Blue Moon Bistro

Starters & Small Plates

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Heirloom Tomato Tart
Sharp white cheddar, Harlowe sunflower microgreens & pickled red onion salad w/ sweet tea balsamic gastrique 10

Carbonisé Brussels Sprouts
Cashews, Parmesan, dried cranberries, balsamic glaze, garlic aïoli 10

Shrimp & Grits
North Carolina Wild-Caught shrimp, cajun tasso sauce, fried grit cake 12

Crab Cakes
North Carolina lump crab meat, Harlowe micro-greens, Pickled red onion, remoulade 16

Bistro Salad
Seasonal greens, shaved red onion, heirloom tomatoes, carrots, crumbled moody blue cheese, house-made croutons ; Choice of balsamic vinaigrette, blue cheese, Caesar dressing 10

*Blue Moon Caesar**
Hearts of romaine, shaved Parmesan, pork belly, fried deviled egg, croutons, Caesar dressing 11

Caprese
North Carolina Burrata cheese, heirloom tomatoes, basil toasted sunflower seeds, sweet tea balsamic vinaigrette 18

*Nicoise Salad**
Local Tuna, haricot verts, heirloom tomatoes, seasonal greens, cucumber, avocado, carrot, onion, egg, miso vinaigrette 22

Entrées

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s u r - *wine broth, crispy bacon, caramelized red onion;* (availability) 30

Shrimp & Country Ham Pasta
Caramelized red onion, sweat peas, heirloom tomatoes, North Carolina shrimp, country ham, Parmesan cheese, shell pasta

Cast Iron Seared Polenta Cakes
Mushroom ragout, whipped ricotta, fried basil 34
(Vegan option available upon request)

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russels sprouts, roasted sweet potatoes, maple bourbon brown butter sa; u e

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Garlic mashed potatoes, asparagus, mushrooms, red wine demi, foie gras butter 42

*12oz C.A.B. Ribeye**
Braised local collard greens, smashed fingerling potatoes, smoked blue cheese butter 45

Protein add-on for any Salad or Entrée

*Filet Mignon**	*25*	*Shrimp**	*12*
*Pork Chop**	*20*	*Fresh Catch**	*20*
*12oz Ribeye**	*35*	*Tuna**	*MKT*

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

An Additional $6.00 will be added for shared Entrées