

NIGHTBELL

RESTAURANT WEEK

MENU

small plates for sharing, two or more guests with all guests participating

first course

north carolina shrimp, farm and sparrow grit bread, green tomato relish, house hot sauce

duck pastrami, cured duck, duck paté, pickles, preserves, lusty monk mustard, toast points
(for parties of 3 or more)

choice of:

“deviled egg” corn sabayon, sunburst smoked trout gravlax**, pimenton, egg cup

or

grilled oyster**, benton’s bacon, tomato jam, fried bread

second course

cauliflower soup, cocoa, shallot, lime
(for parties of 3 or more)

pine and scallop ceviche, celery root, toasted almond, sorrel

roasted beet and farro salad, popped sorghum, fried bread, lemon herb puree

third course

sautéed greens, apples, candied peanuts, olive, salted yogurt, curry oil

braised short rib, parsnips, grapefruit, sarsaparilla

housemade french fries with rocket sauce

fourth course

desserts to share:

bourbon-pecan pie, butternut ice cream

or

banana ice cream, strawberries ‘n’ cream, dark chocolate, cherry

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