

## Twenty One & Main ~ Winter Menu

### Small Plate Menu

<b>Fried Artichokes</b> herb aioli, tomato jam, arugula pesto	8
<b>Charleston Crab Dip</b> spinach, artichoke, crackers	8
<b>Fried Green Tomatoes</b> stone ground grits, tomato remoulade	8
<b>Braised Lamb Meatballs</b> polenta fries, roasted tomato, grilled eggplant, minted yogurt	9
<b>Chicken Wings</b> spicy garlic-parmesan glaze, honey-gorgonzola dressing	8
<b>Seared Scallops (2)</b> apple-fennel tart, beet jam, crispy sage	11
<b>Steak and Eggs</b> beef tartare, fried quail eggs, sea salt gaufrettes	12

### Salads - Pastas - Pizzas

*additions chicken or shrimp (5) 7.00, salmon or scallops (3) 8.00*

*other dressings: balsamic vinaigrette and honey-gorgonzola*

<b>House Salad</b> dried cherries, toasted walnuts, brioche croutons, bacon honey-mustard vinaigrette	6
<b>Caesar Salad</b> romaine hearts, parmesan - yogurt cracker, roma tomatoes, roasted garlic dressing	6
<b>Linguini</b> caramelized onions, garlic, smoked bacon, mushrooms, tomatoes, gorgonzola cream	12
<b>Pasta Marinara</b> fresh linguini, roasted garlic, basil, thyme, spicy tomato sauce	10
<b>Flatbread</b> fig, pine nuts, caramelized onions, gorgonzola, mozzarella, sun-dried tomato	10
<b>House Pizza</b> roasted garlic, parmesan, mozzarella, basil, tomato sauce	10
<b>Lamb Pizza</b> lamb sausage, caramelized onions, arugula, tomato, goat cheese, tomato sauce	12

### Composed Plate Menu

<b>Grilled Sous Vide Pork Loin</b> bacon risotto, tobacco onions, apple cider reduction	17
<b>Charleston Crab Cakes</b> stone ground grits, green beans, tomato remoulade	19
<b>Natural Chicken Breast</b> buttermilk mashed potatoes, tiny green beans, chicken demi	19
<b>Steak Frites</b> <i>Painted Hills Ranch</i> hanger steak, hand-cut fries, arugula salad, scotch-peppercorn sauce	19
<b>Pan Seared Filet (6oz)</b> buttermilk mashed potatoes, tiny green beans, red wine demi	25
<b>Shrimp and Grits</b> grilled shrimp, stone ground local grits, tomatoes, caramelized onions, spicy cream	19
<b>Bistro Burger</b> 8oz fresh ground beef, caramelized onions, cheddar, hand-cut fries, aioli	10
<b>Grilled Salmon</b> fried green tomato - arugula salad, goat cheese, honey mustard vinaigrette	18

### Ala Carte Menu

Grilled Beef Medallions / mushroom sauce	15
PanRoasted Natural Chicken / arugula pesto	9
Grilled Pork Loin / apple demi	11
Seared Scallops (6) / blueberry gastrique	16
Grilled Salmon / Honey mustard vinaigrette	11

### Sides 4.00

Hand-cut fries
Buttermilk mashed potatoes
Stone ground local grits
Baby green beans
Smoked bacon risotto
Grilled asparagus

## *Tasting Menu and Specials*

This month's specials feature North Carolina sweet potatoes, apples, beets and Rainbow Trout, *Montana Ranch* Piedmontese Beef, *Eden Farms* Berkshire Pork Belly and *Plantation Farms* Quail

3 course dinner \$36

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### **Salad Nicoise**

smoked rainbow trout, soft boiled egg, beet relish, roma tomatoes, olives, green beans, red pepper vinaigrette

10

### **NC Sweet Potato Chowder**

Berkshire bacon wrapped quail breast

11

### **Sweet corn and Lobster Bisque**

fried bay biscuits, parmesan, basil oil

8

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### **Grilled Lamb Lollipops and Berkshire Pork Belly**

caramelized pearl onions, sweet potato puree, pistachio-apple compote

23

### **NC Rainbow Trout**

crab – spinach stuffed, sweet potato puree, walnut noisette

23

### **Piedmontese N.Y. Strip and Lobster**

lobster hash, bacon wrapped green beans, lobster butter, red wine demi

28

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### **Sweet Potato Cheesecake**

molasses glazed apple salad

7