



ROAD TRIP USA



SUMMIT RESTAURANT WEEK

THIS STOP-NORTH CAROLINA!

North Carolina boasts a bounty of flavors, from coastal seafood to farm-fresh fruits and vegetables, to multiple styles of barbecue that spark friendly rivalries among fans. Fish camps were some of the first “pop-up” restaurants. They originated along river shores where fishermen pulled up to unload, clean and sell their catch. While there may be more elegant fish in the region, none are more popular than catfish, which are now farm-raised for milder, more consistent flavor.

★ APPETIZER ★

CRISPY GREEN TOMATOES 13
Pimento Cheese & Remoulade

★ SALAD ★

PEACH & MOZZARELLA 15
Arugula, Balsamic, Toasted Almonds, Olive Oil

★ FLAT BREAD ★

CAROLINA BBQ PORK 15
Cheddar, Scallions, Pickles

★ MAIN ★

CORNMEAL CRUSTED CATFISH 22
She Crab Grits, Cherry Tomato Salad

★ DESSERT ★

CHEERWINE FLOAT 9
Vanilla Ice Cream, Whipped Cream, Toasted Almonds

FEATURED NORTH CAROLINA BREWERY

OSKAR BLUES