Oil Company, Pinehurst, NC; Joyce Farms, Winston-Salem, NC; Inland Seafood, Charlotte, NC

Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.

GF=Gluten Free; V=Vegetarian *Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.

wine selections

wines by the glass

whites

- Korbel Brut, California 12/46
- Jeio Prosecco, Italy 12/46
- Chateau Ste. Michelle, Riesling, Columbia Valley WA 12/46
- Castelnuovo Del Garda Pinot Grigio, Veneto, Italy 11/42
- Nobilo Sauvignon Blanc, New Zealand 11/42
- Robert Mondavi Sauvignon Blanc, California 13/50
- Lincourt "Steel" Chardonnay, Santa Rita Hills, CA 11/42
- Callaway Cellar Selection Chardonnay, California 10/38
- Marramiero Cerasuolo d'Abruzzo Rosé 11/42
Rosciano, Italy

reds

- Granite Hill Cellars, Pinot Noir, Lodi, CA 10/38
- Komodo Dragon Red Blend, Columbia Valley, WA 11/42
- Edmeades Zinfandel, Mendocino, CA 13/50
- Drumheller Merlot, Columbia Valley, WA 10/38
- Twenty Rows Reserve Cabernet Sauvignon 17/66
Napa Valley, CA
- Rock & Vine "3 Ranches" Cabernet Sauvignon 12/46
Central Coast, CA

wines by half bottle

- 703 Schramsberg Blanc de Blancs Brut 65
North Coast, CA
- 748 Sonoma Cutrer "Russian River Ranches" 26
Chardonnay, Sonoma County, CA
- 705 Grgich Hills Chardonnay, Napa Valley, CA 70
- 901 Michele Chiarlo "Nivole" Moscato 27
Di Asti, Italy
- 724 Duckhorn Merlot, Napa Valley, CA 85
- 725 Quilt Cabernet Sauvignon, Napa Valley, CA 82

wines by the bottle

sparkling & whites

- 345 Hogue Riesling, Columbia Valley, WA 33
- 155 Sun Garden Riesling, Mosel, Germany 35
- 339 King Estate Pinot Gris, Willamette Valley, OR 60
- 367 Chateau Montfort Vouvray Demi-Sec 47
Loire Valley, France
- 396 Domaine Vincent Delaporte Chavignol Blanc 89
Sancerre, France
- 218 Mer Soliel "Silver" Unoaked Chardonnay 51
Monterey, CA
- 216 Jordan Chardonnay, Russian River Valley, CA 75
- 220 Cakebread Cellars Chardonnay 106
Napa Valley, CA

reds

- 434 Ken Wright Cellars Pinot Noir 60
Willamette Valley, OR
- 417 Hartford Court Pinot Noir 75
Russian River Valley, CA
- 405 Cakebread Cellars Pinot Noir 118
Anderson Valley, CA
- 623 Il Chiosso Nebbiolo, Gattinara, Italy 72
- 459 Trefethen Merlot 68
Oak Knoll District, Napa Valley, CA
- 665 Rombauer Merlot, Los Carneros, CA 125
- 543 Quest Cellars Proprietary, Paso Robles, CA 65
- 617 Prisoner Red Blend, California 116
- 602 Duckhorn "Paraduxx" Red Blend 113
Napa Valley, CA
- 538 "The Soldier" by King Estate 72
Cabernet Sauvignon, Columbia Valley, WA
- 414 Hook & Ladder "Los Amigos Ranch" 75
Cabernet Sauvignon, Chalk Hill, CA
- 608 Silverado Cabernet Sauvignon 115
Napa Valley, CA

569 Stag's Leap Wine Cellars "Artemis" 196
Cabernet Sauvignon, Napa Valley, CA

PAR 4 14.50

Four Roses Bourbon with Aperol, Fresh Lemon Juice,
Simple Syrup and Club Soda, garnished with Rosemary

Finely crafted by Brooke McClure,
Executive Bourbon Steward for the North South Bar