

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

Winter Squash-Red Chili Soup,
 polenta croutons **12/15**

SMALL PLATES

North Carolina Oysters on the Half Shell* (10 oysters)*, steamed or raw, green papaya-cilantro mignonette 13 (gf)
Oysters Rockefeller 15 (gf)
Duck Confit-Winter Squash Egg Roll,
 Chinese parsley & Chinese mustard **18 (gf)**
Fried Oysters, green apple & pomegranate honey **14**
Sea Scallops, avocado puree & jicama salsa **14 (gf)**
Cod Puppies, pancetta ham & madeira cream **10 (gf)**
Wagyu Carpaccio*, horseradish, parmesan & artisan whole grain mustard **15**
Duck Breast Pastrami, juniper berry & goat's cheese **10 (gf)**
Hot Italian Sausage, pickled hard cooked egg & charred shishito peppers **12 (gf)**
Quail Breasts, orange-sriracha, cauliflower couscous & black beans **16**
Beef tips*, root vegetable & shallots **14 (gf)**
Lobster Tail, roasted eggplant, lemon-mirin & capers **20**

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

SANDWICHES

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

ENTRÉES

Rutabaga Gnocchi, green kale, pumpkin seeds, mascarpone cheese **15 (vegetarian)**
Scottish Salmon*, black turtle beans, roast eggplant & linguça sausage **23 (gf)**
Seafood Étouffée, okra frites, fragrant rice & andouille sausage **21**
NC River Trout, three sisters succotash, pecans & spoon bread **24**
Beef Short Rib "Stroganoff", pappardelle pasta, dill & local mushrooms **32**
Airline Chicken Breasts, medjool dates, celery root puree, & pan juices **22 (gf)**
Hanger Steak Frites*, garlic-herb butter, salad, cajun spice & house frites **22 (gf)**
8 oz Filet Mignon*, rutabaga, green kale, crabmeat & lemon hollandaise **32 (gf)**
Pork Chop*, creamed wild rice, local mushroom salad & red eye gravy **26**

SIDES

Pommes Frites, Smoked Paprika Aioli **7 (gf)**
 Creamed wild rice **6 (gf)**
 Pampadams **5 (gf)**
 Black Turtle Bean & linguça **6(gf)**
 Three Sisters Succotash **5 (gf)**
 Local Mushroom **9 (gf)**
 Rutabaga Mashed **5 (gf)**
 Kale **5 (gf)**
 Spoon bread **5**

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**
 Shrimp & Pancetta **12**
 Charred shishito peppers **9**
 Duck Confit- fig marmalade flatbread **9**
 Andouille sausage & Chinese Mustard **8**
 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



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