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# dinner

## simple, seasonal, memorable



### sharables, light fare

fried green tomato "blt's" with crisp pancetta, two cheese pimento cheese, napa slaw and roasted red pepper emulsion	8.5
jumbo cheese-filled ravioli, lightly breaded and fried, with marinara	7
flash-fried sweet potato sticks with gorgonzola crumbles and a side of buttermilk dressing	8
asparagus "fries" with goat cheese ranch	8
seared ahi tuna with coconut pistachio bamboo rice risotto and sweet chili-soy drizzle	13
flash-fried calamari with thai chili and ginger scallion aioli	11
mussels au sauvignon blanc and truffled parmesan shoestring potatoes	12
watauga "bacon and eggs," with grilled sourdough, napa slaw, house cured local bacon, pickled mustard seeds, red chili aioli and a farm fresh sunny side up egg	8
duck wing drumettes with balsamic fig glaze	8.5
crispy fried gulf oyster rolls, with pickled mustard seed tartar, olive oil and herb marinated grape tomatoes, and bibb lettuce for rolling	10
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	7.5
traditional caesar with hearts of romaine, herb croutons and asiago	8
house cured local bacon with butter lettuce, marinated grape tomatoes, green onions, gorgonzola crumbles and house made buttermilk bleu dressing	8.5
wild sockeye salmon cake salad with baby spinach, charred onions, spiced walnuts, roasted red peppers and sherry dijon vinaigrette	12
waldorf salad, baby greens, all natural springer mountain farms chicken breast, red onions, granny smith apples, golden raisins, walnuts, gorgonzola	13
cobb salad, mixed greens, all natural springer mountain farms chicken breast, bacon, hard boiled egg, roma tomatoes, slivered almonds, black olives, gorgonzola	13
grilled wild sockeye salmon salad, baby greens, seedless cucumbers, roma tomatoes, red onions, yellow corn, carrots and sesame-citrus dressing	13

### sides

creamed stone ground grits	3.5
truffled parmesan shoestring potatoes	4
cajun parsley mashed potatoes	3.5
grilled asparagus	4
sherried mushrooms	4
"creamed" green beans	4
napa slaw	4

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

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## land

a storie street or caesar salad may be added to any entree for \$3.50.

<b>iron seared duroc "prime" pork chop</b>	24
a 10 ounce all natural duroc pork chop, herb crusted and pan-seared, served with stone ground grits, creamed green beans and spiced honey butter.	
<b>chicken al vino</b>	19
all natural springer mountain farms chicken breast, stuffed with baby spinach, parmesan and fontina cheeses, sun-dried tomatoes, onions and fresh herbs, finished with a sherry mushroom cream sauce and served with cajun parsley mashed potatoes and asparagus.	
<b>crispy duck</b>	24
pan-seared duck breast finished with roasted garlic jus, and served with creamy grits and napa slaw.	
<b>bernie's meatloaf</b>	16
made with local pork and beef, served with cajun parsley mashed potatoes and sherried mushrooms, and finished with a rich new orleans style bbq sauce.	
<b>piedmontese beef tenderloin</b>	28
a six ounce portion of grass pastured beef tenderloin, herb crusted and grilled, served over a bleu cheese and tomato salad, with sherried mushrooms and truffled shoestring fries.	
<b>all natural beef selection of the day</b>	market
your server looks forward to telling you about today's cut, preparation and source.	

## sea (and streams)

<b>north carolina mountain trout</b>	20
pecan-cruste filet, pan-fried and finished with a classic lemon beurre blanc, served with creamy grits and napa slaw.	
<b>horseradish encrusted wild sockeye salmon</b>	24
a center cut wild sockeye filet, quick seared and dressed with a mixture of horseradish and herbs, served with tempura asparagus and napa slaw, and finished with a soy beurre blanc.	
<b>wild caught north carolina shrimp and grits</b>	21
topped with a rich new orleans style bbq sauce and cornmeal-fried oysters.	
<b>jumbo lump crab cakes</b>	16/27
pan-seared and served over a pork belly and shallot wilted bibb lettuce salad, with crispy yukon chips and mustard seed tartar.	
<b>carolina catfish</b>	17
flash-fried catfish filet, served with creamy grits, napa slaw, sriracha aioli and pickled mustard seeds.	
<b>seared day boat scallops</b>	24
jumbo sea scallops served over a saute of rice wine glazed seasonal vegetables, cashews, grilled bamboo rice batons, nori dust and soy beurre blanc.	

## pasta

<b>our signature lasagna</b>	16
layers of pasta, our homemade spicy meat sauce, pepperoni, black olives, ricotta, parmesan and mozzarella cheeses, all baked until golden brown.	
<b>pasta inferno</b>	16/20
a saute of shrimp, italian sausage and pepperoncini peppers, tossed with penne pasta in a spicy rosa sauce.	
<b>walnut and brown butter ravioli</b>	15
locally made pasta wench cheese ravioli, tossed with walnuts, roasted garlic, ripshin dairy goat cheese and brown butter. add chicken 18 add shrimp 20.	
<b>"junior johnson midnight moon" carbonara</b>	18
penne pasta tossed in a "moonshine" cream sauce with house smoked green tomatoes, watauga cured ham, fried okra and a pan-fried chicken breast.	

A split plate charge of \$6 will be added for shared entrees.  
This includes one small salad.

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## 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](http://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 range lands without the use of antibiotics, steroids or growth hormones. Visit them at [www.montanaranchbrand.com](http://www.montanaranchbrand.com)

COMPART FAMILY FARMS are our all natural premium duroc pork producer. Often called the "Black Angus of Pork," their duroc is specifically bred for flavor and taste. It's highly marbled for maximum juiciness and taste, naturally moist with no water or chemicals added, and 96% lean. [www.compartduroc.com](http://www.compartduroc.com)

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](http://www.applebrandyfarms.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](http://www.ripshingoatdairy.com) or [www.southerncheese.com](http://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](http://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](http://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!*

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