



BEGINNINGS

Winter Salad(†) roasted apples, butternut squash, goat cheese, spiced pecans, cornbread croutons, honey-thyme dressing | 10
Lettuce Wraps(GF) duck confit with sweet potato hoisin, herbs, pickled fresno chili | 12
Farmhouse Soup(GF) varies daily | 7

Tuna Tartare cucumber, capers, preserved lemon, harissa yogurt, sea salt crackers | 15
Bread & Butter house-made cornbread, honey butter | 5
Crostino honeyed goat cheese, bacon, fig preserves | 9

MAINS

***Seared Tuna**(GF) appalachian gold potatoes, grape tomatoes, mushrooms, preserved lemon yogurt | 30
***Roasted Chicken** ricotta gnocchi, oyster mushroom, butternut squash cream | 21
***Hanger Steak**(GF) potatoes aligot, cippolini onions, arugula, balsamic demi glace | 28
Cornbread Crusted Pork Chop braised sweet potatoes, sauteed spinach, bourbon-molasses glaze | 27
Roasted Cauliflower “Steak”(†,GF) charred carrot hummus, beets, cauliflower rice, cilantro hot sauce | 15

SIDE ITEMS

Collard Greens(GF) bacon, apple cider vinegar, chili pepper | 7

Hushpuppies whipped sorghum butter | 9

Piedmont serves food inspired by the local foodways of North Carolina and sourced directly from our farms and waters.

We honor and thank the many local farmers, food artisans, fisher folk, and local markets who are the backbone of what we create here. They toil in the fields and in our waters to raise, catch or create food that they believe in and we are honored to serve you every day.

Many of our menu items are inspired by recipes from books written by our Executive Chef and owner, Jamie DeMent. Both books are available to purchase here.

The Farmhouse Chef: Recipes & Stories from my Carolina Farm
and
Canning in the Modern Kitchen

20% Gratuity will be added to all parties of 6 or more. No split checks of 6 or more.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

† - vegan | GF - gluten free

www.piedmontrestaurant.com 919.683.1213



CORAVIN POURS BY THE GLASS

Enjoy a glass of Sommelier-selected super premium wine, without having to purchase the bottle.

This week's white selection: **The Hess Collection, Panthera, Chardonnay, Russian River Valley, Sonoma County, California 2017**

\$25 per glass | \$75 per bottle

This week's red selection: **Ridge Vineyards, Three Valleys, Zinfandel Blend, Sonoma County, California 2017**

\$22 per glass | \$66 per bottle

WHITE WINES BY THE GLASS

4 oz | 6 oz | btl

outer sounds - **sauvignon blanc** - marlborough, new zealand 2018 7.5 | 11 | 44

charisse- **picpoul de pinet** - languedoc-roussillon, france 2018 9 | 13 | 52

cantine ippolita - "marechiaro" **greco bianco** - cirò marina, calabria, italy 2018 8 | 12 | 48

copain - "tous ensemble" **chardonnay** - russian river valley, california 2016 10 | 15 | 60

domaine de la bretauche - **chardonnay** - burgundy, france 2017 10 | 15 | 60

col solivo - extra-dry d.o.c **prosecco** - colle val d'elsa, italy NV 11 | 44

les acanthes - **viognier** - pays d'Oc, france 2018 7 | 10 | 40

ROSE WINES BY THE GLASS

krone - **sparkling rosé of pinot noir** -tulbagh, south africa 2016 14 | 56

poema - **cava brut rosé** - penedes, spain NV 10 | 40

hendry vineyards - **zinfandel blend rosé** - napa valley, california 2018 9.5 | 14 | 56

domaine marrenon - "**roséfine**" **syrah-grenache rosé** - AOP luberon, provence, france 2018 9 | 13 | 52

RED WINES BY THE GLASS

venturini baldini - **sparkling lambrusco** - emilia-romagna, italy NV 8 | 10 | 44

riccitelli - "the party" **malbec** - lujan de cuyo, argentina 2018 9.5 | 14 | 56

lealtanza - **crianza** - rioja, spain 2015 9.5 | 14 | 56

château de la selve - "petit selve" **rhône blend**- ardèche, france, 2018 8 | 12 | 48

fontanavecchia -**sannio piediroso** - campania, italy 2013 9 | 13 | 52

grapesmith & crusher - **cabernet sauvignon** - columbia valley, washington 2016 8 | 12 | 48

arrowood - **cabernet sauvignon** - sonoma county, california 2016 11 | 16 | 64

hendry ranch - **zinfandel** - napa valley, california 2014 10 | 15 | 60

folly of the beast - **pinot noir** - central coast, california 2017 8 | 12 | 48

gran moraine vineyard - yamhill-carlton- **pinot noir** - yamhill, oregon 2016 12 | 18 | 72

CRAFT COCKTAILS

cranberry mule bedlam vodka, cranberry puree, lime, ginger beer | 10

new carolina rye whiskey, aromatic bitters, grapefruit, lemon, sorghum, carpano antica | 11

negroni 401 vida mezcal, campari, punt e mes, orange bitters | 13

1978 spiced rum, campari, pineapple, lime | 12

cider sangria james creek hard cider, gin, lime, honey simple, cinnamon, thyme | 13

cinnamon pear margarita espolon tequila, triple sec, apple cider, cinnamon, pear juice | 13

LOCAL BEER

DRAFT

compass rose - **scott's view**- scottish ale | 7

BOTTLES & CANS

fullsteam - **la frida** - mole stout | 7



fullsteam - **paycheck** - pilsner | 6
fullsteam – **chestnut vienna lager** - 1807 | 7
ponysaurus - **red rye ipa** | 7

french broad river brewery - **redmon session** - india pale ale | 6
james creek - **crossbow** - muscadine wine & apple cider | 8
french broad river - **gateway kölsch** - german pale ale | 6