

s i x h u n d r e d °

DINNER

FOR THE TABLE

- Chowder Fries** *littlenecks / curd / applewood bacon / chives / chowder gravy* .15
- Bacon Wrapped Venison** *pickled jalapeño / water chestnut / ponzu* .18
- Ember'd Crispy Wings** *house sauce / chunky blue cheese / celery* .18
- Pull Apart Light Rolls** *cultured butter / sea salt* .9
- Spicy Cucumbers^v** *chili crisp / soy / sesame* .10
- General Tso Burnt Ends** *benne / nori / scallion* .16
- Coconut Fried Shrimp** *tamarind / lime / cilantro* .18

SOUP | SALAD

- Soup** *kale minestrone* .10
- Arugula** *pickled red onion / smoked peanut / pecorino / sesame oil* .12
- Little Gem** *buttermilk caesar / shiitake cracklin's / celery / parm* .12
- House** *mixed greens / apples / sugar coated almonds / hearth onions / sherry vinaigrette* .12
- Avocado Salad** *mixed greens / furikake / citrus miso / smoked peanuts / burrata / calabrese oil* .13

ADDITIONS + 8

Grilled Chicken / Crispy Pork Belly / Salmon^o / Ahi Tuna^o / NC Shrimp / Steak^o

SMALL PLATES

- NC Shrimp & Grits** *dino kale / maitake / charred tomato & andouille gravy* .18
- Seared Ahi Tuna^o** *furikake / pea shoots / red onion / sweet chili garlic* .16
- Pork Belly & Clam** *tonkotsu broth / charred bread* .17
- Coal Roasted Carrots^v** *pistachio "butter" / ras el hanout / pistou* .15

A LA CARTE

FISH | MEAT^o

- HRF DOUBLE BONE PORK CHOP** .30
- PRESSED POLUET ROUGE** .26
- 6oz COAL ROASTED SALMON** .25
- 6oz CAB FILET** .27
- 8oz CAB FILET** .32
- 14oz CAB RIBEYE** .35
- 19oz PRIME BONE-IN NY STRIP** .62

DOMESTIC WAGYU^o

- FLAT IRON** .40
- SHOULDER TENDER** .36
- EYE OF RIBEYE** .50

SAUCES

- SESAME MISO GLAZE
- LEXINGTON DIP
- GINGER-SOY BEURRE BLANC
- CURRY LIME AÏOLI
- UMAMI DEMI
- TOMATO GRAVY
- HEARTH ONIONS
- SEASON SALT BUTTER

PASSED SIDES

- WILTED DINO KALE .7
- COAL ROASTED CARROTS .10
- TRUFFLE FRIES .10
- MISO MASH POTATO .8
- SWEET POTATO FRIES .9
- CHARRED ASPARAGUS .9
- SMOKED GOUDA GRITS .8
- HOUSE RISOTTO .10

HOUSE PLATES

<p>Cast Iron Venison^o <i>kilt kale / sweet potato haystack / umami demi</i> 32</p>	<p>Salmon & Risotto^o <i>maitake / asparagus / ginger-soy beurre blanc</i> 28</p>
<p>Duck Gnocchi^o <i>coal roasted squash / duck mole / cotija</i> 30</p>	<p>12oz NY Strip^o <i>truffle fries / B600 sauce</i> 32</p>
<p>NC Trout <i>arancini / spicy cucumbers / maitake / kale / dashi</i> 27</p>	<p>Korean Style Pork Short Ribs <i>miso mash / scallions / benne</i> 30</p>



S I X H U N D R E D

A L O C A L L Y S O U R C E D ,

L I V E F I R E K I T C H E N

S O C I A L R O O M & B A R

I N S I D E T H E H I S T O R I C

B A I L E Y B R O T H E R S

P O W E R P L A N T .



23-1

