

## SNACKS

**CHEESE + CHARCUTERIE**

*pickled vegetables, dried fruit,  
honey comb, toast*  
- 23 -

**ROSEMARY FOCACCIA**

*compound butter*  
- 5 -

**FORAGE OF THE DAY**

*chefs choice of locally  
foraged ingredients*  
- mp -

**SPRING PEA AGNOLOTTI**

*asparagus, preserved lemon,  
guanciale, mint*  
- 15 -

**SCALLOP CRUDO\***

*puffed carolina gold rice,  
seaweed, pickled rhubarb*  
- 16 -

## oysters

**DAILY OYSTERS\***

(6 or 12)

*choice of raw or grilled,  
lemon, hot sauce, toast*  
- mp -

**ROASTED  
RAMP OYSTERS\***

(6)

*preserved lemon,  
ramp butter, parmesan*  
- 21 -

**NDUJA ROASTED  
OYSTERS\***

(6)

*salami butter, parmesan*  
- 21 -

## PLATES

**FISH OF THE DAY\***

*chefs choice of local,  
seasonal ingredients*  
- mp -

**PASTA OF THE DAY\***

*chefs choice of local,  
seasonal ingredients*  
- mp -

**STEAK OF THE DAY\***

*caramelized shallot tarte tatin,  
bitter greens, cambozola, demi glace*  
- mp -

**PAN SEARED SCALLOPS\***

*braised kimchi, crispy carolina gold rice,  
seaweed, benne seed*  
- 45 -

**BRAISED CHICKEN & GNOCCHI**

*artichoke heart, guanciale,  
kalamata, preserved lemon*  
- 34 -

**GRILLED PORK TENDERLOIN\***

*grilled asparagus, creamy polenta,  
rhubarb agrodolce, chicharrones*  
- 38 -

**ITALIAN CHICKEN  
MEATBALL SOUP**

*bitter greens, broth*  
- 16 -

**STRAWBERRY +  
BURRATA SALAD**

*olive oil, sea salt*  
- 16 -

**SWEET PEA +  
RADISH SALAD**

*local greens, ricotta,  
charred lemon vinaigrette*  
- 12 -

## SNACKS

**DAILY OYSTERS\*** (6 or 12) *mp*  
choice of raw or grilled, lemon, hot sauce, toast

**CHEESE + CHARCUTERIE** 23  
pickled vegetables, dried fruit, honey comb, toast

**DRY RUBBED CHIPOTLE WINGS** 14  
9 frenched Joyce Farms chicken wings,  
lime aioli\*, radish

**SPRING PEA HUMMUS +  
WARM CIABATTA** 12  
olive oil, sea salt, radish

## SOUPS + SALADS

**SOUP OF THE DAY** 4/7  
cup or bowl

**STRAWBERRY + BURRATA SALAD** 18  
crushed pistachio, pickled onion, white  
balsamic vinaigrette, greens

**KILT' LETTUCE** 12  
hot bacon vinaigrette, hard boiled egg,  
caramelized onion, bread crumb, greens

## PLATES

**FISH OF THE DAY\*** *mp*  
pan fried potatoes, ramp butter, grilled asparagus,  
warm bacon vinaigrette

**ROASTED PORCHETTA** 20  
dressed farro + greens, hazelnuts vinaigrette,  
shaved parmesan

## SANDWICHES

**THE REID'S COLD CUT** 16  
mortadella, pepperoni, country ham, provolone, sweet  
pepper relish, dressed arugula, aioli\*, on ciabatta

**FRIED CHICKEN SANDWICH** 15  
avocado, smoked cheddar, lime aioli\*, on a yeast roll

**LOCAL WAGYU BURGER\*** 18  
caramelized onion, arugula, aioli\*, on a yeast roll

**SMASHED CHICKPEA SALAD SANDWICH** 12  
carrot & radish slaw, greens, on focaccia

**BEER BATTERED NC CATFISH SANDWICH** 14  
white american cheese, tartar sauce, greens, on a yeast roll

## DRINKS

coke 4

diet coke 2

cheerwine 3

chilled hibiscus tea 2

kombucha 5

fever tree gingerbeer 4

san pellegrino sparkling water 5

san pellegrino fruit sparkling water 5

still acqua panna 5

french press small 3

french press large 5.5

## HOURS

TUESDAY - SATURDAY  
LUNCH 11-3 | DINNER 5-9

## LOCATION

4004 NC-105 #8,  
SUGAR MOUNTAIN, NC 28604

# BEERS

*rotating taps*

## CITRUS WHEAT

"Sunny Little Thing"  
Sierra Nevada • Mills River, NC  
-5-

## TROPICPALE

Boonshine • Boone, NC  
-5-

## IPA

"Hazy Little Thing"  
Sierra Nevada • Mills River, NC  
-5-

## CIDER

Molloy Chomper • Lansing, NC  
-8-

## FONTA FLORA ROTATING

Morganton, NC  
-6-

## LAGER

Narragansett • Rochester, NY  
-4.5-

Buy a round for the kitchen - 8

# COCKTAILS

## SEASONAL BARREL AGED COCKTAIL

ask your server about which cocktail has been  
resting in our oak barrels for 3 months!  
-14-

## ROTATING MILK PUNCH

-15-

## TEARS FROM THE EARTH

olive oil vodka, Freekeh Blanc  
Vermouth, orange bitters  
-14-

## LEGEND OF SAKURA

gin, foraged cherry blossom syrup, coconut water,  
heavy cream, egg white\*, lime, soda  
-15-

## THE RISING MOON

ginger rum, pineapple rum,  
Midori, matcha syrup, lime  
-14-

## GARDEN PARTY

sweet pea tequila, Ancho Reyes Verde,  
agave, grapefruit, lime, celery bitters  
-15-

## BOULEVARD SAINT-MICHEL

bourbon, Campari, sweet vermouth, strawberry,  
lemon, egg white, rhubarb bitters  
-15-

## ROCKING CHAIR

rye, B&B, tangerine tea, honey, aromatic bitters  
-14-

## ZERO-PROOF 7

### MASK OF SENECA

hibiscus tea, lemon, kombucha

### CLEVER LITTLE RASCAL

coconut water, strawberry syrup, lime, ginger beer

### RUN THE RUBYS

pom, lime, blood orange soda

## ROSÉ

Gotham Project GRENACHE, SYRAH  
Provence, France 12,36 {carafe}

## WHITE

Inama SOAVE  
Veneto, Italy 11,44

Gotham Project PINOT GRIS  
Sicily, Italy 12,36 {carafe}

Micro-Cosme SAUVIGNON, VIOGNIER  
Rhône Valley, France 12,48

Maximin RIESLING  
Mosel, Austria 12,48

Pala VERMENTINO  
Sardegna, Italy 12,48

Château De Fontenille SAUVIGNON BLANC  
Bordeaux, France 12,48

Catena CHARDONNAY  
Mendoza, Argentina 14,56

Huber GRUNER VETLINER  
Niederösterreich, Austria 56

Reverdy-Ducroux SANCERRE  
Loire Valley, France 62

Bernard Defaix CHABLIS  
Chablis, France 62

Vins Auvigüe CHARDONNAY  
Burgundy, France 74

Paul Hobbs CHARDONNAY  
Russian River, California 98

## BUBBLES

Col Solivo PROSECCO 9,36

Francois Montand BLANC DE BLANC 12,48

Francois Montand BRUT ROSÉ 13,52

Basserat de Bellafon BRUT CHAMPAGNE 96

## RED

G.D. Vajra Rosso  
BARBERA, NEBBIOLO, DOLCETTO  
Piedmont, Italy 11,44

Gotham Project  
COTES DU RHONE  
Provence, France 12,36 {carafe}

Chateau de Fontenille  
MERLOT, CABERNET SAUVIGNON  
Bordeaux, France 12,48

Torres Coronas  
TEMPRANILLO  
Catalunya, Spain 13,52

Pike Road  
PINOT NOIR  
Willamette Valley, Oregon 14,56

Polkura  
SYRAH  
Colchagua Valley, Chile 14,56

Catena  
CABERNET SAUVIGNON  
Mendoza, Argentina 15,60

Justin  
CABERNET SAUVIGNON  
Paso Robles, California 62

Henry Natter  
SANCERRE ROUGE PINOT NOIR  
Loire Valley, France 64

Stewart Tartan  
CABERNET SAUVIGNON  
Napa, California 89

Domaine du Grand Tinel  
CHATEAUNEUF-DU-PAPE  
Châteauneuf, France 98

Vajra Barolo  
NEBBIOLO  
Piedmont, Italy 117

# WINE

## RESERVE

Ridge Paso Robles  
ZINFANDEL  
Sonoma Valley, California 69

Castello Di Neive  
BARBARESCO  
Barbaresco, Italy 86

Paul Hobbs  
PINOT NOIR  
Russian River, California 89

Saje  
Marquis Anselme Mathieu  
CHATEAUNEUF DU PAPE  
Rhône Valley, France 92

Domaine Faiveley  
Mercurey  
PINOT NOIR, VIEILLES VIGNES  
Burgundy, France 92

O'Shaughnessy  
CABERNET SAUVIGNON  
Napa, California 129

Xavier Monnot  
PINOT NOIR  
Pommard, France 130

Segla  
CABERNET, MERLOT  
Margaux, France 130

Val di Suga  
BRUNELLO  
Tuscany, Italy 160

# REID'S CAFE