



COMMUNITY PLATES

Garden Noshes

Choice of One 5 - Choice of Three 12 -
Choice of Five 19 - Choice of Seven 25 -

Hummus with Preserved Lemon, Red Curry Eggplant, Spiced Olives
Fiery Pepper Relish, Zesty Cucumber Yogurt with Green Onions
Chef's Seasoned Crudité & Marinated Herbed Feta

Fern Bruschetta 8 -

Warm Vegetable Ragu over Hearty Slices of Charred Garlic Bread

Caramelized Onion Tatin 10 -

Balsamic Glaze & Taleggio Cream

Mata Hari Meatballs 9 -

House-Crafted with Seitan, Red Crimson Lentils & Spicy Tomato Skillet

Roasted Cauliflower 11 -

Savory Pistachio-Pepper Brittle & Unfiltered Olive Oil
Duo of Squash & Sun Dried Tomato Purées

Baby Cakes 9 -

Pan-Sautéed of Garden Latkes with Minted Cream

Cheese Plate Single 6 - Trio 14 -

Selection of Artisanal Cheeses with House-Made Jam
Pickled Vegetables & Crackers

Inca Arancini 9 -

Black Barley & Basmati Rice Boules, Mozzarella Cheese & Chimichurri

Green Goddess Soup Daily Blend 6 -

Rosso Salad 12 -

Local Red Leaf Lettuces, Strawberries, Marinated Feta, Charred Spring Onions
Pickled Turnips, Seeded Crackers & Tarragon-Chervil Vinaigrette

Arugula & Smoked Trumpet Mushroom Chef Salad 13 -

Bulgur-Lentil Salad, Walnuts, Deviled Eggs & Tahini-Roasted Pepper Vinaigrette

Warm Kale Salad 12 -

Wilted Kale, Carrot Ribbons, Roasted Beets, Black Sesames & Beet Vinaigrette
Warm Herbed Chevre Cakes

The Fern Salad Large 11 - Small 7 -

Daily Picked Lettuces, Raw Vegetables, Nuts & Herbed Vinaigrette

Add Avocado 2 - Hoop Cheddar Or Mozzarella (Vegan Available) 1 - Bleu Cheese or Chevre 2 -



Sausage & Peppers Hoagie 9 - 

House-Crafted Sausage, Charred Balsamic Peppers & Onions
Mozzarella Cheese with Your Choice of a Side (Lunch Only)

OM Burger 10 - 

House-Made Crispy Burger with White Beans, Tofu & Hemp Seed
Finished with Pickled Fennel & Smoked Tomato Chow Chow
Spicy Jalapeno Aioli on our Whole Grain Bun with Your Choice of a Side
Vegan Cheddar or Mozzarella 1 -
Bleu Cheese or Chevre 2 - NC Hoop Cheddar or Mozzarella 1 -

SIDES 4 - 

Quinoa Salad Simple Salad Roasted Potatoes
Spiced Root Vegetable Chips Local Vegetables

ENTRÉES

Laughing Buddha Bowl 12 - 

Our Unique Daily Balance of the Essentials: Beans, Rice, Greens & Vegetables

Farmhouse Ragout 14 - 

Crushed Potatoes with Preserved Lemon & Unfiltered Olive Oil, Spinach
Local Glazed Rainbow Carrots, Marcona Almonds, Tempeh & Roasted Tomatoes

Carob Farro "Risotto" 14 - 

Carob-Dusted Farro, Local Wild Mushrooms
Roasted Root Vegetables (Dinner Only)

Red Beet Tagliatelle 16 -

House Beet Pasta Tossed with Figs & Sauté of Beet Greens
Carolina Bleu Cheese & Walnut-Red Wine Sauce

Roasted Eggplant & Zucchini Parmesan 13 -

Layers of Garden Goodness with a Spicy Tomato Sauce & Mozzarella Cheese

Tribal Tacos 12 - 

Traditional Indian Fry Bread Topped with Pinto Bean & Squash Chili
Fresh Tomatoes, Onions, Lettuces & Local Sharp Cheddar

Bavarian Cabbage & Spaetzel 13 - 

Herbed Spaetzel with Braised Red Cabbage, House-Crafted Sausage
Stout Mustard Sauce (Dinner Only)

Vegan Selection 

Please ask your Server about Vegan Substitutions 

Executive Chef Alyssa Gorelick

General Manager Lou-Anne Bohland