

Ashley's Gate

STARTERS

Local Mushrooms <i>smoked onion soubise, preserved lemon</i>	12
Grilled Asparagus <i>burrata, gremolata, breadcrumbs</i>	10
Leeks Vinaigrette <i>chilled poached leeks, local shrimp, truffle vinaigrette*</i>	14
Octopus <i>green papaya salad, vietnamese lime vinaigrette, spiced peanut*</i>	18
Duck Liver Mousse <i>toasted ciabatta, blueberry mostarda, pistachio*</i>	16
Tuna Tartare <i>sashimi grade ahi, classic garnishes, quail egg *</i>	19
Ricotta Gnocchi <i>lump crab, lemon, basil, beurre blanc*</i>	19

ENTREE

Golden Tile <i>carolina gold pilau, pancetta, peas & carrots*</i>	38
NC Flounder <i>brown butter, lemon, toasted almond, parsley, fingerling potatoes, asparagus*</i>	32
Miso Marinated Black Cod <i>bok choy, turnip, pickled mushroom, yuzu butter*</i>	34
Double Cut Pork Chop <i>bourbon brined, sweet potato, cabbage, bourbon jus</i>	44
Grilled Hanger Steak <i>robuchon potato, confit shallot, bordelaise*</i>	38



Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk for foodborne illness
A 20% gratuity will be automatically applied to each check

EXECUTIVE CHEF ANDREW WILSON