

TWIGS

To BEGIN

FRIED GREEN TOMATOES PIMENTO CHEESE FONDANT, BACON JAM, HOUSE PICKLED CIPOLLINI ONIONS 9

TWIGS CRAB CAKE PEPPERED LOBSTER CREAM, LEMON CAPER AIOLI 15

FRIED BRUSSEL SPROUTS SMOKED BACON, TOASTED PISTACHIOS, SRIRACHA AIOLI 10

PEACH BBQ'D DUCK TENDERS GOAT CHEESE CRUMBLES 12

NORTH CAROLINA SHRIMP COCKTAIL CHIPOTLE COCKTAIL SAUCE, BLUE CHEESE SLAW 12

PIMENTO CHEESE ASHE COUNTY CHEDDAR, PIQUILLO PEPPERS 8

OYSTER ORLEANAISE FLASH FRIED, LOBSTER CREAM SAUCE, AGED PARMIGIANO 14*

SEARED AHI TUNA PONZU REDUCTION, CRISPY WONTONS, SEAWEED SALAD, WASABI, PICKLED GINGER 15*

CHEESE PLATE CHEF'S DAILY SELECTION • SMALL 12 • LARGE 16

SOUPS + SALADS

CAESAR FRESH GARLIC, AGED PARMIGIANO, HOUSE MADE CROUTONS, ANCHOVIES UPON REQUEST 8*

ICEBERG WEDGE BLUE CHEESE, BENTON'S BACON, TOMATOES 8

TOMATO MOZZARELLA VINE RIPE TOMATOES, FRESH MOZZARELLA, FLEUR DE SEL,
SWEET BASIL, BALSAMIC REDUCTION 9

GRILLED ROMAINE MEXICAN STREET CORN, FRIED TORTILLAS, MARINATED TOMATOES,
AVOCADO RANCH DRESSING 8

ADDITIONS

• CHICKEN 6 • SHRIMP 7 • SALMON 8 • CRAB CAKE 15 • AHI TUNA 9

TOMATO BISQUE 7 **SOUP OF THE DAY** 7

DRESSINGS

BLUE CHEESE • GORGONZOLA WALNUT • RANCH • PARMESAN PEPPERCORN
GOAT CHEESE + CHAMPAGNE VINAIGRETTE • LUSTY MONK HONEY MUSTARD • BALSAMIC VINAIGRETTE

TRADITIONS

INCLUDE HOUSE SALAD

MOUNTAIN RAINBOW TROUT SAUTÉED OR PECAN ENCRUSTED, CAPERS, CITRUS BEURRE BLANC,
ARUGULA SALAD, FINGERLING POTATOES 28

TWIGS CRAB CAKES PAN FRIED, NANTUA SAUCE, ZUCCHINI RIBBONS, HERBED QUINOA 32

LOW COUNTRY SHRIMP + ANDOUILLE SAUSAGE GUILFORD STONEGROUND GRITS, SAN GIUSEPPE ANDOUILLE,
OKRA, PIQUILLO PEPPERS, LOBSTER CREAM SAUCE 25

VEAL LIVER SAUTÉED, BACON, ONIONS, MUSHROOM DEMI-GLACE, BABY KALE, SMASHED NEW POTATOES 27*

FILET MIGNON GRILLED, GORGONZOLA BUTTER, TOBACCO ONIONS, PORT WINE DEMI-GLACE, PARSNIP PUREE,
WILTED SPINACH, SMASHED NEW POTATOES

• PETITE 35* • GENEROUS 40*

BOWTIE PASTA TOMATOES, GARLIC, SPINACH, PINE NUTS, FRESH BASIL, GORGONZOLA, WHITE WINE SAUCE 22

• CHICKEN 6 • SHRIMP 7 • SALMON 8

CHEF'S SELECTIONS

INCLUDE HOUSE SALAD

WILD CAUGHT SALMON CORIANDER BROWN SUGAR SEARED, ZUCCHINI RIBBONS,
SAFFRON DILL BEURRE BLANC, GREEN ONION RISOTTO 29*

JOYCE FARMS CHICKEN BREAST OVEN ROASTED, BABY VEGETABLES, PARSNIP PUREE 26

NEW ZEALAND LAMB CHOPS GRILLED, MINT SIMPLE SYRUP, ENGLISH PEAS, FINGERLING POTATO CRISPS 36*

VENISON CHOPS GRILLED, SMOKED BLUEBERRIES, BABY KALE, PIMENTO CHEESE GRITS 42*

HERBED QUINOA BOWL ROASTED VEGETABLES 21

SUBSTITUTE SPECIALTY SALAD 6

SUBSTITUTIONS + ADDITIONS ARE WELCOME FOR AN EXTRA CHARGE.

PLEASE INFORM YOUR SERVER OF FOOD ALLERGIES • VEGETARIAN & GLUTEN-FREE ENTRÉES AVAILABLE • SPLIT PLATE CHARGE • CORKAGE FEE • DESSERT CUTTING FEE

TWIGS PROUDLY SUPPORTS LOCAL ORGANIC FARMERS. WHENEVER POSSIBLE WE SOURCE PROTEINS HARVESTED FROM SUSTAINABLE FISHERIES & FARMS.

GOODNIGHT BROTHERS	ENSLEY FARM	BROKEN ARROW RANCH	HERITAGE FARMS	OCTOPUS GARDENS	JOYCE FARMS
ASHE COUNTY CHEESE	OLD MILL OF GUILFORD	WATAUGA COUNTY FARMERS MARKET	CAROLINA MOUNTAIN FARMS	MANCHESTER FARMS	

*THESE MENU ITEMS ARE COOKED TO ORDER & MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.