



Artistically Driven Urban Cuisine

First Stop

- Tarheel Tenderloin Crostini** \$12
Seared medallions of filet over a Ganache crostini topped with Chapel Hill Creamery fresh mozzarella and burgundy mushrooms (Fans of any team can enjoy this!)
- San Francisco Jumbos** \$11
Jumbo shrimp with sliced avocado, roasted fennel anise and Miso chili sauce, served over a fried corn cake with a fresh lime garnish
- Goat Lady Dairy Fritters** \$8
Six assorted goat cheese fritters served with spicy Sriracha aioli, whole grain honey mustard & fresh herb lemon dipping sauces
- Greensboro Gumbo** \$12
Sautéed fresh water prawn, Giacomo's Andouille sausage and pulled chicken in rich Cajun gravy served with a crab filled risotto cake and fried okra.
- Double it up as entree** \$22
- Whiskey Switch Ribs with Sweet Potato Fries** \$12
Pork baby back ribs rubbed, braised, smoked and finished on the grill with a Jim Beam BBQ glaze, and sweet potato fries

The One and Only Newcastle Bread Bowl	\$8
Port wine cheese sauce with grape tomato, spinach, sweet onion and Newcastle beer, baked in a Ganache fresh sourdough bouille – Great for the entire table!	
Sourwood Honey Scallops	\$10
Blackened scallops in North Carolina wild flower honey and roasted garlic sauce over saffron pineapple risotto cake	
Dixie Smoked Salmon	\$10
Southern spice and brown sugar rubbed wild caught salmon served with fried capers, brunoise red onion, diced bell pepper & a cilantro avocado crème fraiche	
Red Bean & Tomato Bruschetta	\$8
A puree of red beans & smoked grape tomatoes in fresh basil & balsamic marinade atop Ganache toast points	
Twisted Eggplant Parmesan	\$10
Thinly sliced eggplant rolled around Chapel Hill Creamery fresh mozzarella, crusted in Ganache breadcrumbs & lightly fried, served with a spicy fra diavolo tomato sauce	
Jeannine Lettuce Wraps with Curried Grapes	\$7
“The brightest chicken salad in the Triad,” composed of wild flower honey, Granny Smith apple and celery, served atop an assortment of lettuce beds & curried grapes	
Uptown She Crab Cup	\$6
An outstanding start for every meal, this smooth crab bisque is garnished with crab roe, fresh chives, “Old Bay” dipped spoon and Sherry on the side (upon your request)	

Locally Grown Salads

House Salad Ganache \$7

Whole red leaf lettuce, surrounding flakes of bibb and iceberg lettuces with roasted Roma tomato, English cucumbers and shaved shallot, topped with candied pecans & dressed with a roasted red pepper, currant & cider vinaigrette

Brutus \$9

Ganache's signature salad - This version features a custard composed of parmesan cheese and anchovies, served atop lightly dressed Romaine lettuce and seasonal tomato with Goat Lady Providence cheese, accompanied by a crouton of grilled foccacia

The Main on Elm

All entrées served with our House salad, Brutus salad or she crab soup may be substituted for a \$2 charge.

The Best Shrimp and Grits in Town...Seriously! \$17

Old Mill stone ground yellow grits with smoked Gouda cheese covered with a sauté of fresh water prawns & Andouille sausage in a downtown Baton Rouge sauce

Cedar Smoked Maple Glazed Salmon \$22

Smoked to your liking, served with pimento mashed potatoes, seasonal vegetables, citrus tomato chili marmalade and Knob Creek molasses

Beef Wellington \$29

House butchered 8-ounce certified Angus filet mignon wrapped in Ganache pastry dough and prepared to temperature, served with black truffle mashed potatoes, wilted arugula and "Carolina Red Eye" demi-glace

Low Country Crab Cakes \$23

Premium lump crab seasoned and fried, served with caramelized onion mashed potatoes, braised seasonal greens and red pepper remoulade

Chef's Selection Market Price

Whatever these wonderful fresh ingredients tell us to do...I promise -Andy.

Charleston Whitefish	\$22
Available fresh North Carolina and Gulf Coast high quality white fish that is blackened and served with Old Mill grits, fresh vegetable sauté and Creole purée of local tomatoes, chive oil garnish	
Mesquite Ribeye	\$25
Rubbed with over twenty spices! Grilled to your liking and served with Giacomo's corned beef & sweet potato hash, seasonal vegetables and lump crab tomato béarnaise	
Grilled Portobello	\$18
Marinated and roasted Portobello mushroom top stuffed with fresh herb Goat Lady cheese, served over a savory tomato-basil bread pudding	
Roasted Red Pepper Gnocchi Carbonara	\$17
Hand-made red pepper gnocchi in a Parmesan cream sauce with prosciutto, gourmet mushrooms & green peas, served with grilled Ganache focaccia	
Pork Tenderloin Milanese	\$22
Cutlets of tenderloin in herb crust, flash fried & served with exotic mushroom mashed potatoes, seasonal vegetables, pesto cream and Bolognese sauce	
Plum Duck	\$23
Seared duck breast with a plum wine reduction glaze, served with Giacomo's corned beef & sweet potato hash, sautéed spinach & julienne parsnip garnish	
Farmer's Pie	\$16
Roasted, smoked & grilled vegetables in a rich black bean gravy, topped with cheeses, mashed potatoes & Ganache pastry, garnished with rosemary oil	
Chicken Cordon Carolina	\$20
Free range chicken breast stuffed with North Carolina ham and Goat Lady Dairy Crotin cheese, rolled in sea salt and vinegar potato chips and served with Giacomo's corned beef and sweet potato hash, sautéed spinach and garnished with a light Dijon cream sauce.	

There is a \$5.00 charge for split entrees. A 20% gratuity fee is added onto all checks of 8 or more guests.

