

THE TIN ANGEL

Rick & Vicki Bolsom • Proprietors ~ Donald Main • Chef

APPETIZERS

Warm Goat Cheese Salad

Herb panko crusted croquette on spinach and arugula with apples, almonds, poached figs and champagne-orange dressing 9.00

House Salad

Fresh crisp greens & veggies with Angel dressing 6.00
or: citrus-ginger, red wine vinaigrette, green goddess

Wedge Salad

Crispy bacon, grape tomatoes, croutons and buttermilk blue cheese dressing 8.00

Bread & Butter Warm Challah, 4.00

Soup of the Day 5.00

Bacon Wrapped Black Mission Figs*

Noble Farms goat cheese & spiced honey 9.00

Tempura Shrimp

Sweet pepper jelly 7.50

Crab Cakes

Citrus rémoulade 10.00

P E I Mussels

Garlic, lemon, herbs, diced sweet peppers & pepperoncini; grilled baguette slices 9.00

Fried Green Tomatoes

Horseradish crème fraîche 8.50

Warm Honey Brie Dip

Toasted pecans, poached figs, sliced apples, house crackers 9.00

MARITIME ENTREES

Almond Crusted Carolina Trout

Meyer lemon beurre blanc, couscous and a salad of arugula, shaved asparagus and grapefruit with Champagne vinaigrette 23.00

Shrimp & Crab Risotto

Sautéed with roma tomatoes and basil on saffron risotto & fresh spinach 26.00

Pasta Pesto Rosso

Shrimp and mussels sautéed in rich red pesto sauce, with Italian sausage, spinach & bucatini pasta; Pecorino Romano 23.50

Seared Atlantic Salmon *

With apple & sour cherry chutney, red flannel hash and pea shoot salad 24.00

Med Salad *

Grilled shrimp, chickpeas, artichokes, kalamata olives, feta cheese and toasted pumpkin seeds; on a salad tossed in sun-dried tomato dressing 17.00

MORE ⇨

We do not list every ingredient we use. If you can't tolerate specific foods, please tell your server.

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE

ENTREES

Filet Mignon Medallions*

Two 4 oz tournedos, red wine demi-glace; Boursin mashed potatoes and roasted Brussels sprouts 36.00

Moroccan Lamb Sliders*

Lemon feta spread, tomato jam, crispy leeks on focaccia buns; with house fries 16.00

Grilled Pork Chop*

Bone in chop, maple rum glaze, our beloved Mac & Cheese, green beans 23.00

Bounty Pasta

Butternut squash, kale, carrots, Brussels sprouts petals, edamame in lemon sage brown butter with dried cranberries, toasted pumpkin seeds and gemelli; sprinkled with Pecorino Romano 16.50

ADD SHRIMP 6 ADD CHICKEN 4 ADD ANDOUILLE SAUSAGE 4 ADD MUSSELS 5

Vegetarian "MEATBALLS" & Spaghetti

Eggplant & mushroom non-meatballs in light marinara sauce on roasted spaghetti squash tossed with linguine and kale; Pecorino Romano cheese 16.00

Chimichurri Chicken

Roasted chicken thighs slathered with chimichurri (the pesto of the Pampas), jasmine rice and a cherry tomato, scallion, pepperoncini and lemon feta salad 17.00

Chicken DaVinci

Springer Mountain Farms chicken breast stuffed with provolone cheese & prosciutto and roasted; served with sun-dried tomato & mushroom Marsala sauce; Parmesan polenta and sautéed green beans 21.00

Angel Burger*

Local, all-natural, grass-fed "Gourmet Pasture Beef" (best medium to medium-rare) served with French onion jam (on it), Gruyere cheese and arugula; on hand-made focaccia bun with house fries 15.00

Steak Salad*

Grilled beef tenderloin, sliced and served on a salad with Brussels sprouts, local tomatoes, drunken raisins, bacon and Pecorino Romano; lemon vinaigrette 22.00

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*