

# Small's

<b>CRISPY CALAMARI</b>	13
Hand Breaded, Lime Zest, Fennel Seed, Chipotle Honey, Parmesan Cheese	
<b>WARM SMOKED TROUT DIP</b>	15
NC Smoked Trout, Pimento Cheese, Pickled Pepper Relish, Olive Oil, Crostini	
<b>HAND CUT TRUFFLE FRIES</b>	12
White Truffle Oil, Parmesan Cheese, Rosemary Salt Lemon Aioli	
<b>CHICKEN TENDERS</b>	12
Buttermilk Marinated, Hand Breaded, Fried Crispy Honey Mustard and Ranch Dressing	
<b>STEAK QUESADILLA</b>	16
Marinated Braised Tenderloin, White Cheddar, Cilantro, Flour Tortillas, Side of Pico De Gallo, and Poblano Crema	
<b>TUNA TACOS (3)*</b>	23
Jasmine Rice, Avocado, Wonton Shell, Tuna Tartare Shashimi, Sriracha Mayo, Sesame Seeds, Ponzue Sauce	
<b>SHE CRAB SOUP</b>	12/7
Hickory Hill Cream, Fortified Sherry, Lump Blue Crab Shaved Chive	



Welcome to Legends Grille where our menus integrate seasonal products & fresh ingredients all year long. We hope you enjoy your experience!

# Greens

## STARTER SALADS

HOUSE 8.99/CAESAR 9.99/GREEK 9.99

<b>BEEF COBB SALAD*</b>	26
Local Lettuce, Avocado, Blue Cheese, Tomatoes, Cucumbers, Boiled Egg, Grilled Onion, Petite Filet, House Vinaigrette	
<b>CHICKEN PAILLARD</b>	19
Organic Chicken Breast, Mediterranean Style Salad, Fresh Hummus, Grilled Pita	
<b>FARMHOUSE SALAD</b>	13
Local Lettuce, Honey Crisp Apple, Goat Cheese, Craisins, Pepitas, Balsamic Vinaigrette	

## ADD PROTEIN

Grilled Chicken 6 • Petite Filet 18 • Crabcake 15  
Sautéed Shrimp 8 • 1/2 Trout 15

# Lunch Entrees

<b>SIGNATURE BURGER*</b>	13
1/3 Pound Ground Beef, Sharp Cheddar, Lettuce, Tomato, Onion, Brioche Bun, Hand Cut Fries	
<b>BOURBON BACON BURGER*</b>	14
1/3 Pound Pound Ground Beef, Bourbon Bacon Jam, Onion Straws, Cheddar Cheese, Brioche Bun, Hand Cut Fries	
<b>WAGYU BURGER*</b>	16
1/3 Pound Local Wagyu, Grilled Tomato, Caramelized Onions, Brie Cheese, Brioche Bun, Hand Cut Fries	
<b>BLACK BEAN BURGER</b>	14
House Black Bean Patty, Avocado, Pico De Gallo, Pepper Jack, Brioche Bun, Hand Cut Fries	
<b>CHICKEN BLT SANDWICH</b>	14
Grilled Cutlet, Bacon, Lettuce, Tomato, Sauce Rémooulade, Country White Toast, Hand Cut Fries	
<b>BACON &amp; AVOCADO MELT</b>	13
Smoked Bacon, Avocado, Double Cream Brie, Sriracha, Multigrain Toast, Hand Cut Fries	
<b>CRAB CAKE</b>	20
Signature Lump Crab Cake, Small House Salad, Hand Cut Fries, Remoulade Sauce	
<b>STEAK FRITES*</b>	25
Petite Cut Rib Roast, Hand Cut Fries, Sauce Béarnaise	

# Sweets

<b>VANILLA CREME BRÛLÉE</b> 10	<b>CHOCOLATE LAVA CAKE</b> 10	<b>TRIO OF SORBET</b> 8	<b>DOUBLE SCOOP ICE CREAM</b> 4
Sweet Custard, Sugar Glass, Fresh Berries, Confectioner Sugar		Wild berry, Mango, Lemon	
Salted Butter Caramel, Vanilla Alamode, Pistachios, Chocolate Sauce		Vanilla Bean, Coffee, Chocolate	

## Proudly Serving

CAROLAND FARMS, LAKESIDE MILLS, HYDER FARMS, SUNNY CREEK, TIDEWATER GRAIN, HICKORY HILL CREAMERY, NUESKES, COLEMAN NATURAL, AMERICAN BUTCHER COMPANY, SIERRA NEVADA, HIGHLAND BREWING.

\*Consuming raw or undercooked meats, seafood, shellfish or egg may increase your risk of food - bourne illness

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<b>CRISPY CALAMARI</b>	13
Hand Breaded, Lime Zest, Fennel Seed, Chipotle Honey, Parmesan Cheese	
<b>WARM SMOKED TROUT DIP</b>	15
NC Smoked Trout, Pimento Cheese, Pickled Pepper Relish, Crostini	
<b>TRUFFLE MAC N CHEESE</b>	17
Cavatappi Pasta, Winter Truffle Cream Sauce, Tartufo Pecorino, Bread Crumbs	
<b>HAND CUT TRUFFLE FRIES</b>	12
White Truffle Oil, Parmesan Cheese, Rosemary Salt, Lemon Aioli	
<b>CHICKEN TENDERS</b>	12
Buttermilk Marinated, Hand Breaded, Fried Cripsy, Honey Mustard and Ranch Dressing	
<b>STEAK QUESADILLA</b>	16
Marinated Braised Tenderloin, White Cheddar, Cilantro, Flour Tortillas, Side Of Pico, and Poblano Crema	
<b>TUNA TACOS (3)*</b>	23
Jasmine Rice, Avocado, Wonton Shell, Tuna Tartare Sashimi, Sriracha Mayo, Sesame Seeds, Ponzu Sauce	
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Hickory Hill Cream, Fortified Sherry, Lump Blue Crab	



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Local Lettuce, Avocado, Blue Cheese, Tomatoes, Cucumbers, Boiled Egg, Grilled Onion, Petite Filet, House Vinaigrette	
<b>CHICKEN PAILLARD</b>	19
Organic Chicken Breast, Mediterranean Style Salad, Fresh Hummus, Grilled Pita	
<b>FARMHOUSE SALAD</b>	13
Local Lettuce, Honey Crisp Apple, Goat Cheese, Craisins, Pepitas, Balsamic Vinaigrette	

### ADD PROTEIN

Organic Chicken 6 • Petit Filet 18 • Crabcake 15  
Sautéed Shrimp 8 • 1/2 Trout 15

# Dinner Entrees

<b>GRILLED SUNBURST TROUT</b>	27
Butterflied 10 Oz NC Trout, Maitre D'Hotel Butter, Panko Bread Crumbs, Carolina Gold Rice, Sauce Sofrito, Wilted Greens, Gremoulata	
<b>STUFFED CHICKEN BREAST</b>	25
10 Oz Boursin Stuffed Airline Breast, Sauteed Butternut Squash, Mountain Kale, Natrual Pan Au Jus	
<b>BLACK GARLIC RIBEYE*</b>	42
12 Oz Certifed Angus Beef, Yukon Mashed Potatoes, Grilled Asparagus, Smoked Tomtato Deli Glace	
<b>GRILLED FILET MIGNON*</b>	45
8 Oz Certified Angus Beef, Yukon Mashed Potatoes, Sauteed Haricot Verts, Sauce Bearnaise	
<b>PERFECT PAIR*</b>	42
Petit Filet, Crab Cake, Yukon Mashed Potatoes, Baby Carrots, Duo of Sauce	
<b>SIGNATURE CRAB CAKES</b>	29
Heirloom Cracked Corn, Confit Bacon, Grilled Asparagus, Blistered Tomatoes, Sauce Chiron	
<b>BRAISED PORK SHANK</b>	32
Heirloom Cheesy Polenta, Baby Carrots, Celery, Rosemary Braising Lacquer	
<b>LOCAL WAGYU BURGER*</b>	20
5.5 Oz American Wagyu, Grilled Tomato, Caramelized Onions, Brie Cheese, Brioche Bun, Rosemary Truffle Fries, Lemon Aioli	

# Sweets

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Sweet Custard, Sugar Glass, Fresh Berries, Confectioner Sugar		Salted Butter Caramel, Vanilla Alamode, Pistachios, Chocolate Sauce		Wild berry, Mango, Lemon		Vanilla Bean, Coffee, Chocolate	

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