

# DINNER

## SOUPS & APPETIZERS

**Thai Chicken Curry Soup**  
lemongrass, lime, glass noodles,  
coconut curry, galangal  
**\$5**

**Bruschetta**  
eggplant caponata on grilled baguette,  
tomato jam, arugula, jalapeño bacon,  
Goat Lady Dairy Chèvre, local micro greens  
**\$8**

**Tomato Basil Bisque**  
focaccia croûtons, queso  
fresco, basil  
**\$5**

**Fried Green Tomatoes**  
Goat Lady Dairy Chèvre, jalapeño  
bacon, house-made pepper jelly  
**\$8**

**Half and Half Wings**  
four watermelon BBQ, four garlic  
Parmesan corn crumble, shaved jalapeño  
**\$8**

**Coconut Curry Mussels**  
spicy coconut broth, green lip  
mussels, lime, fresh basil  
**\$11**

## SALADS & CRUDO

**Tapas Ibericos**  
Spanish lomo ibericos, house salumi,  
manchego, house prosciutto, spanish olive oil,  
house pickling, membrillo, marcona almonds  
**\$10**

### DRESSINGS

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

**Orange and Beet Salad**  
Fair Share Farms baby greens, roasted  
beet blend, blood orange vinaigrette,  
house-made ricotta  
**\$9**

**Mediterranean Tahini Salad**  
chopped local romaine and baby greens, feta,  
hummus, cucumber, exotic olives, red onion,  
grilled pita, tahini yogurt dressing  
**\$9**

**Classic Caesar Salad**  
chopped romaine, lemon,  
grilled baguette, parmigiano reggiano  
**\$8**

**Fair Share Farms Salad**  
local baby greens blend, cucumber,  
house-made croûtons, roasted tomato  
with dressing choice  
**\$5**

Add wild Alaskan salmon for an additional \$7, or Ashley Farms chicken for an additional \$5

## FEATURES

**Mahi Calypso**  
North Carolina mahi-mahi,  
peas and rice, datil glaze,  
plantains, tuna ceviche  
**\$21**

**Joyce Farms Naked Beef  
Tenderloin Filet\***  
spring vegetable sauté, 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,  
heirloom 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**

## DOLCE

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

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.

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.

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

