



CHEF'S TABLE

at Sorrento's

Small Plates

- BLACKENED CHICKEN TACOS** caramelized onion, arugula and goat cheese fondue 12
- GF **BEEF CARPACCIO** fresh arugula, extra virgin olive oil, capers, shaved Parmigiano Reggiano 16
- GF **HOME SMOKED SALMON CARPACCIO** crème fraiche, shaved red onion, capers, fresh arugula 16
- TOMATO BREAD** heirloom tomatoes, fresh garlic atop house-made focaccia bread, E.V.O.O., Parmigiano Reggiano 11
- CRISPY EGGPLANT** local honey, fresh rosemary 10
- GF **ROASTED SWEET PEPPERS** goat cheese and balsamic reduction 12
- CHEESE BOARD** accompanied with fig chutney, Marcona almonds, local honey, crackers 20
- GF **SEASONAL FARMERS MARKET VEGETABLES** fresh garlic, E.V.O.O., chili flakes 10
- CRISPY BRUSSEL SPROUTS** goat cheese, Marcona almonds, hot honey 12

Salads

- GF **HOUSE SALAD** fresh arugula, extra virgin olive oil, fresh garlic, Meyer lemon, shaved Parmigiano Reggiano 9
- CHOPPED WEDGE** romaine, field greens, red onion, tomato, cucumber and bacon with buttermilk blue cheese dressing, crispy onions 11
- GF **ROASTED BEET SALAD** field greens, shaved red onion, goat cheese and oven roasted pine nuts drizzled with balsamic vinaigrette 13

Main Plates

- FILET MIGNON** mashed potato, spinach topped with crispy onion, drizzled with demi-glace 36
- GF **CHILEAN SEA BASS** pan sautéed, red pepper & ginger coulis served with mashed potatoes, asparagus 40
- GF **RAINBOW TROUT** local North Carolina trout pan sautéed and topped with lemon caper butter, served with mashed potatoes, asparagus 28
- GF **BONE-IN PORK CHOP** pan seared and topped with a local honey Dijon reduction served with mashed potatoes, asparagus 30
- HOUSE MADE PASTA** Italian sausage & spinach, romano cream 24
- FAROE ISLAND SALMON** coconut curry, toasted coconut with mashed potatoes, brussel sprouts 38
- SHAVED PRIME RIB SANDWICH** served open faced on house-made rosemary focaccia, topped with sautéed wild mushrooms and onions and drizzled with house demi-glace and warm goat cheese fondue, crispy brussel sprouts 22

The Chef's Table and the Sorrento's family of restaurants have been 100% family owned and locally operated for over 30 years.

Our passion, culture and stewardship at The Chef's Table is one that pays great respect to the food that is grown, picked and shortly after presented quite beautifully on your plate. Your server will inform you of today's daily food and beverage features. 20% gratuity will be added to parties of 6 or more guests.