

DINNER

INC only uses hormone free & naturally raised meats, poultry & game in addition to sustainable seafood • Checks may be split up to 4 ways • We apologize for any inconvenience
A 20% gratuity will be added to all parties of 6 or more • All burgers & steaks are seared on our plancha • **GF** Denotes a Gluten Free menu item/ we use gluten free soy sauce. **V** Denotes a Vegetarian item

SNACKS N' SPREADS

- GUACAMOLE** // made to order with local corn chips **10.00 GF V**
- BLACK PEPPER & PARMESAN FRIES** // hand cut fries tossed with cracked black pepper, parmesan & herb oil, served with sweet chili sauce, basil aioli, and ketchup **11.00 GF V**
- MOZZARELLA SPRING ROLLS** // fresh mozzarella, basil mayo, spicy marinara, parmesan **11.00 V**
- CHICKEN LIVER PATÉ** // dijon mustard, madeira gelee, pickled red onion, served with crostini **9.00**
- CLOUMAGE** // local cheese spread, topped with local wildflower honey, chives, served with whole warm baguette **10.00 V**
- MAC N' CHEESE BITES** // house made macaroni & cheese, lightly fried, served with smoked tomato aioli **9.50 V**
- PIMENTO CHEESE JAR** // served with pepper jelly & crostini **8.00 V**
- EDAMAME 'HUMMUS'** // sesame, pickled red onion, sichuan chili sauce, dill, parmesan, grilled housemade flatbread **10.00 V**

SMALL PLATES

- SALMON DUMPLINGS** // caramelized ginger, red curry coconut broth, cilantro, pickled red onion, shredded cabbage, kaffir lime leaf **12.00**
- VENISON MEATBALL SKILLET** // creamy potato spread, mushroom gravy, caramelized onions, cranberry jam, dill **13.00**
- DUCK STEAMED BUNS** // crispy duck confit, hoisin, pineapple, cucumber, cilantro **12.00**
- BOURBON CAULIFLOWER** // kentuckyaki glaze, orange segments, sesame cole slaw, crushed cashews, basil, lime **10.00 GF V**
- SHAVED STEAK TARTARE** // guacamole, fresh horseradish, dill, sesame oil, local apple, pickled red onion, crostini **13.00**
- GRILLED DUCK HEARTS** // sweet chili rock potato, bleu cheese, cucumber & scallion kimchi **10.00 GF**
- COFFEE RUBBED JUMBO CHICKEN WINGS** // choice of Maker's Mark vanilla bean buffalo sauce or our habanero jerk sauce
Served with celery salad and bleu cheese dressing
6 PC. 10.00 12 PC. 18.00 18 PC. 25.00 GF

LARGE PLATES

- GRILLED BISTRO STEAK** // creamy whipped potato, brussels sprout leaves, honey roasted carrot, bourbon-black pepper steak sauce **29.00 GF**
- SEARED SCOTTISH SALMON** // caramelized cauliflower 'caesar', creamy cauliflower spread, capers, celery relish, hazelnut & pink peppercorn dukkah, spicy zhoug, dill, lemon **25.00 GF**
- ROASTED CHICKEN BREAST** // sweet potato spread, grilled kale, local black bean & chicken chorizo chili, honey & oregano glaze **24.00 GF**
- VOODOO SHRIMP N' GRITS** // local cheddar grits, Louisiana style voodoo sauce, tomato, basil, served with honey sage cornbread **25.00**
- INC BURGER** // smoked onion aioli, smoked maple cheddar, applewood smoked bacon, sesame brioche bun
CHOICE OF: hand cut fries, crispy tater tots, or organic mixed greens **15.00**

- ORECCHIETTE PASTA** // celery root cream, slow roasted potato, fines herbes, brussels sprouts, black truffle oil, garlic croutons **19.00 V**
CAN BE MADE VEGAN UPON REQUEST
- COFFEE ROASTED PORK TACOS** // 4 ea., sesame cole slaw, chipotle salsa verde, red eye chile glaze, cilantro, lime, house made flour tortilla **21.00**
- GENERAL TSO'S SHRIMP** // jasmine fried rice, nori, edamame, scallion, carrot, scrambled egg, applewood smoked bacon, sesame, herbs **25.00 GF**
- LONG ISLAND DUCK BREAST** // fregola & caramelized onion risotto, cranberry jam, toasted almonds, mint, duck gravy **29.00**
- VEGGIE BURGER** // grilled portabello caps stuffed with 3 cheeses, lightly breaded, topped with pimento cheese and pepper jelly, sesame brioche bun
CHOICE OF: hand cut fries, crispy tater tots, or organic mixed greens **15.00 V**

SALADS

- ADD CHOICE OF:**
- roasted scottish salmon •
 - lemon marinated chicken breast tenders •
 - seared shrimp •
 - chipotle-honey marinated steak tips •
- TO ANY SALAD 9.00**

MIXED GREENS // cucumber, red onion, shaved grana padano, fines herbes, house made honey-balsamic dressing **9.00 GF V**

BRUSSELS SPROUTS // shaved brussels sprouts, shaved fennel, sunflower seeds, dried cranberries, apple cider vinaigrette, crumbled bleu cheese **10.00 GF V**

ROASTED BEETS // chipotle salsa verde, radish, spiced pumpkin seeds, queso fresco, sliced apple, cilantro, walnut-sherry vinaigrette, curly kale **10.00 GF V**

SIDES

SAUTEED BRUSSELS SPROUTS LEAVES // olive oil, sherry vinegar **6.00 GF V**

BACON FRIED RICE // jasmine fried rice, nori, edamame, scallion, carrot, scrambled egg, applewood smoked bacon, sesame, topped with ranch dressing & parmesan **10.00 GF**

CRISPY TATER TOTS // served with ketchup **6.00 GF V**

HOUSE MADE SPICY PICKLES // garlic, dill, jalapeño **7.00 GF V**

HAND CUT FRIES // tossed with sea salt & served w/ ketchup **5.00 GF V**

SESAME COLE SLAW // green cabbage, tamari, aioli, red onion **5.00 GF V**

CASTLE VALLEY MILLS GRITS // aged cheddar cheese, butter, coarse grits **7.00 GF V**

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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