

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

HOUSE
Mixed Greens, Grape Tomatoes, Croutons Cucumbers, Carrots \$5

CHOPPED
Iceberg Lettuce, Bacon Crumbles, Avocado, Tomatoes, Cucumbers, Crispy Potatoes Champagne Vinaigrette \$8

\$8 **SPINACH**
Goat Cheese, Candied Walnuts, Cognac Poached Pears, Roasted Butternut Squash, Citrus Vinaigrette

\$7 **CLASSIC CAESAR**
Salad Romaine Lettuce, Classic Caesar Dressing, Parmesan, Blistered Grape Tomatoes, Croutons

WEDGE
Crumbled Bacon, Tomatoes, Blackened Corn, Crispy Fried Onions, Bleu cheese dressing \$7

SALAD ADDITIONS
Grilled Chicken, Grilled Salmon, Grilled Shrimp, Fried Oysters, OR Seared Tuna \$5

Dressing Options

Ranch, Jalapeno Ranch, Champagne Vinaigrette, 1000 Island, Citrus Vinaigrette, Bleu Cheese, Balsamic Vinaigrette, Caesar.

Soups

SIGNATURE TOMATO BISQUE WITH CROSTINI'S \$6

CHEF'S SOUP OF THE DAY \$6

Appetizers

FRIED GREEN TOMATOES
Fresh Mozzarella, Pesto Aioli, Balsamic Glaze and Bacon \$10

PRETZEL & SAUSAGE BOARD
Andouille Sausage and Crispy Pretzels Served with Beer Cheese, Spicy Mustard, Sharp Cheddar and House-made Pickles \$7

\$12 ***TUNA POKE**
Sesame Soy Dressing, Avocado, Pickled Ginger, Wonton Crisps and a Honey Wasabi cream

\$11 **FRIED OYSTERS**
Corn, Black-eyed Pea and Andouille Sausage, Garlic Prawn Sauce

PORK POT STICKERS
Crispy Dumplings served with Soy Sesame Dipping Sauce \$8

CORN AND CRAB DIP
Served with Crostini's and Cucumber Tomato Salad \$10

\$11 **PULLED CHICKEN NACHOS**
Blackened Chicken, Beer Cheese, Crumbled Bacon, Jalapeno Cilantro Ranch, Blistered Corn

\$11 **JOYCE FARMS CHICKEN WING LOLLIPOPS** A pound of Wings served with Carrots, Celery and Ranch, Choice of Buffalo, Teriyaki, House-made BBQ.

JALAPENO CORN BREAD
Served with Butter and Fresh Strawberry Jam

2 FOR \$3 or 4 FOR \$5

*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.
336-882-2002 | www.jhadamsinn.com | 1108 North Main Street | High Point, NC, 27262



Sandwiches

\$10

BLFGT

Applewood Smoke Bacon, Fried Green Tomatoes, Lettuce, and Basil Aioli on Wheat Toast

\$10

SLT

Grilled Salmon, Fresh Tomatoes, Lettuce, Shallot Bacon Mayo on Wheat Toast

CRAB CAKE

Lump Crab Cake, Cajun Remoulade, Crisp Lettuce & Fresh Tomato on a Brioche Bun

\$9

GRILLED CHICKEN

Spinach, Avocado, Tomatoes, Pesto Mayo on Brioche Bun

\$9

\$9

CORDON BLEU

Our Twist on a Classic with Grilled Chicken, Sliced Ham, Swiss, Avocado, Spinach and Honey Mustard on a Brioche Bun

\$9

CUBANO

Tender Pork, Smoked Ham, Swiss, House made Pickles, Dijon Mustard on Warm French Bread

***ANGUS BURGER**
8oz burger, Cheddar Cheese, Tomatoes, Spinach, House-made Pickles, Shallot Bacon Mayo on a Brioche Bun

\$11

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

Pub Fries, Mac & Cheese, Mashed Potatoes, House Salad, Two Corn Grits, Vegetable of the Day, Roasted Butternut Squash, Cucumber Tomato Salad and Sweet Pea Risotto

Sides

Entrees

Add a House Salad to any Entrée for \$2

MEATLOAF

Seasoned Beef, Smashed Potatoes, House-made Sundried Tomato Ketchup Glaze, Vegetable of the Day

\$17

***PAN-SEARED SALMON**

Pesto Cream Sauce, Butternut Squash, Cucumber Basil Tomato Salad

\$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, Shallot Lemon Beurre Blanc

SHRIMP AND GRITS

Stone Ground Two Corn Grits, Blackened Shrimp topped with Crispy Andouille Sausage and Tomato Cilantro Corn relish

\$18

***ANGUS FILET**

Sweet Pea Risotto, Vegetable of the Day, Dijon Cognac Cream, Tobacco Onions

\$27

\$15

MEATBALLS

Italian Sausage & Beef Meatballs with Chunky Marinara Sauce over Fettuccini Pasta

\$26

BLACKENED SCALLOPS

Cornbread Fritters, Tomato Corn Relish, Honey Lime Crema, Crumbled Bacon, Fresh Avocado

SHRIMP PASTA
Tagliatelle pasta, Sautéed Shrimp, Spring peas, Sundried Tomatoes, Pesto Sauce

\$17

GRILLED PORK TENDERLOIN

Roasted Butternut Squash, Poached Pears, Soy Glaze, Honey Wasabi Cream Vegetable of the Day, Wonton Crisps

\$19

\$15

GRILLED CHICKEN FLO FLO

Topped with Spinach Florentine Sauce, Mashed Potatoes, Vegetable of the Day

\$23

***STUFFED SALMON**

Corn and Crab Stuffed, Tomato Gastrique, Vegetable of the Day, Sweet Pea Risotto

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