

## Cold Cuts

<b>The Betty</b>	8
Oven roasted turkey, dill-havarti cheese, whole grain mustard dressing & local lettuce	
<b>The Will</b>	7
Virginia baked ham, Swiss cheese, whole grain mustard dressing & local lettuce	
<b>The Dee Ann</b>	8
Locally & seasonally influenced free range chicken salad...	
<b>In Savannah</b>	8
Warm & freshly baked sweet bread, accompanied by our New! Seasonal chicken salad, served atop red leaf lettuce with a small house salad	

**Sandwiches are offered with your choice of fresh house made breads or infused wraps:**  
sourdough, nine-grain wheat, rye, sundried tomato wrap or spinach tortilla wrap

## Diamonds from the Rough (Grilled Fare)

<b>Cacalac Classic Pork</b>	8
A fusion of Carolina BBQ flavors & techniques; pulled rib and shoulder, smoked, roasted & grilled in a blended sauce of vinegars, mustards & local honey served with cabbage slaw on a Ganache bun	
<b>Chicken Souvlaki Pita</b>	8
Char-grilled chicken breast seasoned with Mediterranean spices, Chapel Hill Creamery feta cheese & local lettuce with house made tzatziki sauce, served in folded warm pita	
<b>Burger Ganache</b>	10
Certified American KOBE 8 oz. burger with smoked cheddar cheese, Cabernet red onions, apple wood smoked thick-sliced bacon, roasted garlic black truffle aioli & local lettuce on a Ganache bun	
<b>Shrimp &amp; Crab Burger</b>	10
A mix of premium lump crab, giant fresh water prawns & seasonings, bacon sour cream slaw & lettuce on a toasted Ganache bun	
<b>French Dip</b>	9
Slow roasted & thinly sliced Prime roast beef with Swiss, horseradish sauce & served on a toasted Ganache sub roll with au jus for dipping	

**All Cold Cut sandwiches and Diamonds from the Rough are served with your choice of one side:**  
Fries, sweet potato fries, fresh vegetables or Old Mill grits

## The Main on Elm

<b>Shrimp &amp; Grits</b>	10
Old Mill stone ground yellow grits, fresh water prawns, Andouille sausage, Baton Rouge sauce	
<b>Chicken &amp; Broccoli Rotini</b>	9
Seared chicken breast over rotini pasta tossed in a broccoli & mushroom Parmesan cream sauce with roasted red peppers	
<b>Tartlet Ganache</b>	9
Freshly crafted Egg Man tartlet with local vegetable & cheese fillings, with your choice of a small house salad, a cup of featured soup or half a deli sandwich	
<b>Portabella</b>	11
Roasted portabella mushroom with walnut pesto, tomato-basil bread pudding & lemon herb aioli	

## Locally Grown Salads & Featured Soups

<b>Uptown She Crab</b>	Cup 5	Bowl 7
With fresh chives, masago, an "Old Bay dipped" spoon & Sherry on the side upon your request		
<b>Featured Soup</b>	Cup 4	Bowl 6
Get Your Soup in a fresh Ganache Bread Bowl!		
1/2 Cold Cut Sandwich & Cup of any soup		Add 3
		8
<b>House Salad Ganache</b>		7
Whole red leaf lettuce surrounding iceberg lettuce with English cucumbers & brown sugar glazed Spring onion, dressed with blueberry balsamic vinaigrette & topped with candied walnuts		
<b>Caesar</b>		8
Romaine lettuce tossed in traditional Parmesan anchovy dressing with grape tomatoes, toasted Ganache foccacia croutons, capers & red onion. <i>Add a grilled chicken breast for \$4 or herb grilled salmon for \$5</i>		
<b>Portland Grilled Salmon Salad</b>		12
Cooked to your liking and served atop a warm wilted spinach salad with bacon balsamic vinaigrette & fresh dill potato cakes		
<b>Rhinebeck</b>		9
Mixed seasonal lettuces with chopped turkey, raisins, Cajun sunflower seeds, sweet orange Goat Lady fromagge & creamy carrot vinaigrette		
<b>Carolina Cobb</b>		9
Mixed seasonal lettuces, Newcastle battered chicken, crisp apple wood smoked bacon, & boiled Egg Man egg, tossed in rich Sandy Creek Goat Lady dressing		