

SALADS

- Market Salad-Roasted Veg 7 (gf)**
- Caesar Salad-Cured Tomato-Red Onion 8**
- Spinach Salad-Dried Fruit-Gorgonzola 10**
- grilled shrimp- add **13**
- grilled salmon- add **13**
- duck confit- add **9**
- grilled chicken **8**

SOUP

- Lobster Bisque,**
honey comb & red chili chantilly **12/15**

SMALL PLATES

- North Carolina Oysters on the Half Shell* (10 oysters)*, steamed or raw, tart apple-pomegranate mignonette 13 (gf)**
- Oysters Rockefeller 15 (gf)**
- Sea Scallop*, butternut squash & black truffle-collard green slaw 18 (gf)**
- Semolina Fried Oysters, pampadam & apricot chutney 14**
- Our Crab Rangoon, blue crab & sorghum-red chili paste 14**
- Charred Shishito Peppers, parmesan fondue & pancetta ham 10 (gf)**
- Iberico Pork Belly, field pea brandade & 1st press olive oil 15**
- Pate de Canard a'l'Orange, pink peppercorn-beetroot lacquer & brussel sprout pickles 10**
- Venison Sausage, dehydrated blueberry & chèvre-maple yogurt 14**
- Colorado Lamb Chops, fig marmalade & spicy granola 16**
- Beef tips*, shallot confit & baguette 14**
- Persimmon BBQ Shrimp*, Serrano ham & pepita 14 (gf)**

At Bia's Gourmet Hardware, we foster long standing relationships with local farmers and purveyors in North Carolina.

We thank you;

- Dezern Farms, Pisgah
- Goat Lady Dairy, Franklinville
- The Table Farmhouse Bakery, Asheboro
- Heritage Farms Cheshire Pork, Goldsboro
- Joyce Farms, Winston Salem
- Bernie's Berries, Greensboro
- Inland Seafood, Charlotte
- Carolina Bison, Asheville
- Batcrow Farms, Sophia
- Deep River Ranch, Robbins
- Jarret Bay Oyster Co, Morehead City
- Asheboro Farmer's Market, Asheboro
- Thomas Brothers Country Ham, Asheboro
- Cheney Brothers, Greensboro
- International Gourmet Foods, Greensboro
- Michael Walker Mushrooms, Asheboro

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness

gf = gluten free

Up-charge for substitutions / Split Plate Fee 3/5



**D
I
N
N
E
R**



SANDWICHES

- Bia's Burger, B&B pickle, pimento cheese & frites 15**
- Smoked beef brisket, au jus, aioli & frites 15**

ENTRÉES

- Autumn Squash Risotto*, dill, creme fraiche, ceylon cinnamon & pepita 15 (vegetarian)**
- Scottish Salmon*, napa cabbage, caramelized fennel, garlic & grapefruit 23 (gf)**
- Pork-Duck Cassoulet, shallot confit, linguica sausage, kidney bean & parmesan 18**
- Seafood Bouillabaisse*, pumpkin, lupini bean, saffron & fragrant rice 21 (gf)**
- Atlantic Halibut*, smoked almond, acorn squash, brussel sprout & mango M/P (gf)**
- Rib Eye Cap "Spinalis", panko, cauliflower, mushroom & black garlic-shoyu bordelaise 30**
- Ahi Tuna*, black turtle bean, napa cabbage, red curry & yam brûlée 24 (gf)**
- Airline Chicken Breasts, Mema's collards, salted ham, cheddar muffin & pan juices 22**
- Hanger Steak Frites*, garlic-herb butter, salad, cajun spice & house frites 22 (gf)**
- Filet Mignon*, persimmon BBQ shrimp, young carrot, leek & autumn squash 29 (gf)**
- Elk Strip*, cauliflower puree, kidney bean, pickled tomatillo salsa & toasted cumin 45 (gf)**
- Wild Boar Tenderloin, pearly barley, herb fines, pancetta & gooseberry 26**

SIDES

- Pommes Frites, Smoked Paprika Aioli **7 (gf)**
- Autumn Squash & honey comb **6 (gf)**
- Pampadams **5 (gf)**
- Black Turtle Bean & Country Ham **6(gf)**
- Sharp Cheddar Muffins **5**
- Local Mushroom **9 (gf)**
- Panko Cauliflower **5**
- Sweet Savoy Cabbage & Pepita **5 (gf)**
- Kidney Bean & Pickled Tomatillo **5 (gf)**

DESSERTS

- Classic Crème Brûlée**
Crumbled pistachio, salted caramel, chocolate truffle **9**
- Vanilla Bean Panna Cotta**
Caramel sauce, chocolate dirt, caramelized pears **8**
- Chocolate Pots de Creme**
Salted caramel, cookie, fresh whipped cream **8**
- Dark Chocolate Truffle 3**
- Assorted Ice Cream Sandwiches 8**
- Dessert special, ask your server**

Bar Tapas

- Garlic Hummus, heirloom vegetables, toast **9**
- Serrano Ham, fig marmalade & chèvre canapé **7**
- Duck Confit-Medjool Dates & Wheat Toast **7**
- Grilled Brussel Sprout-Pancetta & Beetroot **7**
- Charcuterie - Chef's selections **20**
- Cheese Plate - Chef's selections **25**
- Charcuterie and Cheese Plate small **25**, large **40**

Beverages

- Coffee, decaf, espresso, decaf espresso, cappuccino, sparkling water (small and large), spring water (small and large), coke, sprite, diet coke, cheerwine, dr. pepper, root beer, ginger beer, sweet and unsweet tea**