

## STARTERS

Crab Bisque.....10  
Blue Crab, Sherry, Crouton

GF Citico's House Salad.....10  
Eco Rich Greens, Fiery Fiesta Cheddar,  
Benton's Bacon, Pickled Shallot, Sun Dried Tomato,  
Thousand Island Dressing

GF Kale & Arugula Salad..... 11  
Apple, Butternut Squash, Feta, Cranberry,  
Pumpkin Seed, Apple Cider Vinaigrette

Charcuterie Board.....20  
Benton's Country Ham, House Cured Duck Prosciutto,  
Soppressata, Local Cheese, House Pickles,  
Tellico Grains Bread

## SMALL PLATES

Short Rib & Dumplings.....14  
Braised Short Rib, Carrot, Tomato, Gnocchi, Parmesan

GF Carolina Gold Risotto ..... 15  
Mushroom, Gruyère

GF Cassoulet .....18  
Sea Island Red Peas, House Lamb Sausage,  
Duck Confit, Tomato Ragu

GF Scallops .....20  
Spaghetti Squash, Pancetta, White Wine Carbonara

## ENTRÉES

Vegetable & Grain ..... 24  
Farro, Carrot, Mushroom, Broccolini, Pumpkin Seed

GF Pork Loin\* ..... 30  
Sweet Potato, Roasted Apple, Carrot,  
Smoked Tomato Gastrique

GF Oven Roasted Half Chicken ..... 30  
Hen of the Woods Mushrooms, Broccolini,  
Cranberry & Apple Chutney

GF Beef\* ..... (Filet) 39 .....(NY Strip) 49  
Root Vegetable Gratin, Cauliflower,  
Mushroom Demi Sauce

## SIDES

GF Red Beets.....8  
Orange, Balsamic, Smoked Hazelnut

GF Potato .....8  
Fingerling Potato, Salt, Vinegar, Parmesan Truffle Aioli

GF Grilled Vegetables.....8  
Mushroom, Butternut Squash, Broccolini, Pumpkin Seed

GF Oven Roasted Brussels.....10  
Sprouts, Pork Belly, Smoked Maple Syrup

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. | October 2018

GF Any dish may be prepared gluten free upon request. Please inform your server of any food allergies or special needs. Citico's will work to accommodate any request.