



FALL 2020 INDOOR MENU

Firsts

Shrimp & Grits (GF) tasso ham, green tomato relish, hoop cheddar grits	16
Sweet Corn Hushpuppies (V) smoked tomato aioli, candied jalapeno	10
Lobster Bisque cognac cream	12
Roasted Fig, Goat Cheese & Caramelized Onion Crostini (V)	10
NC Oyster & Blood Orange 'Ceviche' charred onion, cilantro, icebox crackers	16
NC Cheese Board (V) local goat cheese, quince, dried fruit & nuts with lavosh	18

Salads

Shoals Caesar romaine, parmesan, garlic croutons, anchovy vinaigrette	14
ADD: Grilled Chicken-\$20 Petite Filet-\$24	
Fall Chopped (V) mixed greens, cornbread croutons, radish, golden beets, green goddess dressing	14
Kale Salad (GF/V) baby greens, spiced squash, zucchini, roasted butternut, sweet potato crisps, parmesan, preserved lemon vinaigrette	16
Carrot Caprese (GF/V) heirloom carrots, burrata, kale pesto, blood orange	16

Entrees

Veal Chop (GF) grilled 14oz chop, goat cheese gratin, turnip gremolata, beets	48
Smoked Chicken sweet corn souffle, green tomato chow chow, eastern bbq glaze	26
Filet (GF) 8oz angus filet, bacon & mushroom fricassee, horseradish mashed potato	46
Pan Seared Scallops (GF) gold rice risotto, hoop cheddar, lobster, edamame	28
White Yam Gnocchi (V) potato dumplings, pumpkin butter, kale, mushroom confit, pepitos	24
Orange Duck blood orange gravy, spiced yams, brussel sprouts	28
Lobster Pie leek cream, cornbread crust, carrot slaw	28
Whole Trout white miso & sorghum glaze, ginger rice stir-fry with Carolina gold rice, leeks, greens	28

Items marked with "" are cooked to order or may contain raw or undercooked foods. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions*