

Starters

The Azalea Salad 10

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

The Magnolia Salad 13 ^{GF}

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, Dijonaise

Wood Grilled Korean Beef Sticky Ribs 1 ^{GF}

Scallions & Toasted Sesame Seeds

Lamb Meatballs 14

Harissa & Babaganoush



Sandwiches & Entrée Salads

*Wood Grilled Church Burger 15

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

*North Carolina BBQ Burger 16

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

Nashville Hot Fried Chicken Sandwich 15

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 ^{GF}

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 Ribeye ^{GF} \$40

Cast Iron Center Cut Filet Mignon ^{GF} - 6oz - \$33 8oz - \$36

Add A 6 oz Fried Lobster Tail for \$26

Entrées

Fried Lobster Tail 52

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

American Red Snapper 32

Boy & Girl Farms "Pappardelle" Summer Squash,
Smoked Scallop & Basil Pesto Croquette,
Sundried Tomatoes, Citrus Caper Aioli

*Seared Ahi Tuna 25 ^{GF}

Anson Mills Farro Piccolo, Blackened Watermelon,
Blistered Shishito Peppers, Whipped Wasabi Ricotta

Fresh Jumbo Lump Crab Cakes 28

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

Georgia Airline Chicken Breast 25

Carolina Gold Rice, Charred Okra & Stewed Heirloom
Tomatoes, Tarragon Veloute

Chef's Vegetarian Creation 2 ^{GF}

Jimmy Red Rice Grits, Hen of the Woods Mushrooms,
Cauliflower, Sautéed Kale, Romesco Sauce

*Heritage Duroc Pork Tenderloin 2 ^{GF}

Pan Fried Cabbage & Benton's Bacon Hash, BBQ SC Peaches

Sides - \$8

Hand Cut French Fries, Whipped Yukon Gold Potatoes ^{GF},

Embered Asparagus ^{GF}, Garlicky Green Beans ^{GF},

Sautéed Zucchini & Yellow Squash ^{GF}


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 Spring Tomatoes & Cucumbers

Wood Roasted Eggplant Spread

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

Mediterranean Warm Olives -

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

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**

Nightly Specials

Monday & Tuesday



Las Ramblas Nights -
Chef Blakes Favorite
Spanish Tapas Features

Wednesday & Thursday



**Flatbread Pizzas &
½ Price Wines by the Glass**
All Evening!

Friday & Saturday

Steak Nights -
From Our Wood Fired Oven



Blake Hartwick, Executive Chef...Jesi Graffagnino, Sous Chef 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

