



RESTAURANT, PERSONAL CHEF & CATERING

Beginnings

- Baked Juusto** **\$7.95**
Ashe County Juusto served with a fresh fruit chutney & baked crostini
- Collard Green Spring Rolls** **\$6.95**
Stuffed with pork belly, fried and served with a creamy mustard dipping sauce
- Cornmeal Encrusted Oysters (GF)** **\$8.95**
Six perfectly fried oysters served with our zesty tartar and cocktail dipping sauces
- Shrimp and Radish Green Spring Rolls (GF)** **\$7.95**
NC shrimp and radish sprouts rolled fresh with a Thai chili peanut dipping sauce

The Stockpots Blessings

By the Cup - \$2.75

By the Bowl - \$4.75

Incomparable Lobster Bisque

Creamy, buttery, "lobstery" – what more can we say??

R² – Roasted Red Pepper Soup

A truly delightful blend of roasted red peppers and smoked Gouda cheese with a generous dollop of fresh cream, of course

The Gardens Bounty

- Blue Cheese and Bacon Salad (GF)** **\$6.95**
Local hydroponic Bibb lettuce with house smoked bacon and blue cheese dressing
- Crab and Avocado Salad (GF)** **\$6.95**
Fresh Avocado with our house crab salad topped with our lemon rosemary vinaigrette
- Garden Salad (GF)** **\$3.95**
Fresh, local greens with cucumber, carrot and tomato served with your choice of house dressing

Add Grilled Chicken, Steak or Shrimp to make an entrée for only \$5.00

Dressing Selections (GF): Lemon Rosemary, Ginger Sesame, Ranch, Balsamic, Blue Cheese, Vidalia Onion Vinaigrette or dressing of the day

GF = Gluten Free

☞ We use fresh local fruits and vegetables ☞



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Signature Selections

Carolina Sand & Sea (GF)	\$15.95
A creamy blending of fresh shrimp, Tasso ham and stone ground grits – a Rhett's southern gourmet specialty (no side included)	
Rhett's Signature Trout (GF)	\$16.95
Cornmeal-coated pan-seared trout, served with a brown butter pecan sauce	
Southern Style Cordon Blue	\$16.95
Delectable boneless chicken breast stuffed with Ashe County cheese and Country Prosciutto drizzled with a light honey gravy (traditional style fried chicken also available – ask your server) (request no gravy for GF option)	

Evenings Main Selections

NC Ribeye (GF)	\$22.95
Grilled hormone, antibiotic free selection of USDA inspected NC ribeye	
Grilled Lamb Chops (GF)	\$20.95
Rosemary and garlic marinated lamb chop topped with pesto butter	
Farmers Ravioli	\$14.95
Made fresh weekly with local vegetables (comes with one side)	
Stuffed Quail (GF)	\$16.95
SC Quail with a lemon mint quinoa stuffing topped with a white wine sauce (add a second quail for \$4.00 – perfect for sharing)	

Each entrée comes with two sides of your choice or our Garden Salad

Sides (or a combination of any three for \$12.95)

Roasted Garlic Risotto (GF)	Truffle Mashed Potatoes (GF)
Sweet Mash (GF)	Collard Greens (GF)
Sautéed Local Greens (GF)	White Pepper & Sage Dumplings
Sautéed Brussel Sprouts (GF)	Black Eyed Peas (GF)
Roasted Asparagus (GF)	Glazed Carrots (GF)

☞All our food is prepared fresh, we thank you for your patience☞