

# RESTAURANT WEEK

F I R S T

Berkshire Roots Pork Terrine, Radish + Preserved Lemon Salad  
Poached Hen Egg, Sherried Mouseline, Trout Roe, Toast\*



S E C O N D

Trinette alle Vongole, Nettle, Countneck Clam, Chili, White Wine, Parsley\*  
Smoked Chicken Sausage, Split Pea, Greenlaw Garden Pea Shoot, Heywoods Mustard  
Greenlaw Garden Spinach, Pickled Walnuts, Shaved Carrot, Black Vinegar + Molasses



T H I R D

Salmon en Croute, Spring Spinach, Herb Pistou, Rice Pilaf  
Flat Iron Steak, Duck Fat Roasted Potatoes, Spring Onions, Borderlaise\*  
Roasted Mushrooms, Liar's Bench Spent Grain, Candy Cap Oil, Sherry Vinegar

29.95 per person

*Executive Chef*

J E R E M Y G L O V E R

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

RALEIGH