



PLATES

NEIGHBORHOOD KITCHEN

Head Chef David Mitchell

small plates + shareables

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| Lemon Tahini Caesar Salad romaine lettuce + parmesan cheese + roasted peppers + croutons + lemon tahini caesar dressing <i>(add grilled chicken +6; sautéed shrimp +8)</i> | 12 |
| Market Salad <i>can be made</i> mixed greens + red onion + watermelon radish + almonds + blue cheese + yellow pepper vinaigrette <i>(add grilled chicken +6; sautéed shrimp +8)</i> | 12 |
| Crispy Brussels Sprouts fried brussels sprouts + apple curry vinaigrette + togarashi | 12 |
| Seared Halloumi Cheese fox farm mushrooms + spinach + basil pesto + balsamic reduction + pine nuts + pickled onions + toasted sourdough | 14 |
| Duck Mac & Cheese dry aged duck confit + leeks + spinach + pepper jack cream sauce | 14 |
| Harissa Roasted Carrots rainbow carrots + harissa + herbed greek yogurt | 10 |
| Chilled Roasted Corn Vichyssoise cream + spicy corn & crab salad + chili oil + cured egg yolk + crispy garlic | 12 |
| Edamame Hummus lemon + tahini + lemon oil + togarashi + sesame rice crackers | 10 |
| Local Watermelon Salad <i>can be made</i> arugula + jalapeno peppers + feta cheese + sherry vinaigrette | 12 |
| House Cured Salmon crispy potato cake + red onions + capers + chives + creamy horseradish | 14 |
| Charcuterie & Cheese Board <i>can be made</i> hand-selected and house cured artisan meats + artisan cheeses + house jam + house pickles + house accoutrements + union special bread | 24 |

large plates

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| <p>Oven Roasted NC Trout </p> <p>roasted corn succotash + red onions + sweet peppers + kidney beans + edamame beans + lemon-crab vinaigrette 29</p> <p><i>Pairing: Chardonnay, Sandhi 2021 (Central Coast, CA)</i></p> |
| <p>Seared Sea Scallops* </p> <p>black lentils + grape tomatoes + green peas + sweet onions + tomato vinaigrette 36</p> <p><i>Pairing: Chardonnay (unoaked), Cooper Mountain 2020 (Willamette Valley, Oregon)</i></p> |
| <p>Oven Roasted Pork Chop* </p> <p>bone-in chop + mashed potatoes + green beans + mustard jus 28</p> <p><i>Pairing: Zinfandel, Ancient Peaks 2021 (Paso Robles, CA)</i></p> |
| <p>Big Veggie Roast </p> <p>local spaghetti squash + summer squash + green beans + sweet peppers + eggplant + red onion + carrot puree + black garlic vinaigrette 20 <i>(add fox farm mushrooms +6; grilled chicken +6; sauteed shrimp +8)</i></p> <p><i>Pairing: Cabernet Franc, Complices de Loire 2022 (Chinon, France)</i></p> |
| <p>Braised Beef Short Rib</p> <p>red wine braised boneless beef + spinach + onions + pearl couscous + roasted peppers + red wine jus 36</p> <p><i>Pairing: Cabernet Sauvignon, Braai 2022 (Western Cape, South Africa)</i></p> |
| <p>Black Garlic Fettuccine </p> <p>housemade pasta + spinach + roasted cauliflower + roasted peppers + goat cheese alfredo + parmesan cheese + brown butter breadcrumbs 23 <i>(add fox farm mushrooms +6; short rib +6; sautéed shrimp +8)</i></p> <p><i>Pairing: Falanghina, Di Majo Norante 2022 (Molise, Italy)</i></p> |
| <p>Cast Iron Roasted Hanger Steak* </p> <p>7 oz beef hanger steak + confit potatoes + charred brussels sprouts + leeks + truffle jus 36</p> <p><i>Pairing: Dolcetto d'Alba, G.D. Vajra 2021 (Italy)</i></p> |

gluten free

vegetarian

vegan

**Denotes raw or rare preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 20% gratuity will be added to parties of six or more. Plates reserves the right to add 20% gratuity to unsigned or missing credit card receipts.*

An optional 2% gratuity will be automatically added to your bill for our kitchen staff. If you would like this removed, please let us know.