## Dinner

## STARTERS

## Yellowfin Tuna Sashimi "Noodles" \$17

Wasabi creama, yuzu kosho aioli, nori crumble, pickled radish

## Toasted Herb Focaccia \$ I (V)

Olive tapenade, roasted red pepper hummus, herb oil

## Charred Bone Marrow \$14

Fine herbs, toast points, garlic butter

## Roasted Brussels \$12(GF)

Crispy prosciutto, "Lusty Monk" mustard vinaigrette

## House-Made Soup of the Day $\$ 6 / \$ 8$

## SALADS

Hearts of Romaine $\$ 10$
Parmesan, focaccia croutons, red onion, white anchovy dressing

## Spring Greens $\$ 9$ (V).

Tomato, cucumber, red onion, cheese, focaccia croutons, strawberry vinaigrette

Additions: Grilled Chicken \$5 /
Grilled Shrimp \$7 / Grilled Salmon \$ 10* / Steak +\$10*

## SMALL PLATES

Jumbo Shrimp Piri Piri \$25 (GF)
Roasted garlic, white wine, spicy tomato broth, baguette

## Jumbo Chicken Wings (12) \$24

Choice of angry sauce, caribbean dry rub, honey chipotle
Wild Game Meatballs (2) \$22
fresh herbs, mushroom stout gravy, parmesan
**If you have any concerns regarding food allergies please alert your server prior to ordering**

## HOUSE SPECIALTIES

Grilled NC "Brasstown" Denver Steak \$36 (GF)
Pommes purée, blistered tomatoes, roasted brussels, wild local mushrooms, bordelaise

Miso Glazed Broiled Sixty South Salmon \$34
Black forbidden rice, edamame, diced peppers, straw mushrooms, coconut milk-ramen broth

## Potato Crusted Unicorn Fish \$29

Roasted red pepper orzo, spinach, wild mushroom, pesto vinaigrette

Grilled NC Chicken Breast \$26 (GF)
Spring vegetable succotash, saffron tomato broth
Roasted Spring Vegetables $\$ 19$ (V) (GF)
House made pesto vinaigrette
Additions: Chicken $+\$ 5$ / Shrimp $+\$ 7$ / Salmon $+\$ 10^{*}$ /
Steak $+\$ 10^{*}$

## Marriott Burger \$15*

Lettuce, tomato, onion, pickles, cheese, special sauce, served with fries
+\$2 bacon
+\$3 truffle parmesan fries
+\$2 substitute side salad

## DESSERT

Crème Brulée Cheesecake \$12
French Chocolate Mousse Cake \$1I

Parties of 6 or more will be charged an $18 \%$ service charge.

## (GF) Gluten Free (GF) Vegetarian (V)

* Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness, especially if you have allergies.

