

# 1895 grille

## garden and kettle

### 1895 HEARTS OF ROMAINE

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

### BABY GEMS AND ICEBERG <sup>GF</sup>

*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

### FRIED GREEN TOMATO

*Pinehurst Brewing Company White Cheddar Fondue, Sweet Potato and Duck Bacon Hash and Mustard Vinaigrette* 16

### SHRIMP COCKTAIL\* <sup>GF</sup>

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

### BEEF TARTARE\* <sup>GF</sup>

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

### MAGRET DUCK BREAST\* <sup>GF</sup>

*Roasted Mushroom Risotto, Vanilla Fig Spread, Roasted Yellow Beet and Blackberry Gastrique* 18

### FRIED RICOTTA GNOCCHI

*Vegetable Bolognese, Seasoned Ricotta Cheese, Aged Balsamic Vinaigrette, Fresh Herbs and Raw Tomato* 14

### FOIE GRAS PÂTÉ

*Port and Blueberry Jam, Smoked Crème Fraîche, Almond Crumble and Toasted Brioche* 18

## 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* 44  
(MAP surcharge 5)

### ROASTED CENTER CUT PORK\* <sup>GF</sup>

*Apple Butter Mole, Sweet Potato, Brussels Sprouts and Corn Hash, Smoked Blackberry Reduction and Roasted Mushrooms* 32

### FRIED CHICKEN MILANESE

*Pancetta Fingerling Potato, Ancho and Sorghum-Glazed Carrots, Braised Cabbage and Marsala Chicken Demi* 29

### SPINACH AND EGG MAFALDINE PASTA <sup>V</sup>

*Caponata Sauce, Lemon Scented Ricotta, Roasted Shallot Sourdough and Brown Butter Crumb and Vincotto* 25

### CHIPOTLE JUMBO SHRIMP AND GRITS <sup>GF</sup>

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

### CAST IRON SEARED GROUPE

*Goat Lady Dairy Farro, Sautéed Haricot Verts, Butternut Squash Purée, Poached Apple, Cranberry Chutney and Beurre Rouge* 35

### BRASSTOWN BEEF SHORT RIB

*Pimento and Cheddar Grits, Caramelized Onion and Shallot, Fried Balsamic Brussels Sprouts, Roasted Mushrooms, Cornbread and Herb Pesto Gremolata* 32

### CAST IRON SEARED SCALLOPS AND MUSSELS <sup>GF</sup>

*Saffron Corn Rissoto, English Peas, Roasted Winter Squash and Mussel Nage* 33

### CURRY LAMB RACK\* <sup>GF</sup>

*Chickpea Fritter, Herbed Yogurt, Beet & Mango Chutney, Carrots and Sweet Potato, Roasted Pearl Onions and Cauliflower* 38

Proud to feature products from local bakeries, farms and dairies including Brasstown Beef, Franklin, NC; Goat Lady Dairy, Climax, NC; Spicewalla, Asheville, NC; and The Bakehouse, Aberdeen, 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 10/34
- Jeio Prosecco, Italy 11.5/44
- Chateau Ste. Michelle, Riesling, Columbia Valley WA 12/31
- Castelnuovo Del Garda Pinot Grigio, Veneto, Italy 10.5/40
- The Ned, Sauvignon Blanc 10.50/40  
Marlborough New Zealand
- Oberon Sauvignon Blanc, Napa Valley, CA 13/53
- Lincourt "Steel" Chardonnay, Santa Rita Hills, CA 11/40
- Callaway Cellar Selection Chardonnay, California 9.5/34
- Marramiero Cerasuolo d'Abruzzo Rosé 11/36  
Rosciano, Italy

### reds

- Granite Hill Cellars, Pinot Noir, Lodi, CA 10.5/40
- Komodo Dragon Red Blend, Columbia Valley, WA 11/41
- Edmeades Zinfandel, Mendocino, CA 11/40
- Drumheller Merlot, Columbia Valley, WA 10/38
- Twenty Rows Reserve Cabernet Sauvignon 17/69  
Napa Valley, CA
- Rock & Vine "3 Ranches" Cabernet Sauvignon 12/50  
Central Coast, CA

## wines by half bottle

- 703 Schramsberg Blanc de Blancs Brut 65  
North Coast, CA
- 702 Louis Roederer "Collection 242" Brut 100  
Champagne, France
- 748 Sonoma Cutrer "Russian River Ranches" 26  
Chardonnay, Sonoma County, CA
- 705 Grgich Hills Chardonnay, Napa Valley, CA 70
- 901 Michele Chiarlo "Nivole" Moscato 22  
Di Asti, Italy
- 721 Carmel Road Pinot Noir, Monterey, CA 40
- 724 Duckhorn Merlot, Napa Valley, CA 85
- 773 DAOU "Reserve" Cabernet Sauvignon 50  
Paso Robles, CA
- 725 Quilt Cabernet Sauvignon, Napa Valley, CA 50

## wines by the bottle

### bubbles & whites

- 345 Hogue Riesling 33  
Columbia Valley, WA
- 155 Sun Garden Riesling 35  
Mosel, Germany
- 339 King Estate Pinot Gris 60  
Willamette Valley, OR
- 234 Silverado "Miller Ranch" Sauvignon Blanc 46  
Napa Valley, CA
- 396 Domaine Vincent Delaporte Chavignol Blanc 60  
Sancerre, France
- 218 Mer Soliel "Silver" Unoaked Chardonnay 51  
Monterey, CA
- 216 Jordan Chardonnay 75  
Russian River Valley, CA
- 220 Cakebread Cellars Chardonnay 106  
Napa Valley, CA

### reds

- 434 Ken Wright Cellars Pinot Noir 60  
Willamette Valley, OR
- 417 Hartford Court Pinot Noir 70  
Russian River Valley, CA
- 405 Cakebread Cellars Pinot Noir 118  
Anderson Valley, CA
- 491 Chateau Puy-Blanquet 90  
Saint-Emilion Grand Cru, Bordeaux, France
- 459 Trefethen Merlot 68  
Oak Knoll District, Napa Valley, CA
- 665 Rombauer Merlot 125  
Los Carneros, CA
- 543 Quest Cellars Proprietary 65  
Paso Robles, CA
- 617 Prisoner Red Blend 116  
California
- 602 Duckhorn "Paraduxx" Red Blend 113  
Napa Valley, CA
- 414 Hook & Ladder "Los Amigos Ranch" 65  
Cabernet Sauvignon, Chalk Hill, CA
- 608 Silverado Cabernet Sauvignon 96  
Napa Valley, CA
- 569 Stag's Leap Wine Cellars "Artemis" 138  
Cabernet Sauvignon, Napa Valley, CA
- 538 "The Soldier" by King Estate 72  
Cabernet Sauvignon, Columbia Valley, WA