

GLASSHALFULL

“CARRBORO MARKET INSPIRED MENU”

“In addition to the menu on Saturday, I will create a featured salad that serves two people called "Farmers' Lunch Salad for Two" inspired by the Carrboro Market \$12. It will contain everything found at the market on Saturday.” Chef, Ricky Moore

New Meal Period – **LUNCH**

Days of operation: **Wednesday, Thursday, Friday and Saturday**

Hours of operation: **11:30 – 2:30**

Small Plates

Chilled carrot soup, cumin pickled golden raisin and dill cream 5 (V)

Butter leaf lettuce with lemon-herb vinaigrette 4 (V)

Frisee salad, hot smoked salmon, mustard potatoes, fried egg and shallot vinaigrette 6

Wild mushrooms ragout with green garlic bread pudding and chives 6 (V)

Chicken liver pate with green bean-red onion salad and crostini 7

Mussels steamed in citrus juice, aromatic butter, pinenuts and mint 7

Sandwich Plate

Served with GHF crispy fingerling potatoes and fines herbs or market greens

Grilled steak tagliata, rustic roll with garlic aioli, peppers, onions, smoked mozzarella 10

Poached NC shrimp on toasted brioche with arugula and caper aioli 9

Slow roasted porchetta on ciabatta with sweet and sour vegetable relish 8

Large Plate

Frittata with goat cheese, caramelized onions and herbs with market greens 7 (V)

Catalonian style flatbread, smoked paprika mushrooms, tomato, manchego, cilantro 8 (V)

Orechietta pasta with English peas, cured tomato, shallots and pecorino 8 (V)

Tuna confit salad with radishes, braised leeks, pimentos, white anchovies, olives 10

Saute'ed NC trout with asparagus, crispy speck, pecan and pickled ramps vinaigrette 14

Chicken thigh pincho with harissa bbq, sumac and vegetable Israel cous cous salad 13

Moroccan steak piillard with broccoli rabe, blue cheese and shaved fried onions 15

Dessert

Chef Ricky's **Zeppole** (warm Italian fritters) with citrus-honey glaze 5

Ice cream or sorbet 5

