



HOTEL CASHIERS BAR & KITCHEN

SMALL PLATES

MARINATED OLIVES	8	BREAD & BUTTER	9
<i>Herbs, Citrus, & Olive Oil</i>		<i>Sourdough & Butter Terrine</i>	
DREAM BIG FARMS' MUSHROOMS	15	SIANO BURRATA SALAD	16
<i>Cauliflower and feta velouté, toasted walnuts, & lemon vinaigrette</i>		<i>Henderson County apples, fennel arugula, NC ham, sherry vinaigrette</i>	
LITTLE GEM SALAD	15	ROASTED GARLIC HUMMUS	16
<i>Shaved seasonal vegetables, avocado, sweet and spicy almonds, & Dijon vinaigrette</i>		<i>Pickled and roasted root vegetables, Calabrian chili, Daniel's za'atar, & lavash</i>	
CHARCUTERIE & CHEESE*	32	BAKED CRAB CAKE	20
<i>Selection of meats and cheeses, mustard, jam, candied nuts, pickles, warm bread, & lavash</i>		<i>Remoulade, vegetable slaw, & petite herb salad</i>	

MAINS

PORK ROULADE	28	CROQUE MONSIEUR	20
<i>Sour brussel kraut, Henderson County apple sauce, sweet potato gnocchi, & sage brown butter</i>		<i>Opened-faced sourdough bread, smoked ham, Swiss cheese, bechamel, & green salad</i>	
CITRUS ROASTED HALF CHICKEN	28	OSAGE FARMS' CABBAGE	24
<i>Garlic jus, brown butter croutons, figs, kale, & sumac vinaigrette</i>		<i>Roasted cabbage, white sorghum, sorghum-sherry-gastrique, acorn squash, & DBF mushrooms</i>	
PAN-SEARED NC AMBERJACK	32		
<i>Rouille, lemon horseradish, & roasted brussel sprouts</i>			

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS**