

Salida's

\$55.00 menu

Includes chef-selected, welcome hors d'oeuvres

Salad Selection

House Salad

Local Organic greens, toasted almonds, pickled red onion,
NC apples, apple cider vinaigrette

Entrée Selections

Shrimp and Grits

Sautéed shrimp, roasted red peppers, pork sausage,
applewood bacon, white cheddar, bourbon cream, Adluh grits

Grilled Ranch Steak

Garlic & herb rubbed USDA Prime Ranch Steak, roasted fingerling potatoes,
grilled asparagus, red wine demi-glace

Grilled Pork Chop

Apple cider brined pork chop, bourbon-brown sugar mashed sweet potatoes,
sautéed broccolini, house made apple butter

Fish Du Jour

Pan seared fish, creamed jasmine rice,
sautéed broccolini, basil beurre blanc

Stuffed Acorn Squash

Roasted acorn squash, farro pilaf, butternut squash, shallot, celery,
smoked pecans, dried cranberries, spinach, spicy citrus sorghum

Dessert Selection

House made seasonal dessert option