

Malias

Salads and Appetizers

Soup of The Evening 6.00

House Salad 6.00

Mixed greens, grape tomatoes, scallions, red cabbage, Italian vinaigrette, shredded mozzarella

Caesar Salad 6.00

Crispy romaine lettuce, fresh parmesan cheese, croutons, Caesar dressing, anchovies optional

Seasonal Salad 7.00

SC Hydroponic baby lettuce, strawberries, raspberry vinaigrette, feta cheese, toasted almonds

Charcuterie 19.00

NC Hickory Nut Gap heritage cured meats, chefs selection of cheese's and accompaniments

Seared Scallops 16.00

All natural day boat sea scallops, creamed leeks, baby potato gaufrettes

Hughes Beaulieu, Picpoul

Roasted Feta Cheese 10.00

Roasted Greek feta cheese, grape tomatoes, Aleppo chili flakes, olive oil, toasted baguette

Hunky Dory, Sauvignon Blanc

Shrimp and Grits Étouffée 12.00

Wild caught jumbo shrimp, cajun creole sauce, creamy yellow grits, crispy okra

Edna Valley, Chardonnay

Prosciutto and Ricotta Tart 11.00

Herbed ricotta, prosciutto ham, buttery puff pastry, red onion cherry compote

Rain Storm, Pinot Gris

Deviled Eggs 9.00

Thompson farm eggs, herb aioli, crispy capers, dill pickles

Poema, Sparkling Rose

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Entrees

Braised Short Rib 31.00

Guinness braised, garlic herb baby potatoes, crispy shallots, horseradish cream

1865 Carmenere

Roasted Salmon 31.50

Roasted cranberry pecan crusted Maine salmon, citrus beurre blanc, green herb basmati rice

Hughes Beaulieu, Picpoul

NY Strip Steak 36.50

Grilled rosemary salted 14oz strip steak, red wine demi glace, grilled portobello mushroom, garlic herb butter

Poppy, Cabernet Sauvignon

Pork Scallopini 25.00

Sautéed pork loin medallions, chevre, sautéed artichoke hearts, sun dried tomatoes, white wine demi glace

Folie a Deux, Chardonnay

Fish Of The Day 32.00

Roasted herb panko crusted Barramundi, brown butter linguine, roasted red pepper coulis, chèvre

Principato, Pinot Grigio

Mushroom, Butternut Risotto 22.00

Sautéed mushroom medley, roasted butternut squash, baby spinach, creamy vegetable risotto, confit tomatoes, basil oil, shaved parmesan.

Hunky Dory, Sauvignon Blanc

Filet of Beef 38.00

Grilled 8oz beef tenderloin, red wine demi glace, tomato jam, brie cheese

Cotes Du Rhone, Chateau Gigognan

Pork Tenderloin 27.00

Cider brined pork tenderloin, sous vide and seared, roasted sweet potatoes, sherry dijon demi glace, apple compote

Founders All Day, IPA

Crispy Duck 31.50

Sous vide and flash fried Maple Leaf Farms duck half, fragrant sesame braised cabbage, tarragon orange glaze

Docs Pear Cider

Seafood Étouffée 35.00

Sautéed US wild shrimp, seared day boat scallops, cajun creole sauce, herb basmati, crispy okra

Edna Valley, Chardonnay