

Small Plates

Seasonal Soup 7

Mussel Bowl 8

white wine, garlic, tomato, basil

Cheese Plate 10

3 cheeses, fruit, olives, crackers

BBQ Pork Lettuce Wraps 8

Baked Brie 10

orange marmalade, pecans, toast

Fried Coldwater Oysters 8

cocktail sauce

Stuffed Portobello Caps 9

roasted peppers, goat cheese, balsamic

Sesame Tuna 10

seared rare, ginger soy, wasabi

Lump Crab Cake 12

tartar sauce, apricot jam

Sea Scallops 12

panko-fried, pineapple mint salsa

***Flight is proud to work with
Carolina farms, foragers, gardens,
ranches, and local tailgate markets:***

*Holly Hill Farms, Everett Farms, Black Bird
Farms, Little River Roasters, Deep Woods
Mushrooms, Mountain Foods, Holly Springs
Farm, East Fork Farm*

Our menu changes with the seasons

Salads

Caprese Salad 8

*local heirloom tomatoes, mozzarella,
basil, balsamic drizzle*

Watermelon Salad 8

feta, mint, bacon, citrus dressing

Spinach and Strawberries 8

blue cheese, pecans, balsamic reduction

Grilled Asparagus 8

*crispy prosciutto, tomatoes, feta,
tarragon vinaigrette*

Wood Grilled Caesar Salad 8

served warm with grilled salmon 18

House Salad 7

*feta, tomato, niçoise olives, mixed
greens, vinaigrette*

Summer Tasting Menu

one from each course

Appetizer:

house salad or seasonal soup

Small entrée:

shrimp & grits
carolina mountain trout
grilled petite filet mignon

Sampler size dessert:

flourless chocolate cake
vanilla crème brûlée
rum raisin bread pudding

Three courses/30

From the Apple Wood Grill

mix or match - choose two, priced per item
accompanied by daily vegetables

salmon filet 13
lump crab cake 13
jumbo scallops 17
fresh tuna filet 15
petite filet mignon 20
lamb chops 14
stuffed portobello cap 6

Shrimp & Grits 20
*Neill family recipe, mushrooms,
bacon, scallions, garlic, cheese
grits*

Carolina Mountain
Trout Filets 26
*light coating, pan-fried, pecan-
bourbon butter*
smaller portion 20

Roasted Half Duck 26
dried cherry gastrique

Grilled Pork Tenderloin 22
molasses, black pepper

Vegetable Plate 15
chef's choice

Grilled Center Cut
Filet Mignon 29
house made steak sauce

Wood Grilled
NY Strip Steak 28
maître d' butter

Steak-Frites 22
8 oz. rib-eye, hand cut fries

Apple Wood Grilled
Lamb Chops 28
*grained mustard, balsamic
reduction* smaller portion 22

*Please silence your cell.
Gentlemen, please remove your hats.
20% gratuity added for parties over 5
& gift certificates*

*Executive Chef: Rob Keener
Sommelier: Nan Jennings
6/16/2010*