



LUNCH

APPETIZERS

Fried Green Tomatoes

Split Creek Farm goat cheese and a three pepper jelly. 8

Crispy Calamari

Paired with a Sriracha aioli. 14

* Tuna Tartare

Ahi tuna, sweet Thai chili, soy glaze, avocado salad & crispy wontons. 14

Crab Dip

Wild caught North Carolina blue crab with pimento cheese. 14

Cheese Board

Artisan cheeses, fresh fruit, berry preserves, & honey butter. 16

Charcuterie Board

Artisan cheeses, salami, Prosciutto, & Capocollo with fig preserves & honey dijon. 18

SALADS

Maestro's House

Artisan lettuce, croutons, radish, grape tomatoes, French Feta with our signature cajun house dressing. 7

Caesar

Crispy pancetta, Parmesan crisps, cajun sourdough croutons. 7

Verano

Spinach, strawberries, blueberries, pecans, & mozzarella pearls with strawberry balsamic vinaigrette. 8

Add on Chicken (6) / Shrimp (7) / Steak (12) / Salmon (8)

SOUPS

Soup du Jour

Daily Chef inspirations — cup 6 / bowl 10

She-Crab

Wild caught North Carolina blue crab — cup 8 / bowl 12

Chicken Corn Chowder

Roasted chicken, creamed corn, & carrots topped with cheddar & green onion — cup 8 / bowl 12

SANDWICHES

Avocado Toast

Sliced brioche, fresh avocado, watercress, red radish, heirloom tomato, bacon, & melted Havarti. 12

Chicken Salad

Served with arugula & heirloom tomatoes on croissant. 12

Fried Green Tomato BLT

Nueske's bacon, pimento cheese, & a fried green tomato. 12

Tuna Salad Melt

Tuna salad, watercress, heirloom tomatoes, topped with melted Havarti served on open-faced english muffin. 12

Turkey Pesto Melt

Turkey, arugula, & pesto with melted Havarti on a croissant. 13

* Cheeseburger

8 oz. Certified Angus Beef, lettuce, heirloom tomatoes, & Brie. 14

Maestro's Club

Ham, turkey, bacon, lettuce, tomatoes, & avocado with Havarti & mayo on a croissant. 14

Reuben

Rye bread finished with Thousand Island dressing, sliced corn beef brisket, & sauerkraut. 14

Prime Rib & Cheddar Melt

Shaved prime rib topped with a sharp cheddar fondue & horseradish aioli on sliced brioche. 18

ENTREÉS

Crispy Chicken

Fried chicken with citrus gravy, mashed potatoes, & haricot verts. 16

Argentinian Milanese

Slightly pan fried steak, Parmesan, arugula & grape tomato salad. Served with an over-easy egg & potato frites, all finished with chimichurri & served on sliced brioche. 18

Tuscan Shrimp Pasta

Linguini pasta with seasonal vegetables in a roasted garlic cream sauce. 20

Cajun Salmon

Served with creamy dill & potato salad. 22

* Steak & Frites

Two 4 oz. filets with béarnaise & frites. 32

SIDES

Truffle Fries — 5

Sweet Potato Fries — 5

Potato Salad — 5

Pasta Salad — 5

Onion Rings — 5

Seasonal Mixed Vegetables — 4

Seasonal Fruit — 5

DESSERTS

Seasonal Cheesecake — 6

Crème Brûlée — 7

Peanut Butter Chocolate Ganache Cake — 9

FOR KIDS

Grilled Cheese — 6

Mac & Cheese — 8

Chicken Tenders — 8

Cheeseburger — 8

Teas & Coffees — 3
Coca-Cola products — 4