



# THE RESTAURANT AT GIDEON RIDGE INN

## FIRST

Pate, 15

*Local Chicken Livers, Sorghum Mustard, Green Onion Oil, Tart Michigan Cherries, Artisan Crackers*

Escargot, 18

*Puff Pastry, Cognac Mushroom Cream Sauce, Leeks, Garlic, Balsamic Reduction*

Sweet Breads, 17

*Parsnip Puree, Preserved Lemon Piccata Sauce, Fried Capers, Pea Tendril*

Lobster & NC Crab Cake, 17

*Jumbo Lump, Ramp Aioli, Pickled Vegetable, Pea Shoots*

Artisan Cheese Plate, 16

*Chef's Selection of Artisan Cheeses, Flat Bread Crackers, House Made Pickles, Olives, Michigan Cherries*

Charcuterie, 16

*Flat Bread Crackers, Olives, Sweet Drop Peppers, Sorghum Mustard, House Made Pickles*

or

Meat, Cheese, & Pickles, 30

## SECOND

Farmers Salad, 12

*Strawberry Balsamic Vinaigrette, Crispy Speck, Smoked Blue Cheese, Pickled Strawberries, Candied Pecans*

Beef & Barley Soup, 14

*Mushroom, Broccolini, Olive Oil & Pea Shoots*

## THIRD

6oz Prime Beef Tenderloin, \*52/8oz Wagyu Beef Striploin, \* 58

*Pomme Puree, Asparagus, Baby Carrots, Ramp Pistou , Mushroom & Red Wine Demi`*

NC Caught Redfish, \* 44

*Carolina Gold Rice, NC Crab, Sea Island Peas, Okra, Sweet Corn Maque Choux*

Venison Tenderloin, 52

*Fondant Potato, Pistacchio, Truffle Creamed Spinach, Baby Carrots, Cherry Demi, Pickled Chard*

NC Duck Breast, \* 44

*Sweet Potato, Mushroom & Swiss Chard Roll, NC Goat Cheese, Balsamic Honey Glaze, Parsnip Puree, Apple & Celery Slaw*

NC Pork Ribeye, \* 42

*Parmesan Polenta, Ramps, Oyster Mushrooms, Squash, Zucchini, Swiss Chard, Sun-dried Tomato Vierge*

*Executive Chef , Hunter Womble*

*Chef de Cuisine, Tim Harding*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, specifically if you have certain medical conditions*