

STOKE

FARMERS + FRIENDS

Border Springs Farm, Springer Mountain Farms, Charlotte Fish Co., Sunburst Trout Farm, Harmony Ridge Farms, Orrman's Cheese, Palmetto Farms, Windcrest Farm, Anson Mills, Wholesome County Creamery, Benton's Country Ham, Farm & Sparrow, Johnson Co. Country Hams, Pasta & Provisions, Burton Farm, Uno Alla Volta, Fair Share Farm, Urban Gourmet Farm, Althea's Pottery

SMALL

PRETZEL BRIOCHE Whipped butters	8
PORK BELLY ^{GF} Chilean Andes Arrope glaze, spring pickles	12
BURRATA Watermelon gazpacho, heirloom tomatoes	12
DEVILED EGGS ^{GF} Pickles, Aleppo, herb bacon salad	8
STOKE FAMILY HAM + CHEESE ^{GF} Selection from our farmers	30

FROM THE GARDEN

KALE -BROCCOLI ^{GF} Pickled onion, cranberry, spicy candied pecan, creamy dressing	11
*LITTLE GEM LETTUCE SALAD ^{GF} Baby head lettuce, blue cheese, pretzel croutons, lardons, 6-minute egg, avocado	12
100 GARDENS SALAD Green and red oak lettuce, chives, radish, heirlooms, parmesan, cashew, buttermilk dressing	12

LARGE

*STOKE BURGER ShIPLEY Farm beef, glazed bacon, Lusty Monk, gruyere, potato roll	20
*WAGYU BURGER Onion bacon jam, Jasper Hill blue cheese, Lusty Monk, potato roll	23
*DRY PACK SCALLOPS ^{GF} Pea nage, Parmesan froth, smoked chili oil	33
COASTAL CATCH from VA to FL ^{GF} Lobster scent Carolina rice, peas, wilted greens, gremolata	35
STICKY PORK SHANK ^{GF} Chile-sorghum glaze, peanuts, toasted sesame seed	28
*12oz NY STRIP ^{GF} Kimchi seasoning, sherry caramelized onion, bordelaise	45
FARM + SPARROW SHRIMP & GRITS ^{GF} Creamy grits, NC shrimp, lump crab, Tasso ham, lobster sauce	30
*APPLE CIDER BRINED PORK LOIN ^{GF} Turmeric-kombucha purée, collards, pear mostarda	36
CAPELINNI Fava and pistachio pesto, scallops, shrimp, chile breadcrumbs	30
PORK BELLY PIZZA Gruyere, mozzarella, roasted tomato, pork rind, fennel, frisée, lemon vinaigrette	20

COMPANIONS

BRAVA FINGERLING POTATOES ^{GF} Spanish paprika, garlic aioli, brava sauce	8
ESQUITES ^{GF} Roasted corn, lime, crema, cilantro, cotija	9
*RICE GRITS ^{GF} Heirloom tomato, 63° egg, fricco	10
SPRING PEA RAVIOLI Beurre Monte, sweet peas, mint, serrano chips	10
MAC + CHEESE Smoked gouda & gruyere, chile breadcrumbs	9
FAIRY TALES EGGPLANT ^{GF} Harissa dressing, spicy za'atar and fried capers	9
SQUASH ^{GF} Urban Gourmet lion's mane mushroom, harissa wholesome yogurt, za'atar	9
SAVOY CABBAGE ^{GF} Pickled carrots, toasted nuts, parsley leaves, green onion, citrus vinaigrette	10
SHISHITO ^{GF} Citrus crema, sesame seed, Aleppo	9
SUCCOTASH ^{GF} Smoked tomato purée, corn, shallots, garlic, peppers, Bradford okra, miso tomato broth, fresno chili	10

* These items may be served raw or undercooked. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS may increase your RISK of foodborne illness. | ^{GF} indicates options that are/can be prepared gluten-free. Food allergy concerns? Please alert our staff prior to ordering.