



First Stop

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| Tenderloin & Boursin Crostini | <i>11</i> |
| Filet tenderloin, Ganache crostini, Boursin cheese spread, Cabernet red onions & balsamic reduction | |
| Wild Mushroom Whole Grain Risotto | <i>7</i> |
| Whole grain barley, shiitake, cremini, portabella, wild mushroom & beef jus, horseradish cream | |
| San Francisco Jumbos | <i>11</i> |
| Giant prawns, Thai chili sauce, fresh vegetable & udon noodle stir fry | |
| Plum & Wasabi Sesame Seared Tuna | <i>12</i> |
| Sashimi saku tuna, plum & wasabi sesame seeds, daikon cucumber salad, plum wine vinaigrette | |
| Twisted Eggplant Parmesan | <i>10</i> |
| Thinly sliced eggplant, Chapel Hill Creamery fresh mozzarella, spicy fra diavolo tomato sauce | |
| Jalapeño Crab Dip | <i>9</i> |
| Three cheese blend, premium lump crab, fresh jalapeños, spinach tortilla chips | |
| She Crab Soup | <i>6</i> |
| Smooth crab bisque, masago caviar, fresh chives, an "Old Bay dipped" spoon & Sherry on the side (upon your request) | |

Lite Fare on Elm St.

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| The “One and Only” Newcastle Bread Bowl | 10 |
| Port wine cheese sauce, grape tomato, spinach, sweet onion and Newcastle beer, Ganache sourdough boule | |
| Whiskey Switch Ribs | 12 |
| Pork baby back ribs rubbed, braised, smoked & finished on the grill, Jim Beam BBQ glaze, sweet potato fries | |
| Pink Peppercorn Diver Scallops | 14 |
| Diver scallops, semolina pink peppercorn crust, linguine, bacon parsnip cream sauce, sweet potato nest | |
| Turkey Pot Pie | 13 |
| Roasted turkey breast, carrots, green peas, potatoes, apple wood bacon, wild mushroom veloute, puff pastry | |
| Ganache Burger | 11 |
| 8 oz. American KOBE burger, smoked cheddar cheese, Cabernet red onions, apple wood smoked bacon, lettuce, black truffle roasted garlic aioli, fries | |

Locally Grown Salads

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| House Salad Ganache | 8 |
| Whole red leaf lettuce, iceberg lettuce, English cucumbers, brown sugar scallions, candied walnuts & blueberry balsamic vinaigrette | |
| Caesar | 9 |
| Romaine lettuce, Parmesan anchovy dressing, grape tomatoes, toasted Ganache croutons, capers & red onion | |

*Add a small House salad to any entrée for 4 or a Caesar for 5
A 20% gratuity will be added to parties of eight or more
A \$5 fee will be added to split entrees*

The Main on Elm

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| Shrimp & Grits | 18 |
| Old Mill stone ground yellow grits, fresh water prawns, Andouille sausage, Baton Rouge sauce | |
| Maple Salmon | 22 |
| Hardwood smoked salmon filet, pimiento cheese mashed potatoes, seasonal vegetables, citrus tomato marmalade | |
| Beef Wellington | 29 |
| Angus filet mignon, wild mushroom duxelle, Ganache pastry dough, black truffle mashed potatoes, sautéed spinach, "Carolina Red Eye" demi-glace | |
| Crab Cakes | 23 |
| Premium lump crab, caramelized onion mashed potatoes, sautéed spinach, Creole remoulade | |
| Chef's Selection | <i>Market Price</i> |
| Whatever these wonderful fresh ingredients tell us to do | |
| Pan-Asian Saku Tuna | 23 |
| Seared sashimi saku tuna, in-house Asian spice blend, coconut curry broth, vegetable saute, crisp udon noodles, sake chili puree, fried burdock | |
| Chimichurri Pork | 22 |
| Grilled pork tenderloin medallions, chimichurri rub, bacon white corn posole, Clementine salsa, roasted garlic chipotle demi glace, blood orange gastrique | |
| Roasted Portobello | 18 |
| Marinated & roasted portobello mushroom, walnut pesto, tomato basil bread pudding, sautéed spinach, lemon herb aioli | |
| NY Strip Au Poivre | 25 |
| Pepper crusted Meyer's Ranch NY strip, potato Anna, haricot vert, sauce au poivre, crisp onion garnish | |
| Chicken Cordon Carolina | 20 |
| Free range chicken breast, NC country ham, Crotin cheese, potato Anna, sautéed spinach, Dijon cream sauce | |

***Guests that order raw shellfish or undercooked proteins
must be made aware that there are potential health risks involved***