

The CAROLINA DINING Room

STARTERS


KABOCHA SQUASH BISQUE  10
Caramelized Coconut, Spiced Peanut, Chili Oil

OYSTERS PINEHURST 24
Creamed Spinach, Crispy Bacon and Brabander Cheese
with Toasted Buttermilk Biscuit Crumbs

BOURSIN GOURGERES  16
Pimento Craquelin, Arugula, Preserved Citrus

SHRIMP COCKTAIL 18
Poached Jumbo Shrimp, Red Cocktail Sauce,
House-Made Crackers, Grilled Lemon


CHEF'S BOARD 24
Artisan Charcuterie, House-Made Pâté, Artisan Cheeses,
House Pickles, Grapes, Berries, Rustic Bread, Lavosh

COAL SMOKED TROUT  18
Walnut Romesco, Barbequed Leeks, Fennel, Pomelo


JAMÓN AND MANCHEGO CROQUETTES 22
Confit Lemon Aioli, Piparra Peppers, Charred Onion

CRAB CAKE 24
Green Apple Mostarda, Kale Crackers

SALADS

THE WEDGE  14
Baby Iceberg, Bacon Lardons, Local Tomatoes,
Pickled Red Onion, Cave-Aged Blue Cheese

HOUSE SALAD 12
Tomatoes, Cucumber, Bacon, Egg, Croutons with
Choice of House-Made Dressing

FORAGERS SALAD  18
Marinated Trumpet Mushroom, Pickled Beech, Aerated Chèvre,
Grilled Onion, Ancient Grains, Fragrant Herbs

CAESAR SALAD 14
Romaine, House-Made Dressing, Imported Parmesan,
Sourdough Crostini, Calavander Tuille


BUTCHER'S BLOCK

***7-OZ CENTER CUT FILET MIGNON** 60
Black Angus Reserve,
Served with Chef's Potato of the Day and Market Vegetable

***12-OZ CENTER CUT RIBEYE** 56
Certified Angus Beef,
Served with Chef's Potato of the Day and Market Vegetable

***12-OZ NEW YORK STRIP** 60
Certified Angus Beef,
Served with Chef's Potato of the Day and Market Vegetable

***18-OZ CENTER CUT RIBEYE** 80
\$20 MAP Surcharge // Certified Angus Beef,
Served with Chef's Potato of the Day and Market Vegetable

STEAK DIANE  60/40
Truffle Parmesan Mashed Potatoes, Haricot Verts,
Carrots, Mushroom, Dijon Demi Glace

*Available Sauces: House Steak Sauce,
Peppercorn Demi, Blue Cheese Butter or Béarnaise*


SEASONAL FEATURES

DUCK LEG CONFIT 34
Sticky Cherry Glaze, Parsnip Catsup , Kabocha Grit Cake, Bok Choy


OXTAIL RAVIOLI 36
House-Made Ricotta Ravioli, Oxtail Ragù,
Marcona Almond Gremolata, Lemon Oil

DIJON CRUSTED ANTARCTIC SALMON  36/20
Root Vegetable Hash, Meyer Lemon Beurre Blanc

BLACK BASS  38
Potato Pave, Crispy Brussels Sprouts, Port Wine Reduction

PROSCIUTTO WRAPPED HERITAGE PORK CHOP  42
Apricot, White Bean Cassoulet, Pickled Peppers,
Barrel Aged Sherry Vinegar

OVEN-ROASTED HALF HEN 34
Sourdough Bread Pudding, Stewed Apple,
Roasted Carrot and Parsnip, Natural Jus

MUSHROOM RISOTTO  26
Carrot and Black Pepper Espuma, Honey Marinated Beech
Mushroom, Cured Egg Yolk, Tobacco Onions, Fine Herbs

A LA CARTE SIDES

Sides are for two people / MAP surcharge



BAKED PIMENTO MAC N' CHEESE 9
Bacon and Biscuit Crumbs

CREAMED SPINACH   9
Bruleed Asiago

GRILLED CABBAGE   7
Harissa Drizzle

MARKET VEGETABLES 8

POTATO OF THE DAY 8

 = Gluten Free;  =Vegetarian. **Forms of payment accepted** are credit cards, member charges and room charges. No cash accepted.
*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness.
Food items are prepared with equipment and products containing gluten, dairy/animal products, and nuts.
Please inform your server of any allergies and ask how our dishes can be adjusted to be gluten free.
All sales subject to an 18% service charge plus North Carolina sales tax.

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BEVERAGE SELECTIONS

Captain's list available upon request

WHITES

SPARKLING		
Caposaldo, Prosecco, Italy	11 / 42	
PINOT GRIGIO		
Castelnuovo del Garda, Veneto, Italy	11 / 42	
SAUVIGNON BLANC		
Matua, Marlborough, New Zealand	12 / 46	
Matanzas Creek, Sonoma County, CA	15 / 58	
CHARDONNAY		
Talbot "Kali-Hart" Monterey, CA	14 / 54	
Cambria, Katherines Vineyard, Santa Maria Valley, CA	15 / 58	
Daou "Reserve" Paso Robles, CA	22 / 85	
RIESLING		
Urban, Mosel, Germany	10 / 38	
ROSÉ		
AIX, Coteaux d'Aix - en - Provence, France	14 / 54	

REDS

PINOT NOIR		
Carmel Road, Monterey, CA	10 / 38	
Hahn, St Lucia Highlands	18 / 69	
Belle Glos "Clark & Telephone Coastal Standard" Santa Barbara, CA	20 / 78	
MERLOT		
Ancient Peaks, Paso Robles, CA	14 / 54	
CABERNET SAUVIGNON		
Prati by Louis Martini, Sonoma County, CA	12 / 48	
Daou, Paso Robles, CA	16 / 66	
Quilt, Napa Valley, CA	21 / 82	
RED BLEND		
Tapestry, Paso Robles, CA	16 / 62	
ZINFANDEL		
Rombauer Vineyards, CA	25 / 98	
INTERNATIONAL REDS		
Finca Neuva Reserva, Rioja, Spain	22 / 86	
Penfolds Bin 28, South Australia	21 / 78	

BIG HITTERS

692	VIÑA ARDANZA "RISERVA" Rioja, La Rioja Alta, Spain	27 / 105
620	CAYMUS Cabernet Sauvignon, Napa Valley, CA	50 / 198
670	ORIN SWIFT "PALERMO" Cabernet Sauvignon, Napa Valley, CA	43 / 170

COCKTAILS AT THE CAROLINA

CRANBERRY SPICED GIMLET 16

Our Cranberry Spiced Gimlet blends crisp, clean **Tito's Vodka** with bright yet tart Cranberry and Lime Juices. Rounded out with House-Made Oleo Saccharum for a perfectly balanced, festive cocktail.

MAPLE MULLIGAN MANHATTAN 18

This cocktail elevates the timeless Manhattan with a distinctive North American twist. **Maker's Mark Bourbon** offers Toasty Oak and Vanilla notes that harmonize with the Maple Syrup's caramelized sweetness. Antica Vermouth and Angostura Bitters contribute herbal and subtle spicy undertones.

GOLDEN FAIRWAY 16

This Old Fashioned richly merges the warmth of **Jefferson's Small Batch Bourbon** with the natural sweetness of Maple Syrup. Finished with the bright and citrus complexity of Orange Bitters for a smooth, comforting classic with a warm twist. Garnished with a rich, Dark Cherry.

LAVENDER LINKS 18

Our Lavender Martini pairs **Grey Goose La Poire** with the floral sweetness of House-Made Lavender and Blueberry Syrup. Empress Gin adds notes of vibrant botanicals with a hint of Lemon Juice for a perfectly sophisticated cocktail.

PUMPKIN SPICED DARK N' STORMY 15

This Dark N' Stormy variation starts with the rich, light body of **Bacardi Rum**, which provides a smooth canvas for the Spiced Pumpkin Syrup. Fresh Lime Juice brings a light element while Orange Juice adds a juicy citrus layer. Topped with effervescent Owens Ginger Beer for an invigorating finish, garnished with Mint & Nutmeg.

AUTUMN ORCHARD FIZZ 17

This cozy and refreshing cocktail balances **Woodford Reserve Bourbon** with a House-Made Spiced Pear Syrup. Finished with a touch of Lemon, topped with fizzy Owens Ginger Beer. Perfect for welcoming guests to a warm and delightful dinner.

HARVEST HOLE-IN-ONE 16

The vibrant Harvest Hole-in-One beautifully marries the deep, mellow charm of **1792 Bourbon** with bright and juicy flavor of fresh Blackberries. A hint of Zesty Lime, Mint and sweetness round the flavors on this take on the classic bourbon smash.

GINGER SNAP MARGARITA 16

An ideal crisp cocktail for cooler evenings, the Ginger Snap Margarita is a spirited tribute to the beloved ginger snap cookie. Crafted with the clarity of **Maestro Dobel Tequila**, the rich, fragrant spice of Domaine de Canton Ginger Liqueur and a little sweetness from Organic Agave Syrup. Splash in some Fresh Lime Juice and this margarita comforts and delights.

APPLE CIDER MEZCARITA 18

Experience a tantalizing blend of smoky mezcal tequila and autumn warmth in this refreshing Apple Cider Mezcal Margarita. Crafted with **Illegal Mezcal Tequila**, House-Made Cinnamon Apple Syrup, Zesty Lime Juice and Crisp Apple Cider

