

soup, today's creation cup **4**, bowl **7**

field greens salad **5**

selection of three cheeses with fig bread **9**,

NC crabcakes, carrot scallion slaw,  
roasted red pepper remoulade **10**

romaine salad with walnuts, garlic croutons,  
grilled pears, bacon, gorgonzola dressing **12**

smoked salmon salad, artichoke hearts,  
celeriac remoulade, field greens,  
Dijon tarragon vinaigrette **14**

iris burger of all natural *rare earth farms* beef,  
house made onion roll, field greens,  
*chapel hill creamery* hickory grove cheese,  
green peppercorn chive sauce,  
choice of greens or sweet potato fries **12**

roasted duck breast, Dijon Madeira sauce,  
roasted apples and sweet potatoes,  
field greens, herb shallot vinaigrette **16**

farro piccolo risotto, lemon, thyme, dijon,  
garlic sautéed broccolini, crispy fried leeks,  
parmigiano-reggiano **14**

seared scallops, light red curry lemongrass  
broth, coconut milk, fresh ginger, shiitakes,  
sesame seeds, forbidden black rice **15**

braised beef short rib pot pie,  
roasted root vegetables, puff pastry crust,  
mixed greens, herb shallot vinaigrette **13**

housemade pork bbq, purple cole slaw,  
beer battered onion rings,  
garlic sautéed arugula **14**

grilled filet mignon, broccolini,  
maitake syrah reduction,  
whipped yukon gold potatoes **22**

## BEVERAGES

iced tea

coke, diet coke, coke zero, sprite,  
club soda, ginger ale, lemonade,  
cranberry juice cocktail

V-8 juice

still spring water

all beverages listed above **2 each**

izze sparkling sodas:

blackberry, apple, pomegranate **2.5**

san pellegrino **4**

organic counter culture coffee  
(regular & decaf) **2.5**

cappuccino **4.5**

espresso **3.5**

café au lait **4**

latte grande **4.5**

hot teas:

signature blend (blood orange),

earl grey, mint, organic china green,

chocolate, vanilla & rooibos,

chamomile & lavender

bard's tempest (english breakfast) **2.5**

executive chef: Andy Hicks

sous chef: Steve Walawender

18% gratuity is added for  
parties of 5 or greater

ALL SALES BENEFIT THE FUTURE  
GROWTH AND DEVELOPMENT OF THE  
NORTH CAROLINA MUSEUM OF ART.

IF YOU WILL BE RECEIVING THE NCMA  
MEMBER'S DISCOUNT PLEASE INFORM YOUR  
WAITER AS YOU PLACE YOUR ORDER.