



First Stop

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 & soba noodle stir fry	
Corn Fried Diver Scallops	<i>12</i>
Diver scallops, spinach, roasted red pepper & poached apple salad, bacon sour cream 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.

- 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, carrot 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

- 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

Shrimp & Grits	18
Old Mill stone ground yellow grits, fresh water prawns, Andouille sausage, Baton Rouge sauce	
Maple Salmon	22
Hardwood smoked salmon filet, pimienta 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	
Pistachio Crusted Mahi	24
Baked pistachio Mahi filet, wasabi mashed potatoes, haricot vert, beet & cranberry beurre blanc, poached fresh water prawn	
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***