
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 calamari with thai chili and ginger scallion aioli	11
flash-fried sweet potato sticks with gorgonzola crumbles and a side of buttermilk dressing	8
jumbo ricotta cheese-filled ravioli, lightly breaded and fried, with marinara	7
mussels au sauvignon blanc and truffled parmesan shoestring potatoes	12
duck wing drumettes with balsamic fig glaze	8
seared ahi tuna with coconut pistachio bamboo rice risotto and sweet chili-soy drizzle	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

soup/salad combo, a bowl of our soup du jour with your choice of either a storie street, a traditional caesar, or an insalata misto salad	12
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, roasted sunflower seeds 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
grilled wild sockeye salmon salad, baby greens, seedless cucumbers, roma tomatoes, red onions, yellow corn, carrots and sesame-citrus dressing	13
wild sockeye 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 \$3.50.

- 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 creamed kale.
- chicken carbonara** 18
pan-seared springer mountain farms chicken breast, finished with pancetta-apple vodka cream, and served with rosemary mashed potatoes and sauteed root vegetables.
- stan's meatloaf with abita root beer bbq sauce** 14
served with rosemary mashed potatoes and sauteed root vegetables.
- 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 sauteed root vegetables.
- farmer's pie** 19
ground lamb, sauteed root vegetables, rosemary whipped potatoes and fontina cheese, baked and finished with a whiskey-roasted garlic demi glace.
- horseradish encrusted wild sockeye salmon** 23
a center cut "wildforsalmon" sockeye 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.
- 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 organic watercress.
- 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 organic watercress.
- lasagna** 14
layers of pasta, our homemade spicy meat sauce, pepperoni, black olives, ricotta, parmesan and mozzarella cheeses, all baked until golden brown.
- 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** 14
locally made "pasta wench" spinach and ricotta filled ravioli, tossed in a sun-dried tomato, walnut and basil cream sauce. add chicken 18 add shrimp 20
- apple and brie ravioli** 15
"pasta wench" pan-fried apple and brie ravioli, finished in a blush wine sauce with sauteed organic watercress, roasted garlic cloves and toasted pistachios.
- pedmontese beef tenderloin** 24
a six ounce portion of grass pastured piedmontese beef tenderloin, grilled and topped with local sorghum butter and duck rabbit stout onion marmalade, served with rosemary mashed potatoes and sauteed root vegetables.
- all natural beef selection of the day** market
your server looks forward to telling you about today's cut, preparation and our source, apple brandy farms in north wilkesboro, nc.

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. Visit them at www.springermountainfarms.com

MONTANA RANCH BRAND certified piedmontese beef is tender, juicy and full-flavored with less fat and cholesterol than traditional beef. All beef is raised on open rangelands without the use of antibiotics, steroids or growth hormones. Visit them at www.montanaranchbrand.com

THE 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 hormone and antibiotic free. Visit them at www.applebrandyfarms.com

WILD FOR SALMON, a small commercial Alaskan fishing operation, owned and operated by Steve and Jenn Kurian from Bloomsburg, PA., is our current source for wild sockeye salmon. Committed to the health benefits of "wild" vs "farm-raised," these owners harvest some of the best sockeye we've tasted. Not only is the flavor superior to farm or "ocean-raised" salmon, wild salmon grows free of antibiotics, pesticides, synthetic coloring agents, growth hormones and has the least amount of mercury of almost any fish. Visit them at www.wildforsalmon.com

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. Visit Liza at www.ripshingoatdairy.com or www.southerncheese.com.

THE PASTA WENCH creates handmade, artisan pastas, using non-bromated and non-bleached flour, blended with unique combinations of local organic ingredients. The result is a one of a kind flavor explosion and delicious dining experience. Visit her at www.pastawench.com.

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. Visit the "Bald Guy" at www.baldguybrew.com.

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.
