

\*ALL SELECTIONS SERVE 10 UNLESS SPECIFIED\*

**HOT APPETIZERS**

- 🌿 **Stuffed Mushrooms**  
spinach + artichokes + fresh herbs + black garlic vinaigrette \$55
- 🌿 **Pimiento Cheese Hushpuppies**  
red pepper jelly + fresh herbs \$45
- 🌿 **Harissa Roasted Carrots**  
herbed greek yogurt + chili oil \$45
- 🌿 **Cured Salmon Potato Cakes**  
horseradish cream + capers \$65
- 🌿 **Lemon Pepper Chicken Wings**  
signature marinade + green goddess \$65
- 🌿 **Duck Confit Stuffed Potatoes**  
new potatoes + parmesan \$65

**Lamb Meatballs**  
red wine brown gravy \$65

**Short Rib Sliders**  
braised short rib + horseradish cream + pickled onion \$65

🌿 **Spinach Burger Sliders**  
spinach patties + roasted tomatoes + whipped goat cheese \$55

**COLD APPETIZERS**

- 🌿 **Pimento Cheese Dip**  
red pepper jelly + house pickles + sesame rice crackers \$45
- 🌿 **Edamame Hummus**  
lemon + tahini + olive oil + togarashi \$45
- 🌿 **Lettuce Wraps**  
pickled beets + whipped goat cheese + toasted almonds \$45
- 🌿 **Roasted Jalapeno Deviled Eggs**  
fresh herbs + crispy garlic + chili oil \$45

**CHARCUTERIE PLATTER**

**Select Cured Meats + Local Cheeses**  
house jam + house pickles + house accoutrements + union special bread \$135

**HOUSEMADE DESSERTS**

- 🌿 **Sticky Toffee Pudding**  
warm date cake + vanilla toffee sauce + fresh whipped cream \$65
- 🌿 **Chocolate Panna Cotta**  
mixed berry jam + toasted almonds \$55
- 🌿 **Belgian Waffle Bread Pudding**  
maple syrup + fresh whipped cream \$65
- 🌿 **Honey Lavender Haupia**  
coconut pudding + lavender + honey + vanilla + toasted hazelnuts \$55
- 🌿 **House Baked Cookies**  
from Pastry Chef Tie Whittaker  
chocolate chip • peanut butter • gluten-free sugar 🌿 \$40

**HOT MAINS**

- Braised Beef Short Rib** 🌿  
yukon gold potato hash + local kale + red wine jus \$275
- Shrimp & Grits** 🌿  
fox farm mushrooms + andouille sausage + mirepoix + tomato broth + cheesy grits + fresh herbs \$250
- Roasted Chicken Thighs** 🌿  
mashed potatoes + green beans + chicken jus \$200
- Big Veggie Roast** 🌿  
roasted spaghetti squash + fox farm mushrooms + roasted peppers + brussels sprouts + roasted root veggies + black garlic vinaigrette \$200

**SIGNATURE SALADS**

- Market Salad** 🌿 (can be made 🌿)  
mixed greens + goat cheese + seasonal fruit or veggies + seasonal accoutrements + seasonal house vinaigrette \$55
- Lemon Tahini Caesar**  
romaine hearts + roasted peppers + manchego + croutons + lemon tahini caesar dressing \$55
- Fig & Arugula** 🌿  
dried figs + radishes + goat cheese + toasted almonds + sherry vinaigrette \$55

**GOURMET SANDWICHES**

PRICING IS PER SANDWICH  
served on union special bread

**Cured Salmon Hoagie**  
house cured salmon + horseradish cream + red onions + capers + arugula + union special hoagie roll \$12

**Chicken Salad**  
celery + onion + whole grain mustard + bibb lettuce + union special brioche \$9

**Farmers' Market Wrap**  
roasted local mushrooms + pickled beets + roasted tomatoes + avocado + spinach + black garlic vinaigrette \$11

**Smoked Roast Beef**  
pickled onions + baby arugula + truffle aioli + union special brioche \$12

**Cured Ham Hoagie**  
mortadella + whipped goat cheese + roasted peppers + arugula + red onions + union special hoagie roll \$11

**BOX LUNCH OPTION**

ONE SANDWICH OR SALAD,  
ONE HOUSE BAKED COOKIE  
\$16 PER PERSON

sandwiches come with choice of side salad  
or house sweet potato chips

🌿 gluten free   🌿 vegetarian   🌿 vegan

MENU SUBJECT TO CHANGE • TAX AND SERVICE CHARGE NOT INCLUDED  
\$300 MINIMUM ORDER FOR DELIVERY

301 GLENWOOD AVENUE, SUITE 100 RALEIGH, NC 27603  
PHONE (919) 828-0018 • WWW.PLATESKITCHEN.COM

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**BRUNCH OPTIONS**

**GF** **Chilaquiles**  
 corn tortillas + scrambled eggs + black beans + salsa roja + pico de gallo + queso fresco + cilantro \$135  
*(add-ons +25 each: chorizo, guacamole)*

**GF** **Sweet Potato Hash**  
 local sweet potatoes + roasted peppers + fennel + red onions + chimichurri \$95  
*(add-ons +45 each: short rib, local mushrooms)*

**Seasonal Quiche**  
 savory and vegetarian **V** options \$105

**Biscuits & Gravy**  
 housemade buttermilk biscuits + housemade sausage gravy \$125

**V** **Challah Bread French Toast**  
 apple butter + mascarpone + maple syrup \$105

**SIDE DISHES**

**GF** **Applewood Bacon & Link Sausage**  
 100% pork products \$35

**V** **GF** **Fresh Fruit**  
 seasonal assortment \$35

**V** **GF** **Home Fries**  
 signature house preparation \$35

**V** **GF** **Garlic Mashed Potatoes**  
 yukon gold potatoes + butter + garlic \$35

**V** **Neighborhood Mac & Cheese**  
 cavatappi pasta + smoked fontina cheese sauce + brown butter breadcrumbs \$40

**V** **GF** **Fox Farm Mushrooms**  
 locally grown, smoked & roasted oyster, lion's mane & maitake mushrooms + black garlic vinaigrette \$60

**V** **GF** **Roasted Brussels Sprouts**  
 apple curry vinaigrette + crispy garlic \$40

**BEVERAGES**

A LA CARTE PRICING

**Mimosa Bar**  
 sparkling brut + orange juice, \$25/btl

**Iced Tea**  
 sweet or unsweet, \$10/gallon

**Herb-Infused Sweet Tea**  
 sweetened with housemade syrup, choice of spearmint, basil, rosemary or thyme, \$25/gallon

**Housemade Lemonade**  
 made with fresh squeezed lemons, market price

**Fresh Squeezed Orange Juice**  
 the genuine article, market price

**Pine State Drip Coffee**  
 locally roasted, house brewed, \$25/gallon

**Cold Brewed Coffee**  
 artisan house blend, \$35/gallon

**San Benedetto Sparkling Water**  
 Scorze, Italy, 500 ml, \$4/btl

**Assorted Soft Drinks**  
 coca-cola products, 2 liter, \$4/btl

**ACCESSORIES**

A LA CARTE PRICING

**Hot Food Holding Kit**  
 disposable chafer rack, sternos, water pan, serving utensils – pricing subject to order size

**Disposable Kit**  
 plateware, cutlery & napkins, \$1 per person

**Cups & Ice**  
 \$1 per person

**GF** gluten free   **V** vegetarian   **V** vegan

**LOCAL N.C. PRODUCTS**

*We are proud to feature local producers such as:*

*Fox Farm & Forage  
 Perry Lowe Orchards  
 Holder's Fresh Fruit  
 Pine State Coffee  
 Union Special Bakery  
 Escazu Chocolate  
 Buttermilk Boutique*

*The Conscious Cultivators  
 Whitfield Farm  
 Beth Moore's Produce  
 Vignette Roasters  
 Michael's English Muffins  
 Looking Glass Creamery  
 Ran-Lew Dairy*

**CHEF DAVID MITCHELL**



*A graduate of Johnson & Wales' Culinary Studies program in Charleston, SC, Chef David Mitchell has made his mark in restaurants across the Southeast for over two decades. Named to his first Head Chef position at age 23, Chef David has since helmed the kitchen at such Triangle institutions as Porter's City Tavern, Nofo and Busy Bee Café.*

*Chef David brings to Plates his incredible excitement to showcase the well-traveled Southern cuisine our neighbors have come to know and love.*

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