



Appetizers

Shrimp Sliders \$9

Blackened shrimp // redneck slaw // pineapple mango salsa // sweet Hawaiian rolls // tater salad.

Tempura Cauliflower \$8

Lightly battered crispy cauliflower // carrot ribbon & pecan salad // spicy Dijon beer cheese.

Portabella Crostini \$7

Charred portabella // Applewood bacon // smoked gouda // grilled baguette // arugula // balsamic & port glaze.



Salads

HMCC Wedge \$7

Crisp iceberg // cherry tomatoes // Applewood smoked bacon // red onions // Danish bleu // cucumbers // buttermilk ranch.

Caesar Salad \$8

Crisp Romaine // parmesan // herb roasted croutons // creamy Caesar dressing.

Berries & Brie \$12

Wild arugula // baby spinach // raspberries // blueberries // blackberries // crispy brie // honey roasted almonds // strawberry vinaigrette.

Soup & House Salad Combo \$9

Select your favorite bowl of soup from todays selection and add a house salad dressed with your favorite dressing.

Add to any Salad:

Grilled Chicken for additional \$5

Shrimp Skewer for additional \$7

Pan Seared Salmon for additional \$9





Soups

Soup du jour

Chicken Tortilla

Charred corn relish // crispy tortillas // sour cream.



Entrees

Catch of the Day \$Market Price

Today's feature catch prepared with seasonal vegetables.

Filet Mignon

6 oz. \$30 10 oz. \$38

Charbroiled Angus beef tenderloin // charred asparagus grilled squash // roasted potatoes // smoked bleu gratinee/ crispy onions // port reduction.

Carpetbagger Pork Chop \$27

Bacon wrapped bone-in prime pork chop // oyster & andouille cornbread stuffing // mashed redskin potatoes // buttered yellow squash // grilled asparagus // chimichurri // apple slaw.

Southern Fish Fry \$23

Fried oysters, shrimp & trout // jalapeno cheddar grits// redneck slaw // grilled squash // Cajun tartar.

Chicken Saltimbocca \$21

Chicken scaloppini topped with prosciutto & smoked gouda // arugula & parmesan penne // charred asparagus // grilled mushrooms // Madeira pan sauce.

NC Rainbow Trout \$25

Pan seared trout // cauliflower puree // wilted greens // roasted butternut // grilled asparagus // lemon pepper beurre blanc.



**Ask your server about our Chef's fresh seasonal vegetarian and vegan creations!
All entrees will be presented with fresh bread, your choice of house salad or soup cup.**