

## STARTERS

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**Seasonal Soup**, vegetarian friendly blend of local produce & seasoning 6

**Caesar Salad**, romaine lettuce, housemade dressing, shaved parmesan, spent grain croutons 6

**Apple & Brie Salad**, cello spinach, local-honey vinaigrette, green apples, brie, toasted walnuts 7

**Pork Belly**, butternut squash puree, Jules J Berta Vineyards blackberry wine reduction, mixed green garnish 13

**Crispy Shrimp & Grits**, Wright Dairy cheddar grit stuffed Gulf Coast shrimp, smoked tomato dipping sauce, mixed green garnish 11

**Skordalia**, Greek garlic & potato dip, Kalamata olive tapenade, grilled vegetables, housemade flatbread 8

**Mushroom Flatbread**, Humble Heart chèvre, mozzarella cheese, roasted mushrooms, sage, housemade flatbread 12

**Bell Pepper Flatbread**, roasted garlic spread, red & green peppers, white onions, wilted spinach, mozzarella cheese, housemade flatbread 12

**Cheese Plate**, four local cheeses from Humble Heart Farmstead, Bonnie Blue Farm, & Wright Dairy, sweet onion marmalade, spent grain toast 14

**Sweet Potato Fritters**, fried Haynes Farming sweet potato fritters, sweet chili sauce 7

## FEATURES

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**Tenderloin**, grilled beef tenderloin, fingerling potatoes, green beans, cherry tomatoes, red wine reduction, Humble Heart chèvre compound butter 26

**Brisket**, ancho-rubbed braised beef brisket, black beans, mixed citrus slaw, ancho gravy 22

• **Chicken Breast**, roasted Springer Mountain Farms chicken breast, mashed potatoes, sautéed seasonal vegetables, pan jus 17

**Chicken & Pepper Pasta**, roasted red & green peppers, wilted spinach, tomato sauce, linguine, Grana Padano cheese 18

**Salmon**, grilled salmon, roasted Haynes Farming sweet potatoes, red onions, wilted spinach, brown butter sauce 24

**Stuffed Trout**, pan-roasted North Carolina trout, pecan & Prosciutto ham filling, fingerling potatoes, spicy garlic braised greens, honey gastrique 22

**NOLA BBQ Shrimp**, Gulf shrimp, basmati rice, sautéed trinity, wilted spinach, grilled toast, spicy New Orleans style barbecue sauce 19

Gratuity may be added to parties of 6 or more.

WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

## VEGETARIAN FEATURES

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**Tempeh**, grilled Rhapsody organic tempeh, fingerling potatoes, spicy garlic braised greens, honey gastrique 18

**Cassoulet**, braised rosemary white beans, mushrooms, sautéed seasonal vegetables, parmesan & panko crust 16

**Seitan**, grilled housemade seitan, fingerling potatoes, green beans, cherry tomatoes, red wine reduction, Humble Heart chèvre compound butter 17

**Crispy Tofu**, breaded fried tofu, basmati rice, sautéed trinity, wilted spinach, spicy New Orleans style barbecue sauce 16

**Portobello**, grilled balsamic-marinated portobello mushroom caps, roasted Haynes Farming sweet potatoes, red onions, wilted spinach, brown butter sauce 18

## DRINKS

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Fountain Drinks 2  
Iced Tea 2  
Juice 3

San Pellegrino Sparkling Water (500mL) 3  
Acqua Panna Still Water (500mL) 3

French Press Coffee 5 / 7  
French Press Hot Tea 5 / 7

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*At 1892 East we support local farms, foods and artisans. Wherever feasible we have sourced our products from local growers and artisans. We have also included regional variety but with a focus on family farms, organic and/or sustainable practices. It is our hope to continue to expand the local farm to fork initiative.*

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