

# Piedmont Dinner Menu

*available after 4:00*

## Soup of the Day

*see your server for today's selection*

\$6 cup/ \$8 bowl

## Salads

House Salad | small \$6/large \$9

*spring mix lettuce, cherry tomato, cucumber, shaved carrot, balsamic vinaigrette*

Classic Caesar Salad | small \$7/large \$10

*romaine lettuce, focaccia crouton, shaved parmesan, caesar dressing*

Arugula and Brussels Salad | \$13

*baby arugula, shaved brussels sprouts, sun dried cranberries, candied pecan, chevre, maple poppy seed dressing*

## Appetizers

Charcuterie Board | \$17

*a selection of local cheeses and cured meats, marinated olives, peach mustard jam, toasted baguette*

Pecan Smoked Trout Dip | \$12

*toasted baguette*

Steamed Mussels | \$10

*garlic and white wine broth, crusty sourdough bread*

Arancini | \$8

*deep fried vegetable and cheese filled risotto balls, roasted red pepper dipping sauce*

Beef Crostini | \$12

*boursin cheese, sourdough, muscadine bacon jam*

## Entrees

Shrimp and Grits | \$28

*cajun spiced shrimp, andouille sausage, bell peppers, smoky tomato broth, cheddar cheese grits*

Teriyaki Salmon | \$26

*ramen noodles, stir fry vegetable, sesame teriyaki sauce*

Coffee Rubbed Ribeye | \$36

*blue cheese butter, roasted garlic mashed potato, seasonal vegetable*

Spinach and Ricotta Ravioli | \$20

*tomato olive sauce, shaved fennel salad*

Pork Tenderloin Medallions | \$24

*sweet potato and roasted corn hash, peach BBQ demi-glace*

Herb Breaded Chicken Breast | \$22

*parmesan risotto cake, sauteed spinach, roasted red pepper sauce*

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information. \*18 percent gratuity added to parties of 6 or more.