

Well, fancy seeing you here!

DINNER

Executive Chef Luke Nestler

APPETIZERS

Salt & Pepper Calamari | lightly dredged calamari & jalapenos, cabbage, carrot & jalapeno slaw, ginger soy dipping sauce 13

Lump Crab Cakes | 4 | mixed greens topped with butternut squash shoestrings, remoulade 15

Grazing Board | Fantasma's finest bratwurst & summer sausage, local cheeses, spiced nuts & dried cherries, house pickles & kraut, pepper chutney, Dijon, Handmade Fire's Zesto Peño, Farm to Market crackers 15 GFA

Hummus | navy bean & garlic hummus, veggies, fried pita chips 9 GFA/V+

Mushrooms & Goat Cheese | Wakarusa Valley Farm mushrooms, goat cheese & sundried tomatoes in sherry butter sauce, baguette 14 GFA/V

Deviled Eggs | butternut squash shoestrings, house dill pickles 6 GFA/V

Baguette | warm loaf, roasted onion butter 4 GFA/V

SOUP & SALADS

Soup | Tomato Basil Bisque or Soup of the Day GFA | Bowl 6, Cup 4

Chef Salad | mixed greens, choice of grilled chicken breast or fried chicken thigh, bacon, Wiebe cheddar, hard egg, tomato, red onion, sunflower seeds, ranch dressing 15 GFA

Beet & Goat Cheese | mixed greens, beets, apples, goat cheese, chia seeds, honey lemon vinaigrette; tossed 12 GF/V

Quinoa Salad | mixed greens, tri-color quinoa, pecans, feta, winter squash, cranberries, tossed with balsamic vinaigrette 12 GF/V

Spinach Salad | baby spinach, red onion, toasted almonds, feta, soft-boiled local egg, roasted shallot vinaigrette dressing; tossed 11 GF/V

Caesar | Two Sisters Farm romaine, Parmesan, croutons, traditional Caesar dressing; tossed 9/6 GFA

House | mixed greens, queso fresco, diced tomato, cucumber, sunflower seeds, croutons, choice of dressing 5 GFA/V

Dressings: red wine herb vinaigrette, honey lemon vinaigrette, balsamic vinaigrette, roasted shallot vinaigrette, ranch, caesar, bleu cheese

SANDWICHES SERVED WITH YOUR CHOICE OF HOUSE SALAD, SOUP OR SIDE

Filet Burger | house-ground tenderloin & bacon patty, Boursin cheese, arugula, caramelized onions, cracked pepper mayo, Farm to Market egg bun 16 GFA

Salmon Burger | house-made Faroe Island salmon patty, house remoulade, lettuce, tomato, red onion, Farm to Market egg bun 13 GFA

Nashville Hot Chicken | fried Campo Lindo chicken thigh, brown sugar & cayenne glaze, Tank 7 cheddar, house dill pickles, Farm to Market egg bun 13

Smoky Cheddar Chicken | grilled Campo Lindo chicken breast, Carolina mustard bbq sauce, Wiebe Dairy smoked cheddar, bacon, baby spinach, red onion, telera bread 13 GFA

STEAK

Filet Mignon | 8oz. | choice of potato, vegetable of the day, roasted onion butter 34 GF

KC Strip | 12oz. | choice of potato, vegetable of the day, roasted onion butter 29 GF

ADD ONS:

Peppercorn Cream Sauce | cream, peppercorn & brandy 4 GF

Sauce Burgundy | roasted shallots & local mushrooms in red wine demi-glace 4 GF

Bleu Cheese 3 **Boursin Cheese** 3 **Sautéed Local Mushrooms** 3

CHEF SPECIALTIES

Faroe Island Salmon | grilled; herb smashed potatoes, spaghetti squash, lemon caper butter sauce 24/19 GF

Horseradish Crusted Trout | pan-seared; sautéed butternut squash, white cheddar grits, roasted onion butter 22/16

Surf & Surf | sautéed shrimp, crab cakes, Cajun cream sauce, sautéed kale, white cheddar grits 26

Roast Chicken | herb-marinated & pan-seared local airline chicken breast; sautéed kale, pecan rice pilaf, white wine & herb reduction 19 GF

Sausage & Kale Pasta | local Scimeca's Italian sausage, Wakarusa Valley Farms mushrooms, kale & penne pasta in a tomato burgundy cream sauce, baguette 16 GFA

Chicken Thigh & Apple Pasta | Campo Lindo Farm chicken thigh & Wiebe Dairy smoked cheddar atop linguine noodles, caramelized shallots, & apples in whole grain mustard cream sauce, baguette 19 GFA

Roasted Cauliflower Mac & Cheese | jumbo elbow pasta tossed in roasted cauliflower & gouda cream sauce, gremolata 13 GFA/V

Spaghetti Squash Bake | sautéed spaghetti squash & kale, tomato basil cream sauce, topped with Parmesan and baked, baguette & butter 13 GFA/V

SIDES

Potatoes | herb smashed potatoes 4, fries 4, sweet potato fries 4, house chips 3, zesty potato wedges 4, loaded baked potato (after 5pm) 5

Vegetables & Grains | vegetable of the day 4, spaghetti squash 4, sautéed butternut squash 4, sautéed kale 4, white cheddar grits 3, pecan rice pilaf 4, sweet slaw 3, mac n' cheese 5

ADD PROTEINS

Grilled Salmon Filet 7

Grilled Chicken Breast 5

Fried Chicken Thigh 5

Steak Tips 6

Sautéed Shrimp 7

Lump Crab Cakes | 2 | 7

**GF=Gluten Free **GFA=Gluten Free Available - upon request— upcharges may apply V = Vegetarian
We are happy to accommodate any dietary needs. Please notify your server of any severe food allergies.

****Non Gluten Free items are cooked in the same oil or on our grill as Gluten Free items.**

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 0523201w

