

WINTER DINNER MENU

SOUP & SALAD

SWEET CORN CHOWDER
6

CLASSIC FRENCH ONION
6

WINTER GREENS
WARM GOAT CHEESE, TOASTED PINE NUTS, SMOKED TOMATO VINAIGRETTE
8

POACHED PEAR AND SPINACH SALAD
SPICED PECANS, GORGONZOLA CHEESE, CREAMY HERB VINAIGRETTE
8

CLASSIC CAESAR
7
ADD CHICKEN, SHRIMP, OR CRAB CAKE
5

SMALL PLATES

CRAB CAKES
SWEET CORN, CILANTRO RELISH
10

BRAISED BEEF SHORT RIBS
FRESH TRUFFLED PASTA
11

SHRIMP AND GRITS
HOUSE MADE ANDOUILLE, PEPPERS, RED EYE GRAVY
9

FRIED SPINACH & WALNUT RAVIOLI
SPINACH, PECANS, GORGONZOLA CREAM SAUCE
8

MONTICELLO

UPTOWN RESTAURANT & BAR

LARGE PLATES

NORTH CAROLINA MOUNTAIN TROUT
SUNBURST FARMS BROWN TROUT, FINGERLING POTATOES, HEIRLOOM TOMATOES
20

ROASTED RACK OF VENISON
GARLIC HERB POLENTA, WILTED CHARD, BORDELAISE SAUCE
27

PASTURE RAISED PORK OSSO BUCCO
GRATEFUL GROWERS PORK SHANK, WHITE BEAN CASSOULET, LEMON GREMOULATTA
22

HERB CRUSTED SUPREME OF CHICKEN
ROASTED POTATO AND PEARS, WILTED CHARD, LEMON GARLIC PAN JUS
19

BLACK TRUFFLE PAPPARADELLI PASTA
HEIRLOOM TOMATO, ORGANIC MUSHROOMS, OLIVES, FRESH HERBS
18

BRAISED LEG OF RABBIT
ROASTED SWEET POTATO, MIXED GREENS, SHITAKE MUSHROOMS
21

ESPRESSO AND ANCHO RUBBED NY STRIP
ROASTED POTATO HASH, SWEET & SMOKY COLLARDS
25