

# Brilliant

garden and kettle	<p><b>1895 HEARTS OF ROMAINE</b> <i>White Anchovy Fillets, Heirloom Tomato and Bakehouse Shallot Sourdough Croutons</i> 12</p> <p><b>BABY GEMS AND ICEBERG</b> GF <i>Duck Bacon, Point Reyes Blue Cheese, Pickled Shallot, Tomatoes, Deviled Egg Yolk, Buttermilk Dressing and 12-year Aged Balsamic</i> 14</p> <p><b>TRADITIONAL CAROLINA SHE-CRAB SOUP</b> <i>Jumbo Lump Crab Meat and Dry Aged Sherry</i> 12</p>
small plates	<p><b>GRILLED OCTOPUS</b> GF <i>Harissa Potato and Pancetta Hash, Castelvetroano Olives, Charred Corn, and Mojo Verde</i> 19</p> <p><b>SHRIMP COCKTAIL</b> GF <i>Poached Jumbo Shrimp, Bay Scallop Ceviche, Cocktail Sauce, Marinated Tomato, Cucumber and Everything Spice Cracker</i> 17</p> <p><b>BAKED OYSTERS</b> <i>Baked Virginia Oysters, Melted Mushrooms, Sourdough Crumb and Sherry Pearls</i> 20</p> <p><b>BARBEQUE MAGRET DUCK BREAST</b> GF <i>Corn and Herb Risotto, Baked Bean Gribiche, Brussels Sprouts, House Barbeque Sauce, Bread and Butter Pickle Salad</i> 19</p> <p><b>FRIED RICOTTA GNOCCHI</b> V <i>Vegetable Bolognese, Seasoned Ricotta Cheese and Sweet Pepper Agrodolce</i> 16</p> <p><b>FOIE GRAS PÂTÉ</b> <i>Toasted Brioche and Muesli Bread, Peach Mustard, Blackberry Gel, Smoked Crème Fraiche and Salsify Crisps</i> 24</p>
entrées	<p><b>CENTER-CUT BLACK ANGUS FILET OF BEEF*</b> <i>Lobster and Applewood-Smoked Cheddar Macaroni and Cheese, Butter-Braised Asparagus, Petite Carrots and Pinot Noir Demi Sauce</i> 50</p> <p><b>DRY AGED NY STRIP*</b> GF <i>Lyonnaise Fingerling Potato, Roasted Celeriac Puree, Sautéed Haricot Verts, Steakhouse Onion Relish</i> 79 (MAP Surcharge 25)</p> <p><b>SEARED PORK TENDERLOIN</b> GF <i>Roasted Brussels Sprouts with Pimento and Pancetta, Chipotle Sweet Potato, Peach Chimichurri, Pickled Mustard Seeds, and Charred Citrus</i> 35</p> <p><b>SEARED CHICKEN ROULADE</b> <i>Porcini Mushroom and Spinach Farce, Roasted Cipollini Onion, Braised Swiss Chard, Roasted Carrot and Fingerling Potato Hash, Red Pepper Brodo, and Fennel Pinenut Jam</i> 34</p> <p><b>ROASTED GARLIC AND CASHEW AGNOLOTTI</b> V <i>Sautéed Haricot Verts and Fava Beans, Goat Cheese, Sautéed Mushrooms, Eggplant Caponata, and Toasted Pinenuts</i> 29</p> <p><b>CHIPOTLE JUMBO SHRIMP AND GRITS</b> GF <i>Crème Fraîche and Chive Grits, Artichokes, Braised Collards and Red Pepper Gastrique</i> 33/19</p> <p><b>SEARED NORWEGIAN STEELHEAD*</b> GF <i>Spring Pea and Lemon Risotto, Cherry Glazed Carrots, Watermelon Radish, Heirloom Tomato Jam, and Tarragon Beurre Blanc</i> 35</p> <p><b>BRASSTOWN BEEF SHORT RIB</b> <i>Pimento and Cheddar Grits, Caramelized Onion and Shallot, Balsamic Glazed Brussels Sprouts, Roasted Mushrooms, Cornbread Pesto Gremolata</i> 38</p> <p><b>CAST IRON SEARED SCALLOPS</b> GF <i>Andouille Sausage, Wilted Swiss Chard and Spinach, Charred Corn, Aguachile, Roasted Tomato and Lentil Puree, and Cashew Citrus Tapenade</i> 37</p> <p><b>DIJON LAMB RACK*</b> GF <i>Roasted Fingerling Potatoes, Muhammara, Sautéed Haricot Vert, Sauce Robert, Marinated Beets and Feta</i> 49</p>

Proud to feature products from local bakeries, farms and dairies including The Conscious Cultivators, Southern Pines, NC; Brasstown Beef, Franklin, NC; Spicewalla, Asheville, NC; The Bakehouse, Aberdeen, NC; Inland Foods, Charlotte, NC

Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.

GF=Gluten Free; V=Vegetarian \*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.

# drink selections

## wines by the glass / bottle

### whites

- Caposaldo Prosecco, Veneto, Italy 11/42
- Chateau Ste. Michelle Riesling, Columbia Valley, WA 12/46
- Castelnuovo Del Garda Pinot Grigio, Veneto, Italy 11/42
- Nobilo Sauvignon Blanc, Marlborough, New Zealand 11/42
- Nielson Chardonnay, Santa barbara, CA 12/46
- Sonoma Cutrer Chardonnay, Russian River Ranches 15/58  
Sonoma Coast CA
- Elouan Rosé, Oregon 12/46

### reds

- Granite Hill Cellars Pinot Noir, Lodi , CA 11/42
- Hartford Court, Pinot Noir, Russian River Valley, CA 19/75
- Pessimist by Daou, Red Blend, Paso Robles, CA 15/60
- Edmeades Zinfandel, Mendocino, CA 13/50
- Stags Leap Merlot, Napa Valley, CA 25/98
- Twenty Rows “Reserve” Cabernet, Napa Valley, CA 17/66
- Beaulieu Vineyards Cabernet, Napa Valley, CA 29/110
- Norton 1895 Malbec, Argentina 10/35

## featured wine offerings

- Louis Martini, Cabernet, Napa Valley, CA 24/94
- Orin Swift “Mannequin” Chardonnay, Napa, CA 26/102
- Talbott Vineyards “Sleepy Hollow” Pinot Noir 29/114  
Santa Lucia, CA

Daily special vintage by the glass  
Ask server for more details

## 1895 signature cocktails

- Par 4** 14.50  
Jefferson’s Ocean “Small Batch” Bourbon, Aperol,  
Fresh Lemon Juice, Simple Syrup and Club Soda,  
garnished with Rosemary
- French Gimlet** 15  
Wheatley Vodka, St. Germain and Lime Juice with a Lemon  
Twist
- Dark and Stormy** 14  
Bacardi Black Rum, Ginger Beer and Lime Juice with a hint  
of Bitters and a Lime Wheel
- Cinnamon Spiced White Russian** 17  
Tito’s Vodka, Kahlua, Heavy Cream and Cinnamon Syrup  
with a Cinnamon Stick
- Jim Beam Rosemary Lemonade** 13  
Jim Beam, Fresh Lemonade, Rosemary Sprig and  
a Lemon Wheel
- Paloma** 15  
1800 Silver Tequila, Grapefruit Juice, Club Soda, Simple  
Syrup and Lime Juice
- The Holly Jewel** 16  
Woodford Reserve, Lemonade and Pomegranate Juice with  
an Orange Twist
- Classic 1895 Mojito** 14  
Bacardi Superior Rum, Lime Juice, Simple Syrup, Club Soda  
and Mint Leaves with a Lime Wheel

## beer

- Pinehurst Brewing Co.  
Pivoted IPA, 1895 Lager
- Michelob Ultra
- Miller Lite
- Yuengling
- Stella Artois
- Corona Premier
- Modelo Especial
- Sam Adams Boston Lager
- Sierra Nevada Pale Ale
- Sam Adams Just the Haze IPA (Non-Alcoholic)
- Truly Wild Berry Seltzer
- Guinness Stout