



## DINNER MENU

### LITTLES

Grilled Shishito Peppers 8.95  
Toasted Panko/ Yuzu-Soy Sauce

Truffle Romano Chips 6.95  
Malt Vinegar Aioli

Southern Sampler 12.95  
White Cheddar Pimento Cheese/ NC Country Ham/  
House Pickles/ Lavosh

Baked Oysters 13.50  
Creamed collards/ Onion Bacon Jam

Thai Meatballs 9.95  
Coconut Curry/ Lime

Korean Pork Belly Tacos 13.95  
Pickled Vegetables/ Cilantro

Crispy Buffalo style Brussel Sprouts/ Blue Cheese Dip 9.95

Kitchen Salad 7.75  
Choice of Dressing

Grilled Caesar Salad 9.95  
Little Gem/ Blue Cheese/ Crostinis/ Tennessee Bacon  
Radish/ House Made Dressing

Roasted Beet Salad 13.95  
Goat Cheese/ Candied Nuts/ Arugula/ Mustard-Fig Vinaigrette

### BIGS

Duck Bolognese 17.95  
Ricotta/ Fresh Herbs/ Today's Pasta

Roasted Chicken Curry 19.95  
Rum Glazed Carrots/ Chutney/ Plantains/ Jasmine Rice

Crab Cake (West Indian Style) 22.95  
Curry-Lime Aioli/ Mango Sauce/ Seasonal Vegetable

Shrimp & Grits 22.95  
Mushrooms/ Andouille Sausage/ Tomato Confit/ Basil

\*\*\*CK Steak Burger\*\*\* 14.95  
8 oz Angus Burger  
Caramelized Onions/ American Cheese/ Benton's Tennessee Bacon/  
Tomato Jam/ Lettuce/ Brioche Bun

\*\*\* Today's Butcher Selections\*\*\* MKT \$

\*VEGETARIAN SELECTIONS UPON REQUEST\*  
PLEASE – NO SUBSTITUTIONS

\*\*PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS, PRIOR TO ORDERING\*\*

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase your risk of food born illness.

\*\*\*May be cooked to customer's preferred temperature.