

DINNER MENU

{ Appetizers }

Oysters 15

Corn / Lima / Andouille / Bacon / Tomatoes
Lemon Prawn Sauce

Tuna 14

Miso Sauce / Mango / Cucumber / Avocado
Rice / Naan Chips / Seaweed

Charcuterie 14

Artisan Cheese / Olives / Andouille / Cured Meat
Grapes / Naan Chips / Strawberry Apple Jam

{ Bread Service }

Whipped Butters
&
Spreads
6

{ Soups }

Signature Tomato Basil

Chef's Soup of the Day

C: 5 B: 7

{ Salads }

Chopped 11

Iceberg / Bacon / Avocado / Tomato / Cucumber
Basil / Champagne Vinaigrette

House 7

Greens / Shaved Carrot / Cucumber / Tomato

Featured

Chef's Creation of the week

Add: Chicken 7 Salmon 9 Oyster 9

Champagne Vinaigrette / Ranch / Balsamic / Bleu Cheese

{ Handhelds }

Shoestring Fries
Veg of the Day
Starch of the Day

15 **Burger** - Gruyere Cheese Spread / Bacon / Strawberry Apple Jam / Pickled Red Onion / Greens

12 **Chicken** - Pesto Mayo / Smoked Gouda / Tomato / Pickled Red Onion / Greens

14 **Tuna** - Avocado Wasabi Crema / Cucumber / Tomato / Marinated Seaweed

{ Signatures }

Served with Starch and Vegetable of the Day if not listed

Meatloaf 24

Onion Apple Marmalade

Chicken 25

Pan Roasted
Bourbon Pecan Glaze

Chefs Weekly Feature Menu

Ask your server for details!

Short Ribs 28

Slow Braised Angus / Rice Pilaf
Mushroom Demi Glace

Salmon 27

Blackened / Cannellini Bean Ragout
Carrot Puree / Balsamic Glaze

Ribeye 34

Grilled 12oz Black Angus
Garlic Herb Compound Butter

Cristina Gray's

1108 N Main St, High Point N.C. 27262