



# CARMEL'S

kitchen & bar

dinner

## { SOUPS & STARTERS }

*Plenty of perfect ways to begin your meal*

<b>TOMATO GOAT CHEESE BISQUE OR SOUP OF THE DAY</b>	\$7/Bowl
<b>FRIED HOUSE MADE PICKLES</b>	\$7
🔥 Chili-spiked sweet bread & butter pickles and 🔥🔥🔥 Smokey-maple fire pickles	
<b>PIMENTO CHEESE</b>	\$9
Our housemade blend of cheeses with jalapenos, garlic crostini	
<b>ROOTS HUMMUS</b>	\$9
Grilled pita, veggies	
<b>CRAB CAKE</b>	\$12.50
Broiled Maine crab cake, watercress, shaved fennel, horseradish remoulade	
<b>PORK SPRING ROLLS (3)</b>	\$10
Pulled pork and shredded cabbage, Cheerwine bbq sauce	

## { SALADS & GREENS }

*All our salad dressings are made from scratch*

<b>SEASONAL HOUSE SALAD</b>	\$9
Watermelon, baby spinach, arugula, tomato, cucumber, balsamic reduction, feta cheese, sunflower seeds	
<b>CAESAR SALAD</b>	\$9.50
Classic tossed romaine with croutons, parmesan cheese, housemade caesar dressing	
<b>BLT SALAD</b>	\$9.50
Heart of romaine, pecan-smoked bacon, tomato, Gorgonzola cheese & buttermilk ranch dressing	
<b>SPINACH SALAD</b>	\$10
Chiffonade of spinach & romaine tossed with blueberry stilton, spicy walnuts, pear, olive oil, balsamic reduction	
<b>ADD ONS:</b>	
Grilled Salmon	\$6 / 12
Grilled Chicken	\$6.50
Grilled Shrimp	\$8.50

## { ENTREES }

*Cooked to perfection with only the finest ingredients*

<b>SWEET TEA GLAZED RIBS</b>	\$21
Baby back ribs – half slab – mac & cheese, collards	
<b>PECAN CRUSTED TROUT</b>	\$26
Hoppin' John, local greens, Frangelico beurre blanc	
<b>PAN ROASTED DIVER SCALLOPS*</b>	\$26
Sweet corn risotto, shitake mushrooms, country ham, zucchini, parmesan, local greens	
<b>GRILLED SALMON</b>	\$22
Southern cheddar grits, cucumber-radish-green tomato relish, sautéed greens	
<b>CARMEL'S MEATLOAF</b>	\$18
A blend of locally sourced free-range beef and pork, mushroom demi-glace, local greens, mashed potatoes	
<b>12oz. HERITAGE FARMS BONE-IN PORK CHOP*</b>	\$24
Cheddar grits, apple marmalade, sauteed local greens, redeye gravy	
<b>THE CARMEL'S BURGER*</b>	\$15
8 ounces of local Apple brandy grass-fed beef, local garden greens, pecan smoked bacon, red onion marmalade, fontina cheese, roasted garlic aioli, hand cut fries	
<b>SHRIMP &amp; GRITS</b>	\$20
Sauteed gulf shrimp, andouille sausage, bell peppers, spicy creole sauce, cheddar grits, watercress	
<b>CHICKEN &amp; WAFFLES</b>	\$18
Springer Mountain Farms fried free-range chicken breast over a country ham waffle, collards, bourbon-maple syrup	

\* These items may be cooked to temperature. Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical problems.