



T H E CHEF'S TABLE

RESOLUTELY NATURAL. ELEGANTLY EVOLVING.

Appetizers

BEEF CARPACCIO fresh arugula, extra virgin olive oil, capers, shaved Parmigiano Reggiano 22

HOME SMOKED SALMON CARPACCIO crème fraîche, shaved red onion, capers, fresh arugula 20

TOMATO BREAD heirloom tomatoes, fresh garlic atop house-made focaccia bread, E.V.O.O., Parmigiano Reggiano 14

ROASTED SWEET PEPPERS goat cheese and balsamic reduction 14

CRISPY EGGPLANT local honey, fresh rosemary 16

CHEESE BOARD accompanied with fig chutney, Marcona almonds, local honey, crackers 26

SEASONAL FARMER'S MARKET VEGETABLES fresh garlic, E.V.O.O., chili flakes 12

TUNA TARTARE avocado, cucumber, Wakame, ponzu, toasted sesame seeds 22

CRISPY BRUSSELS SPROUTS goat cheese, Marcona almonds, hot honey 16

Salads

HOUSE SALAD fresh arugula, extra virgin olive oil, fresh garlic, Meyer lemon, shaved Parmigiano Reggiano 12

CHOPPED WEDGE romaine, field greens, red onion, tomato, cucumber, and bacon with buttermilk blue cheese dressing, crispy onions 14

ROASTED BEET SALAD field greens, shaved red onion, goat cheese and oven roasted pine nuts drizzled with balsamic vinaigrette 14

Sushi

SALUNA ROLL tempura salmon, avocado, spicy yellowfin tuna rolled and topped with yellowfin tuna, nitsume, spicy aioli, tempura crunchies 18

SHRIMP TEMPURA ROLL panko fried shrimp, avocado, cucumber, nitsume 16

CRUNCH TIME crab mix, cream cheese, yellowfin tuna, panko fried, topped with nitsume 18

CALIFORNIA ROLL crab mix, cucumber, avocado 14

YUM YUM panko fried shrimp topped with crab mix, yellowfin tuna, avocado, nitsume, spicy aioli 18

PHILLY salmon, cream cheese and fresh cucumber 15

SHAUNA ROLL tempura sweet potato, avocado, cucumber, basil, nitsume, scallion 16

Main Plates

FILET MIGNON mashed potato, spinach topped with crispy onion, drizzled with demi-glace 48

CHILEAN SEA BASS pan sautéed, red pepper & ginger coulis served with mashed potatoes, asparagus 46

RAINBOW TROUT local North Carolina trout pan sautéed and topped with lemon caper butter, served with mashed potatoes, asparagus 30

BONE-IN PORK CHOP pan seared and topped with a local honey dijon reduction served with mashed potatoes, asparagus 34

HOUSE MADE PASTA made fresh daily in house and served with chef's house-made sauce 26

FAROE ISLAND SALMON coconut curry, toasted coconut, with mashed potatoes, brussels sprouts 38

AHI TUNA sesame seared rare, brown sugar soy, Japanese aioli, with mashed potatoes, sauteed spinach 40

SHAVED PRIME RIB SANDWICH served open faced on house-made rosemary focaccia, topped with sautéed wild mushrooms and onions, drizzled with house demi-glace and warm goat cheese fondue, crispy brussels sprouts 28

The Chef's Table and the Sorrento's family of restaurants have been 100% family owned and locally operated for over 35 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.