



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 chicken **8**
fried oysters **13**

SMALL PLATES

North Carolina Oysters on the Half Shell* (10 oysters)*, steamed or raw, cilantro-garlic mignonette 13 (gf)
Oysters Rockefeller 15 (gf)
Pork Belly, fried yucca, cilantro pistou, guava glaze 12 (gf)
Fried oyster, carrot-parsnip-pear slaw 14
Pimento Cheese Fondue 12
Beef Tips*, market vegetable & shallots 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
- Slano Premium Mozzarella, Charlotte

*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



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SANDWICHES

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

ENTRÉES

Orecchiette, mushroom bolognese, parmesan **19 (vegetarian)**
Rainbow Trout, cauliflower gratin, French beans, garlic cream **24**
Chicken Paillard, sweet potato puree, duck fat cabbage, diablo sauce **22**
Hanger Steak Frites*, garlic-herb butter, salad, house frites **22 (gf)**
Petit Filet Mignon*(4oz), potato puree, spinach, grilled shrimp, parmesan sauce **20 (gf)**
Korean Pork Ribs, fried jasmine rice, cauliflower, egg **22 (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
Dessert special, ask your server

Assorted Ice Cream Sandwiches10
Dessert special, ask your server

Bar Tapas

Garlic Hummus, heirloom vegetables, toast **9**
Pommes Frites **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