

Cold Cuts

The Jeannine	8
“The brightest chicken salad in the Triad,” this sandwich is composed of wild flower honey, Granny Smith apple & celery, in a wonderful curried aioli sauce with local lettuce	
The Betty	8
Oven roasted turkey, dill-havarti cheese, whole grain mustard dressing & local lettuce	
The Will	7
Virginia baked ham, Swiss cheese, whole grain mustard dressing & local lettuce	
In Savannah	8
Warm & freshly baked sweet bread, accompanied by our famous Jeannine curried 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)

Cacalac Classic Pork	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	
Chicken Soulvaki Pita	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	
Burger Ganache	9
Certified American KOBE 8 oz. burger with smoked cheddar cheese, caramelized red onions, apple wood smoked thick-sliced bacon, roasted garlic black truffle aioli & local lettuce on a Ganache bun	
Shrimp & Crab Burger	10
A mix of premium lump crab, giant fresh water prawns & seasonings, seared & served with a bacon sour cream vinaigrette, slaw & lettuce on a toasted Ganache bun	
French Dip	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

The Best Shrimp & Grits in Town	10
Old Mill stone ground yellow grits with smoked Gouda cheese covered with a sauté of fresh water prawns & Andouille sausage in a downtown Baton Rouge sauce	
Chicken & Broccoli Rotini	9
Seared chicken breast over rotini pasta tossed in a broccoli & mushroom Parmesan cream sauce with roasted red peppers	
Joan's Garden Plate	8
Selection of local fresh vegetables served with three sauces: seasonal house vinaigrette, creamy carrot vinaigrette & rich Sandy Creek dressing with your choice of bakery sweet bread, foccacia or 9-grain wheat bread	
Tartlet Ganache	9
Daily crafted Egg Man tartlet with local vegetables & cheese fillings served with your choice of a Ganache house salad or half of a cold cut sandwich	
Portobello	10
Roasted portobello mushroom stuffed with walnut pesto, served over a savory tomato-basil bread pudding & garnished with lemon herb aioli	

Locally Grown Salads & Supremely Focused Soups

Uptown She Crab	Cup 5	Bowl 7
With fresh chives & crab roe, an "Old Bay dipped" spoon & Sherry on the side upon your request		
Dujour & Local Vegetable	Cup 4	Bowl 6
Get Your Soup in a fresh Ganache Bread Bowl!	Add	3
1/2 Cold Cut Sandwich & Cup of any soup		8
House Salad Ganache		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		
Caesar		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>		
Portland Grilled Salmon Salad		12
Cooked to your liking and served atop a warm wilted spinach salad with bacon balsamic vinaigrette & fresh dill potato cakes		
Rhinebeck		9
Mixed seasonal Rudd Farm lettuces with chopped turkey, raisins, Cajun sunflower seeds, sweet orange Goat Lady fromage & creamy carrot vinaigrette		
Carolina Cobb		9
Mixed seasonal Rudd Farm lettuces, Newcastle battered chicken, crisp apple wood smoked bacon, & boiled Egg Man egg, tossed in rich Sandy Creek Goat Lady dressing		