Chef Lelia Kidd

ELEMENT

Chef's Table

SEASONAL KITCHEN

Redefine™ Reuben **$15.50**
Marbled rye, housemade Redefine™ pastrami, Swiss, Russian dressing, sauerkraut, pickles

Elemental Chik'n n Waffles **$21.50**
Belgian cornbread waffle, fried chik'n, arugula, apples, pears, bourbon maple syrup, crispy rosemary

Steak & Mash **$25.50**
Grilled Redefine flank, rustic skin on potatoes, charred broccolini, and caramelized onion–mushroom red wine gravy.

Marry Me Butter Beans **$16.50**
NC butter beans, lima beans, roasted and sundried tomatoes, garlic, caramelized onion, feta, parmesan, mozzarella, basil, thyme, served in a cast iron skillet with toasted sourdough

Brown Butter Sage Gnocchi **$16.50**
Gnocchi, brown butter sage sauce, fennel, kale, roasted butternut squash, topped with parmesan and pecans

Spicy Cabernet Marinara & Meatballs **$18.50**
Old fashioned meatballs in a spicy marinara on spaghetti, topped with fresh basil and parm
Add a salad for $3.50. Add a side of toasted sourdough bread for $3.50.

Chili with Roasted Jalapeño Bacun Cornbread **$16.50**
Redefine beef, mushroom, tomato, chili beans, kidney beans, onion, bell peppers, topped with cheese and scallions, served with roasted jalapeño bacun cornbread
Add jalapeños or pico for $0.50, queso for $1

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Seasonal Libations

Peachy Reaper $14
Creek Water whiskey, fresh peach, Maine Root ginger ale, ginger beer, house reaper syrup

Sparkling Lavender Lemonade $14
Skyy vodka, organic lemonade, citrus soda, fresh lavender, lemon

Cocohito $14
Silver rum, coconut cream, muddled mint, fresh lime, soda

Watermelon Margarita $14
Lunazul tequila, fresh watermelon, lime, chamoy and tajin rim

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