

DINNER

Providence Restaurant and Catering is a non-profit enterprise of Second Harvest Food Bank of Northwest NC. Proceeds from your tab fund Triad Community Kitchen's Culinary Training and Hospitality Residency Programs. For details, inquire with your server.

SOUPS & APPETIZERS

Thai Chicken Curry Soup

lemon-grass, lime, glass noodles, coconut curry, galangal

\$5

Fried Green Tomatoes

goat lady dairy chevre, jalapeño bacon, house made pepper jelly

\$8

Bruschetta

eggplant caponata on grilled baguette, tomato jam, arugula, jalapeño bacon, Goat Lady Dairy Chevre, local micro greens

\$8

Half and Half Wings

4 watermelon BBQ, 4 garlic Parmesan corn crumble, shaved jalapeño

\$8

Tomato Basil Bisque

focaccia croûtons, queso fresco, basil

\$5

Coconut Curry Mussels

spicy coconut broth, green lip mussels, lime, fresh basil

\$11

SALADS & CRUDO

DRESSINGS

Vidalia Vinaigrette
CHA Ranch
Cava Rose Vinaigrette
Balsamic Vinaigrette Ranch,
Blood Orange Vinaigrette

Tapas Ibericos

Spanish Lomo Ibericos, house Salumi, Manchego, house prosciutto Spanish olive oil, house pickling, membrillo, Marcona almonds

\$10

(add to any salad: wild Alaskan salmon for an additional \$7, shrimp for \$8 or chicken for \$5)

Classic Caesar Salad

chopped romaine, lemon, grilled baguette, Parmigiano Reggiano

\$8

Mediterranean Tahina Salad

chopped local romaine and baby greens, feta, hummus, cucumber, exotic olives, red onion, grilled pita, tahini yogurt dressing

\$9

Orange and Beet Salad

Fair Share Farms baby greens, roasted beet blend, blood orange vinaigrette, house made ricotta

\$9

Fair Share Farms Salad

local baby greens blend, cucumber, house-made croutons, roasted tomato with dressing choice

\$5

FEATURES

Mahi Calypso

NC mahi-mahi, peas and rice, datil glaze, plantains, tuna ceviche

\$21

Joyce Farms Naked Beef Tenderloin Filet*

spring vegetable saute, white cheddar mash, peppercorn mushroom demi

\$27

Shrimp and Grits

Guilford Mills stoneground grits, white cheddar, sautéed shrimp, andouille sausage, smoky tomato broth

\$24

Drake's Porcini Ravioli
short rib, charred sweet corn, heriloom tomato, pickled red onion, radish, asparagus
(available in vegetarian version)

\$16

Joyce Farms Grilled Skirt Steak*

chili lime rub, black beans, charred tomato, salsa verde, pico de gallo, queso fresco, fizzled tortilla

\$24

Grilled Pork Medallions
romanesco, spring vegetables, sweet and sour pan sauce, crispy shallots

\$23

Charred Baby Eggplant
crema, pomegranate molasses, red pepper relish, local feta, couscous with raisins and pine-nuts

\$14

Chicken and Waffles
Joyce Farms chicken, Ashe County cheddar and jalapeño bacon waffle, Texas Pete hot honey, collards

\$18

Pan Seared Joyce Farms Chicken*
natural jus, spring vegetables, Harmony Ridge tiny potatoes

\$18

Providence places great importance on our relationships with local farms. Our goal being to bring you the best all natural products in NC. Due to this philosophy, we may have to substitute certain ingredients due to availability. We are sure you will be happy with the result.

DOLCE

Mean Mo's Key Lime Pie.....	\$5
White Chocolate Crossaint Bread Pudding.....	\$5
Flourless Chocolate Torte w/ Vanilla Bean Ice Cream.....	\$6
Farmers Market Spring Fruit Tart	\$5
DJ's Red Velvet Oreo Cheesecake.....	\$5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

