

## Starters

### The Azalea Salad 10

Hearts of Romaine, Crispy Parmesan Tuille,  
Focaccia Croutons, Creamy Caesar Dressing

### The Magnolia Salad 13

Mixed Greens, Heirloom Tomatoes,  
Shaved Red Onion, Feta Cheese,  
Roasted Shallot & Mustard Vinaigrette

### Mushroom & Potato Chowder 10

Roasted Hen of the Woods Mushrooms,  
Creamer Potatoes, Thyme

### Buffalo Cauliflower 11

Clemson Bleu Cheese Mousse, Baby Arugula

### Baked Pimento Cheese 12

Roasted Shishito Peppers, Benton's Bacon Marmalade,  
Wood Grilled Flatbread

### \*Tuna Poke Nachos 15

Cherry Tomatoes, Mediterranean Olives,  
Shaved Radishes, Wasabi Cream, Crispy Wontons

### Fried Lobster Bites 26

Local NC Honey Soy Reduction, Mustard Aioli

### Fresh Jumbo Lump Crab Cake 16

Coleslaw, Dijonnaise

### Wood Grilled Korean Beef Sticky Ribs 15

Scallions & Toasted Sesame Seeds

### Lamb Meatballs 14

Harissa & Babaganoush



## Sandwiches & Entrée Salads

### \*Wood Grilled Church Burger 18

Ashe County Cheddar Cheese,  
Lettuce, Tomato, Onion,  
House Bread & Butter Pickles, Brioche Bun.  
Served with Hand Cut Fries

### \*North Carolina BBQ Burger 18

Western BBQ Sauce, Sonia's Pimento Cheese,  
Coleslaw, Applewood Smoked Bacon, Brioche Bun.  
Served with Hand Cut Fries

### Nashville Hot Fried Chicken Sandwich 17

Lettuce, Tomato, Onion,  
House Bread & Butter Pickles, Brioche Bun,  
Alabama White Sauce  
Served with Hand Cut Fries

### \*Coriander Crusted Ahi Tuna Salad 21

Baby Spinach, Summer Cucumbers, Sundried Tomatoes,  
Julienne Crispy Wontons, Tahini Miso Dressing

### \*Bonterra Cobb Salad 15

Add Blackened Salmon, Roasted Chicken or Fried Chicken - 7  
Romaine Lettuce, Boiled Farm Egg, Applewood Smoked Bacon,  
Clemson Bleu Cheese, Cherry Tomatoes, Buttermilk Dill Dressing


### \*Steaks From Our Wood Fired Brick Oven

Choice of Magnolia Salad, Azalea Salad or Soup and

One Side Item to Accompany Your Steak

Side Items - Hand Cut French Fries, Whipped Yukon Gold Potatoes,  
Embered Asparagus, Garlicky Green Beans,  
Sautéed Zucchini & Yellow Squash



Wood Grilled 14 oz Ribeye  \$44

Cast Iron Center Cut Filet Mignon  - 6oz - \$36      8oz - \$42

**The Bonterra Surf and Turf - \$60**

Our Signature 6 oz Fried Lobster Tail &  
a 6 oz Center Cut Filet Mignon

## Entrées

### Fried Lobster Tail 52

Whipped Yukon Gold Potatoes, Market Vegetables,  
Local NC Honey-Soy Reduction, Mustard Aioli

### Alaskan Halibut 32

Overnight Tomato Risotto, Boy & Girl Farms Rainbow Chard,  
Citrus Caper Aioli

### \*Seared Ahi Tuna 27

Pearl Cous Cous, Boy & Girl Farms Butternut Squash Purée,  
Sautéed Baby Kale, Blistered Shishito Pepper Pesto

### Fresh Jumbo Lump Crab Cakes 32

Low Country Boil Potatoes, Cucumber & Dill Salad,  
Garlicky Green Beans, Remoulade

### Georgia Airline Chicken Breast 25

Carolina Gold Rice, Crispy Okra, Lemon & Thyme Velouté

### Fall Vegetarian Creation 21

Boy & Girl Farms Hakurei Turnips,  
Roasted Hen of the Woods Mushrooms,  
Moroccan Spiced Chick Peas, Shishito Pepper Pesto

### \*Crispy Duck Breast 28

Duck Confit & Root Vegetable Hash, Asparagus, Mole Sauce

### Sides - \$8

Hand Cut French Fries, Whipped Yukon Gold Potatoes ,  
Embered Asparagus , Garlicky Green Beans ,  
Sautéed Zucchini & Yellow Squash 


**Add A 6 oz Fried Lobster Tail for \$26**

## Food For Wine

### Cheese & Charcuterie Board

Serves 2 - \$23 // Serves 4 - \$46

Benton's Country Ham, Tartuffo Salumi, House Pâté  
Goat Lady Dairy Snow Camp, Clemson Bleu Cheese, Manchego,  
Bee Master 18 Month Aged Gouda

Accompanied by - Pickles, Mixed Olives,  
Toasted Almonds, Wild Flower Honey,  
Lusty Monk Mustard, and House Made Crustini  
(Gluten Free Crackers Available Upon Request) 

### Spreads -

Choose 2 \$11  
Choose 3 \$15  
Choose 4 \$19

Sonia's Pimento Cheese  
Overnight Tomato, Basil & Parmesan  
Feta & Yogurt with Tomatoes & Cucumbers  
Wood Roasted Eggplant Spread

Accompanied by Grilled Flat Bread & Crustini  
(Gluten Free Crackers Available Upon Request) 

### Mediterranean Warm Olives - 9

## Tonights House Wine Features

\$8 - 6oz, \$12 - 9 oz, \$32 - Bottle

NV La Bella Prosecco, Italy  
2018 EOS Sauvignon Blanc, California  
2018 Guenoc Pinot Grigio, California  
2018 EOS Chardonnay, California  
2018 Guenoc Chardonnay, California  
2018 Rickshaw Chardonnay, California  
2018 Guenoc Pinot Noir, California  
2018 EOS Pinot Noir, California  
2018 Rickshaw Pinot Noir, California  
2018 EOS Cabernet Sauvignon, California  
2018 Guenoc Cabernet Sauvignon, California


## Thank You For Joining Us!

We are so happy to have you back in our dining room again.

Please know that we are working diligently to assure your safety and always amazing dining experience.

### Please Ask Your Server About-

- ✓ Our Full Beer List
- ✓ Our Extensive Selection of Port & Dessert Wine
- ✓ Our House Made Dessert Selections

Wednesdays & Thursdays are  
 Flatbread Pizzas &  
½ Price Wines by the Glass!



Blake Hartwick, Executive Chef...Jesi Graffagnino, Sous Chef [bonterradining.com](http://bonterradining.com)

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\* May be served undercooked or raw. 20% gratuity may be added to parties of 6 or more

