



Welcome !

TO SHARE

- 🍃 **Street Corn Dip** – Grilled off-the-cob sweet corn with a roasted garlic and lime aioli and grated cotija cheese, served with corn tortillas 12 V/GF/NF
- Underground Wings** – With Korean BBQ, maple chipotle, Sriracha buffalo or apricot BBQ sauce 6/\$10, 12/\$18, 18/\$25
- 🍃 **Brie and Fig Dip** – Fig preserves and creamy brie, baked in a cast iron skillet and served with Italian bread \$12
- 🍃 **Quesadilla** – House cheese blend, red onions, corn, beans, tomatoes, pico, guacamole and sour cream \$13
+ Add diced chicken +\$3, pulled pork + \$4
- 🍃 **Truffle Fries** – Fresh crispy fries, grated Parmesan cheese, fresh parsley and real truffle oil \$12
- 🍃 **Spinach And Artichoke Dip** – Oven-roasted artichokes, spinach and Parmesan, served w Italian bread \$12
- Lamb Lollipops** – 3 tender chops cooked medium rare, seasoned with virgin olive oil, garlic, rosemary, finished w/ balsamic glaze \$14

FROM THE GARDEN

– add grilled chicken, shrimp \$10, salmon \$12 –

- 🍃 **Equinox Salad** – Goat cheese, local blue berries, sunflower seeds, with a blueberry vinaigrette \$13
- Caesar Salad** – Romaine hearts, shaved Parmesan cheese, Caesar dressing and house-made croutons \$11
- 🍃 **Maple Grain Bowl** – Warm maple and herb-infused wild rice, roasted butternut squash, roasted beets, dried cranberries, fresh cranberries and pumpkin seeds \$15

BETWEEN BREAD

Served with house fries -- or substitute sweet potato fries for only \$1

- Steak Burger** – A ground tenderloin and ribeye patty, served with lettuce, onion and tomato \$14
+ add Swiss, smoked cheddar, American, pepperjack \$1, add bacon \$3
- 🍃 **Beyond Burger** – A responsibly made vegetable-based patty, served with lettuce, tomato, onion and pickles \$14
+ add Swiss, smoked cheddar, American, pepperjack \$1
- Mount Pisgah Burger** – Two ½ pound burger patties, American cheese, lettuce, tomato, onion + special sauce \$20
- Crispy Chicken Sandwich** – Southern chicken tenders with a creole aioli, lettuce and tomato \$15
- Pulled Pork** – Perfectly smoked pork butt served on a fresh baked roll and topped with crispy fried onions \$15
- Short Rib Tacos** – Braised short rib with a smoked tomato and chipotle sauce with pico \$16
- Caprese Chicken Sandwich** – Grilled chicken, fresh mozzarella, ripe tomato and basil aioli \$14

Turn over for more!

ENTRÉES

Steak Special – Ask your server about today's handcut steak special. Served with butter crushed Yukon gold potatoes and veggie of the day MKT \$

Baked Haddock – Haddock baked with butter and dusted with panko bread crumbs, served with our veggie of the day and butter crushed Yukon gold potatoes \$22

Short Rib Pappardelle – Braised short-rib in a wild mushroom demi, tossed in pappardelle pasta \$23

Fried Half Chicken – Semi-boneless half chicken, battered and Southern fried with our veggie of the day and butter crushed Yukon gold potatoes \$25

Salmon Two Ways – Oven roasted Atlantic salmon with a crispy smoked salmon mousse topping. Served with the veggie of the day and butter crushed Yukon gold potatoes \$27

Shrimp and Grits – Shrimp cooked in a cream sauce flavored with Tasso ham, ham hocks and Worcestershire sauce, served over our cheese grits \$25

🍂 **Pumpkin Ravioli** – Pumpkin stuffed ravioli served in a hazelnut infused brown butter and sage cream sauce \$22

🍂 = Vegetarian

– 20% gratuity added to tables of 6 or more. Limit 2 checks + 2 credit cards per table. \$5 split plate charge may apply.

– Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness. –