During this hard time, we stand with our friends in our locals arts organizations. From 7/13 to 7/18, $10 of every order will go directly to support the

**Prices are A La Carte. Each Dish Feeds 4. Visit mitchellcasteel.com or call 919-847-0135**

- **Sage Rubbed Chicken Breast Roasted with fennel, leeks & artichoke hearts with a black garlic broth** — $38
- **Horseradish Crusted & Grilled Beef Tri-Tip Steak, Smoked Garlic Chimichuri** — $48
- **Sassafras Dusted Pork Tenderloin, Summer Field Pea-Roasted Corn Salsa** — $42
- **Chili Seared Shrimp with Heirloom Tomato, Sugar Snaps & Okra** — $49
- **Broiled North Atlantic Salmon, Black Olive Tapenade, Basil-Mint Pesto** — $45
- **Coconut Curry Vegetable Brochette of Eggplant, Summer Squashes, Tomato & Mushroom, Roasted Red Pepper Butter** — $34
- **Cucumber Salad with Summer Greens, Smoked Salmon Mousse, Pickled Red Onion, Hard Boiled Egg & Pear Tomato with a Lemon Caper Vinaigrette** — $35
- **Caprese Salad with Local Tomatoes, Mozzarella & Basil, Balsamic Vinegar Reduction & Lemon Oil** — $32
A LA CARTE FOR THE ARTS

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Grilled Squashes en Casserole with Romano Cheese & Fresh Oregano...........$24

Potato Carrot Puree....................$22

Rosemary Roasted Red Bliss Potatoes..................$22

Fresh Tomato Parmesan with Herbed Breadcrumbs...............$24

Sautéed Petite Pan Squash with Red Onions, Sweet Peppers & Dill...............$21

Orzo Pasta with Balsamic Marinated Vegetables...............$24

Key Lime Tart, Myers Rum Cream
(Price of one, minimum order of 4)...............$7.50

Sand Hill Peach Spoonbread Cobbler, Bourbon-Ginger Cream...............$28