

DINNER

SOUPS & APPETIZERS

Orzo Kale Soup

cannellini beans, savory vegetable stock, fresh herbs

\$5

Crawfish Cake

CHA! horseradish remoulade, lemon and olive oil, local greens

\$9

White Bean Chicken Chili

cornbread crumble, Sabor infused sour cream

\$5

Miso Glazed Pork Belly

crispy brussels, smoked onion agrodulce, kimchee grits, pickled radish

\$8

Sweet Potato Fritters

cranberry sweet potato, Ashe County cheddar, jalapeño bacon, petite greens

\$7

Flash Fried Cauliflower

curry spice and cilantro mint chutney

\$7

SALADS & CRUDO

DRESSINGS

Maple Cider Vinaigrette, CHA! Ranch, Cava Rose Vinaigrette, Balsamic Vinaigrette, Ranch Fig Vinaigrette, Green Goddess

Grilled Romaine and Oyster Salad

grilled romaine hearts, buttermilk fried oysters, green goddess dressing

\$14

Salumi and Artisan Cheese

selection of house cured meats and artisan crafted salumi and cheeses from NC producers. house pickling, grapes and fig jam

\$10

Classic Caesar Salad

chopped romaine, lemon, grilled baguette, parmigiano reggiano

\$8

Farro and Kale Salad

baby kale, farro pilaf, toasted almond, farm egg, cornbread crumble, goat cheese, cranberries, maple cider vinaigrette

\$9 *Add wild Alaskan salmon for an additional \$7, or Joyce Farms chicken for an additional \$5*

Harvest Salad

seasonal greens, spiced pepitas, NC apple, local beets, moroccan carrots, salted oat popcorn, fig vinaigrette

\$10

Fair Share Farms Salad

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

\$5

FEATURES

Market NC Fish

fresh from North Carolina waters, pickled ramp butter, shiitake mushroom, forbidden rice, leek fondue

market price

Joyce Farms Naked Beef Ribeye*

flash fried brussels with bacon, red skin mash, peppercorn mushroom demi

\$26

Shrimp and Grits

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

\$24

Duck and Black Truffle Gnocchi

Harmony Ridge Farms duck confit, farm egg, seasonal greens, mushrooms, toasted cashew, fromage blanc

\$24

Pappardelle with Oxtail Ragu

San Marzano tomato gravy, horseradish crumb, NC grassfed beef oxtail

\$18

Slow Braised Pork Osso Bucco*

Guilford Mills grits, pork jus, local vegetables

\$23

Winter Farm Risotto

local beets, shaved pecorino romano, root vegetable chips

\$14

Chicken and Waffles

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

\$18

Roasted Joyce Farms Half Chicken

natural jus, provencale, heirloom potatoes

\$19

DOLCE

Southern Buttermilk Pie <i>with jalapeño burnt sugar</i>	\$5
Sweet Potato Bread Pudding <i>pecan crumble</i>	\$5
DJ's Pumpkin Cheesecake	\$6
Apple Tart <i>B&G Honey Caramel, Fireball Marshmallow</i>	\$5
Triple Chocolate Mousse Cake	\$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.*

