

PROVIDENCE

at the manor house

SOUPS & APPETIZERS

CHEF'S SOUP CREATION	\$5
<i>Ask your server for today's flavor</i>	
CAROLINA SHE CRAB SOUP	\$6
<i>Finishing sherry</i>	
WILD MUSHROOM CROSTINI	\$8
<i>Local mushrooms, onion jam, fresh herbs</i>	
SOUTHERN NACHOS	\$11
<i>Pulled pork, queso blanco, fire roasted black beans & corn, guac, pickled okra, sour cream, pickled onions, jalapeno bacon, pico de gallo</i>	
KICKIN' WINGS	\$8
<i>Smoked & fried, honey garlic special sauce</i>	
SALUMI & CHEESE PLATE	\$12
<i>Serrano ham, lardo D' belotta, chorizo, Finochietta soppressata, Looking Glass Creamery Ridgeline, Chapel Hill Creamery Carolina moon, Spanish Manchego, stone ground mustard, fig jam, Mary's Gone Crackers</i>	
FLASH FRIED BRUSSELS SPROUTS	\$8
<i>Lemon garlic aioli, parmesan</i>	
CORNMEAL CATFISH SLIDERS	\$10
<i>Fair Share Farm greens, CHA! Ranch slaw pickled okra</i>	

SALADS & CRUDO

FAIR SHARE FARM SALAD	\$5
<i>local baby greens blend, cucumber, house-made croutons, tomato</i>	
VERACRUZ SALAD	\$10
<i>Shredded cabbage, kohlrabi & shaved brussels sprouts, pickled red onion, fire roasted black beans & corn, pico, tortilla crunch, feta, avocado, jalapeno ranch dressing</i>	
KALE N' GRAIN BOWL	\$12
<i>Fair Share Farm greens & kale, brown rice & quinoa, radish, garbanzo beans, sweet potato, hummus, crushed falafel, shaved red onion, toasted pepitas, apple cider vinaigrette</i>	
BABY ROMAINE SALAD	\$9
<i>Parmesan fluff, white anchovy, broken garlic vinaigrette</i>	
Dressings:	
<i>Cava Rose Vinaigrette, Chipotle CHA! Ranch, Balsamic Vinaigrette, Ranch, Cucumber Wasabi, Lime Vinaigrette, Apple Cider Vinaigrette</i>	
<i>Add wild Alaskan salmon for an additional \$7 or Joyce Farms chicken for an additional \$5</i>	

FEATURES

SHRIMP N' GRITS	\$24
<i>Guilford Mills stone ground grits, white cheddar, sautéed shrimp, andouille sausage, smoky tomato broth</i>	
RIGATONI BOLOGNESE	\$17
<i>Harmony Ridge sweet Italian sausage, San Marzano tomatoes, crispy kale, pecorino</i>	
JOYCE FARMS ABERDEEN ANGUS FILET *	\$28
<i>Roasted fingerling potatoes, shaved asparagus, mushroom demi</i>	
BRAISED BEEF SHORT RIB	\$22
<i>Rosemary parmesan fries, shaved asparagus, shallot demi</i>	
DUCK HASH SKILLET*	\$22
<i>Duck confit, soft egg, duck fat crispy potatoes, vegetable hash, bacon vinaigrette, pickled shishito peppers</i>	
HOUSE MEATLOAF	\$16
<i>Tomato-bacon jam, farm vegetable, crushed herb butter potatoes, brown gravy, green tomato ketchup</i>	
CORNMEAL CATFISH	\$18
<i>White cheddar & Texas Pete grits, Creole sauce, remoulade, pickled okra</i>	
CHICKEN & DUMPLINGS	\$16
<i>House ricotta gnocchi, rotisserie chicken, bacon, kale, parmesan, green onion</i>	
"PAN FRIED" PORK CHOP*	\$19
<i>Sweet potato & brussels sprouts hash, Old Bay skillet gravy, collard greens</i>	
PAN-ROASTED MAPLE GLAZED ALASKAN SALMON	\$16
<i>Cabbage, kohlrabi, shaved brussels sprouts & sweet potato hash, pistachio dust</i>	

DOLCE

SOUTHERN FRIED APPLE PIE	\$6
<i>Salted candied pecans, vanilla ice cream</i>	
DJ'S BUTTER PECAN CHEESECAKE	\$7
<i>Have you heard the story about this Providence alum?</i>	
PUMPKIN, SWEET POTATO & PRALINE TART	\$7
CHOCOLATE LAVA CAKE	\$6
<i>Whipped topping</i>	

