
dinner

Our menu may look a little different this year, but we hope it offers you the same great selections, with "just the right size" portions and prices, combined with our best sourcing for healthier, and whenever possible, local products. Enjoy!

starters, light fare

fried green tomato "blt" with crisp pancetta, two cheese pimento cheese, baby greens and roasted red pepper emulsion	8.5
asparagus "fries" with goat cheese ranch	8
flash-fried sweet potato sticks with gorgonzola cream	8
jumbo ricotta cheese-filled ravioli, lightly breaded and fried, with marinara	7
flash-fried calamari with thai chili and ginger scallion aioli	11
mussels au sauvignon blanc and truffled parmesan shoestring potatoes	12
blackened sea scallops with a chilled crimson lentil and asparagus salad and blood orange honey vinaigrette	13
eggplant napoleon, lightly fried and layered with roasted red pepper goat cheese spread, roma tomatoes, fresh mozzarella, marinated zucchini and fresh basil, finished with tomato aioli and balsamic gastrique	12

salads

storie street salad, mixed greens, red onions, candied pecans, gorgonzola, mandarin oranges and sherry dijon vinaigrette	7
traditional caesar with romaine, herb croutons and asiago	8
insalata misto, baby arugula, ripshin dairy goat cheese, toasted pine nuts and blackberry balsamic vinaigrette	8
cobb salad, mixed greens, all natural springer mountain farms chicken breast, bacon, hard boiled egg, roma tomatoes, slivered almonds, black olives, gorgonzola	13
waldorf salad, baby greens, all natural springer mountain farms chicken breast, red onions, granny smith apples, golden raisins, walnuts, gorgonzola	12.5
green tea soba noodle salad with grilled ahi tuna, sweet and spicy carrots and zucchini, and wonton chips	13
grilled salmon salad, baby greens, seedless cucumbers, roma tomatoes, red onions, yellow corn, carrots and sesame-citrus dressing	13
salmon cake salad with arugula, charred onions, spiced walnuts, roasted red peppers and sherry dijon vinaigrette	12

The following may be added to any of the salads above: for grilled or blackened chicken, fried oysters or salmon cake add \$4; for grilled salmon or grilled tuna add \$6. To substitute grilled salmon, fried oysters or grilled tuna for chicken or salmon cake, add \$4.

main

a storie street or caesar salad may be added to any entree for \$3.00.

sherry dijon marinated pork tenderloin	21
all natural sterling silver pork tenderloin, grilled and finished with apple beignets and a spiced honey drizzle. served with sweet potato hash and sugar snap peas.	
stan's meatloaf with abita root beer bbq sauce	14
served with rosemary mashed potatoes and sugar snap peas.	
chicken al vino	18
an all natural springer mountain farms chicken breast, stuffed with baby spinach, parmesan and fontina cheeses, sun-dried tomatoes, onions and fresh herbs, and finished with a sherry mushroom cream sauce. served over rosemary mashed potatoes with sugar snap peas.	
red curry coconut chicken	20
crispy panko crusted springer mountain farms chicken medallions, finished with coconut red curry sauce and carrot ribbons, served with sweet potato hash, sugar snap peas and key lime grilled zucchini.	
north carolina mountain trout	19
pecan-crusted filet, pan-fried and finished with a maple beurre blanc. served with creamy grits and brown ale vinaigrette tossed watercress.	
horseradish encrusted salmon	22
center cut filet, quick seared and dressed with a mixture of horseradish and herbs, and finished with a citrus-soy beurre blanc. served with sweet potato hash and tempura asparagus.	
wild caught north carolina shrimp and grits	21
topped with a rich new orleans style bbq sauce and cornmeal-fried oysters.	
jumbo lump crab cakes	16/27
pan-seared and finished with a roasted shallot-mustard sauce. Served with creamy grits and brown ale vinaigrette tossed watercress.	
wild caught catch of the day	Market
your server looks forward to telling you about today's catch, preparation and source.	
pasta inferno	15/19
a spicy sauté of shrimp, italian sausage and pepperoncini peppers, tossed with penne pasta in a spicy rosa sauce.	
spinach and walnut ravioli	13
tossed in a sun-dried tomato basil cream sauce. add chicken 17 add shrimp 19	
all natural beef selection of the day	Market
your server looks forward to telling you about today's cut, preparation and source.	

about some of our sources

Springer Mountain Farms is a family owned business in Mt. Airy, GA that has been raising chickens for over 40 years. It is the first company in America to raise poultry on an all vegetable diet without the use of antibiotics or chemical medicines.

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.

Apple Brandy Farms are located just down the mountain in North Wilkesboro. Their herds, consisting of hereford and angus, are raised on third generation family farms and are all grass fed, hormone and antibiotic free.

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.

Consider completing your meal with a cup of our own special "Bald Guy Brew" coffee blend. Roasted in Boone, the "Bald Guy" produces wonderful artisanal coffees that are organic and fair trade.



Enter as Strangers. Leave as Friends.
