



Come sample our 2009 locavore
"Best Dish in NC" finalist menu.
Serving from June 29 - July 27.

All three courses may be enjoyed for a fixed price
of \$35. Also, visit www.storiestreetgrille.com to
see Chef Andrew Long's cooking demonstration!

Fish and Chip Salad

Shallot-seared North Carolina grouper cheeks, tossed with bacon-wilted local greens and rose finn apple fingerling potatoes. Dressed with a malted brown ale vinaigrette and crispy bulls-eye beets. Recommended beverage pairing: Cottonwood Low Down Brown Ale 10

North Carolina Mountain Trout Mates

Oven roasted rainbow trout filet, wrapped around local sugar snap peas tossed with fresh chevre, paired with a crispy cornmeal crusted trout filet filled with sweet potato, corn and North Carolina shrimp hash. Served over roasted garlic and sea salted heirloom tomatoes and finished with a roasted red pepper emulsion. Recommended beverage pairing: Highland Gaelic Ale 21

Mountain Blackberry Cobbler

Finished with vanilla bean gelato and Yadkin Valley syrah syrup. Recommended with a cup of our own custom-blended and locally roasted Bald Guy Brew coffee. 6

About our sources:

CAROLINA MOUNTAIN TROUT is a North Carolina aquafarm raising trout in the crystal pure mountain waters of Andrews, NC. All fish swim until sold, and to maintain maximum freshness, are packed only in wet ice for shipping.

RIPSHIN GOAT DAIRY is another family farm located in the Yadkin River Valley, owned and operated by Liza Plaster and William Early. Their handmade chevre is from their Saanen dairy goats, which are raised on natural pasture and forages.

ZYDECO MOON FARMS, located in Grassy Creek, NC is an organically certified farm specializing in sugar snap and snow peas, lettuces, asparagus, beets, heirloom tomatoes, squash, peppers and fingerling potatoes.

BALD GUY BREW, whose international head quarters are located in Boone, NC, uses only organic, shade grown beans, supporting farmers using sustainable practices, and offers certified fair trade coffees.