

Cristina Gray's

RESTAURANT & BAR

We strive to provide the highest quality food. We use fresh, all natural ingredients to make every dish from scratch each day.

Salads

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| <p>HOUSE SALAD
Mixed Greens, Grape Tomatoes, Cucumbers, Carrots</p> <p>\$5</p> | <p>CHOPPED SALAD
Iceberg Lettuce, Bacon Crumbles, Avocado, Tomatoes, Cucumbers, Champagne Vinaigrette</p> <p>\$8</p> |
| <p>\$7</p> <p>CLASSIC CAESAR
Salad Romaine Lettuce, Classic Caesar Dressing, Parmesan, Blistered Grape Tomatoes, Croutons</p> | <p>\$8</p> <p>SPINACH SALAD
Goat Cheese, Candied Walnuts, Cognac Poached Pears, Citrus Vinaigrette</p> |
| <p>KALE SALAD
Fresh Pears, Cucumbers, Red Onions, Wonton Strips, Carrot Ginger Vinaigrette</p> <p>\$8</p> | <p>Grilled Chicken \$5, Pulled Pork \$5,
Grilled Salmon \$6, Grilled Shrimp \$6,
Fried Oysters \$7, Seared Tuna \$7</p> <p>Salad Additions</p> |

Dressing Options

Ranch, Jalapeno Ranch, Champagne Vinaigrette, Carrot Ginger Vinaigrette, Citrus Vinaigrette, Bleu Cheese, Balsamic Vinaigrette, Caesar.

Soups

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| <p>SIGNATURE TOMATO BISQUE WITH CROSTINI'S</p> <p>\$6</p> | <p>CHEF'S SOUP OF THE DAY</p> <p>\$6</p> |
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Appetizers

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| <p>FRIED GREEN TOMATOES
Burrata, Pesto Aioli, Balsamic Glaze</p> <p>\$10</p> | <p>BURRATA & BERRIES
Trio of Berries, drizzled with honey and Balsamic Glaze, Served with Crostini's. Try for Dessert with Cinnamon Sugar Dusted Fried Tortillas</p> <p>\$9</p> |
| <p>\$13</p> <p>*TUNA POKE
Sesame Soy Dressing, Avocado, Pickled Ginger, Wonton Crisps and a Honey Wasabi cream</p> | <p>\$11</p> <p>FRIED OYSTERS
Corn, Black-eyed Pea and Pancetta Succotash, Garlic Prawn Sauce</p> |
| <p>FISH AND CHIPS
Fried Catfish, Pub fries, Garlic Supreme and Cajun Remoulade Sauce</p> <p>\$8</p> | <p>CORN AND CRAB CHEESECAKE
Served with Crisp Crostini's and Sweet Pepper Chow Chow and Lime Avocado Butter</p> <p>\$10</p> |
| <p>\$8</p> <p>PULLED PORK PLATE
House made BBQ sauce, Jalapeno Corn Bread, and Champagne Slaw</p> | <p>\$9</p> <p>JOYCE FARMS CHICKEN WING LOLLIPOPS
12 Wings served with Celery and Ranch, Choice of Buffalo, Teriyaki, House-made BBQ.</p> |
| <p>DUCK CONFIT NACHOS
Confit Duck, Boursin Cream Sauce, Crisp Bacon, Jalapeno Ranch, Sweet pepper relish</p> <p>\$11</p> | <p>JALAPENO CORN BREAD
with Avocado Lime Butter</p> <p>2 FOR \$3
or
4 FOR \$5</p> |

*Advisory: The consumption of raw or undercooked foods such as meats, fish and eggs, which may carry harmful bacteria, may cause serious injury or death.

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Sandwiches

PULLED PORK SANDWICH
Tangy BBQ sauce, Slaw and Tobacco Onions on Brioche Bun **\$9**

\$10 **FRIED CHICKEN SANDWICH**
Pimento Cheese, Champagne Slaw Whole Grain Ciabatta

***ANGUS BURGER**
8oz Burger, Boursin Cheese, Crisp bacon, Spinach and a Sweet Onion Marmalade on Brioche Bun. **\$11**

Also try GRAY'S WAY with Fried Green Tomato, Lettuce, Bacon & Mayo

FRIED GREEN TOMATO
Spinach, Pimento Cheese, Pesto Aioli, Sweet Pepper Chow Chow on Whole Grain Ciabatta **\$10**

\$12 ***STEAK TACOS**
Chimichurri, Jalapeno Ranch, Avocado in Warm White Corn Tortillas

***TUNA TACOS**
Shredded Cabbage, Carrot Ginger Dressing, Cucumber in Corn Tortillas **\$12**

Sides

Pub Fries, Trio Mac & Cheese, Cherry Pecan Quinoa, Mashed Potatoes, House Salad, Roasted Parsnip & Carrots, Two Corn Grits, Vegetable of the Day, and Champagne Slaw

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Entrees

Add a House Salad to any Entrée for \$2

MEATLOAF
Seasoned Beef, Smashed Potatoes, Sun-dried Tomato and Onion Marmalade, Vegetable of the Day **\$17**

***SEARED SALMON**
Jalapeno Corn Fritter, Vegetable of the Day, Sun-dried Tomato Sauce **\$21**

\$16 **SOLE'S CHICKEN N' DUMPLING'S**
Shredded Chicken in a Creamy Broth with Fluffy Dumpling's and Vegetable of the Day

\$22 **CRAB CAKES**
Smashed Potatoes, Vegetable of the Day, Sun-dried Tomato Lemon Butter Sauce

SHRIMP AND GRITS
Stone Ground Two Corn Grits, Blackened Shrimp topped with Boursin Cream Sauce and Sweet Pepper Relish **\$18**

***STRIP STEAK**
Trio Mac and Cheese, Sautéed Spinach and Bacon topped with Avocado Lime Butter and Tobacco Onions **\$27**

\$15 **MEATBALLS**
Italian Sausage & Beef Meatballs with Chunky Marinara Sauce over Tagliatelle Pasta

\$26 **PAN SEARED SCALLOPS**
Pancetta Grit Cake, Chimichurri, Vegetable of the Day

FRIED CATFISH
Stone Ground Two Corn Grits, Champagne Slaw and Black Pepper Gravy **\$17**

***CRISTINA'S SEARED DUCK**
Cherry Pecan Quinoa, Vegetable of the Day, Orange Glazed Pears **\$28**

\$16 **MAIN STREET BBQ CHICKEN**
Grilled or fried with Trio Mac & Cheese, Vegetable of the Day

\$20 ***GRILLED PORK CHOP**
Trio Mac & Cheese, Bacon Wilted Spinach with Goat Cheese, and Red Eye Gravy

O'S SHRIMP PASTA
Pappardelle Pasta, Sautéed Shrimp in a Pancetta, Spring Pea, Tomato and Lemon Cream Sauce **\$17**

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