

Salads and Starters		
Organic Baby Arrowleaf Spinach Salad	Pecans, Feta Cheese, Shaved Fennel and a Roasted Tomato-Balsamic Vinaigrette	8.50
Organic Baby Green Salad	Blue Cheese, Sunflower Seeds, Local Tomatoes and Wood aged Sherry Vinaigrette	6.50
Vine Ripened Tomatoes and Bufala Mozzarella	Roasted Garlic and Basil Puree	11.95
Sauteed Tenderloin of Rabbit	Stone Ground Organic Grits, Cheddar Cheese and a Dijon Cream	8.95
Burgundy Vineyard Snails	Garlic, Butter and Herbs	8.95
Tapas		
Charred Tataki of Tuna	Udon Noodle Salad and a Ginger-Peanut Vinaigrette	10.50
Crisp Lobster Rangoons	Chipotle Mayo Dipping Sauce	12.50
Layered Blue Crab Salad	Avocado, Tomato Salsa, Wasabi Caviar and Lemony Herb Coulis	12.50
Baked Stuffed Oysters (6)	Spinach, Mascarpone and Parmesan Cheeses	15.95
Steamed Prince Edward Island Mussels	White Wine, Lemon, Shallots and Herbs	11.95
Goat Cheese and Sundried Tomato Gratin	Olive Oil and Herb Dried Croutons	12.95
Entrees		
Grilled Sliced Sirloin Steak	Hand Cut Blue Cheese Fries, Green Peppercorn-Tarragon Butter	23.95
Cajun Blacken Mahi-Mahi	Spicy Black Beans, Sweet Potatoes and Jicama Slaw	23.95
Herb Crusted Rack of Lamb	Goat Cheese Whipped Potatoes, Broccolini & Dijon Glaze	28.95
Cedar Grilled Maine Salmon	Fingerling Potatoes, Tiny French Green Beans and Pecan-Orange Vinaigrette	23.95
Grilled Obscenely Large Pork Chop	Homemade Mac n'Cheese, Broccolini & Horseradish Butter	24.95
Roasted Breast of Long Island Ducklin	Mushroom Risotto, Green Beans and a Cherry-Balsamic Glaze	23.95
Goat Cheese Stuffed Breast of Organic Chicken	Angel Hair Pasta, Marinara Sauce with Parmesan	21.95
Rare Grilled Yellowfin Tuna	Ragout of Rock Shrimp, Leeks & Mango. Sweet Potato Hash and Rum	25.95
Sauteed Tiny Bay Scallops and Proscuitto Ravioli	Mushrooms, Spinach and Sun Dried Tomato Cream	24.95
Sides 4.50		

Homemade Mac n'Cheese

**Hand Cut French Fries with
Blue Cheese**

**Tiny French Green Beans with
Marcona Almonds**

Vindaloo Spiked Edamame

Mushroom & Parmesan Risotto

Tempura Broccolini

\$3.00 split plate charge on entrees. Chef Warren's accepts Visa & MasterCard only.

CHEF WARREN'S
A Southern Pines Bistro
(910) 692-5240

Located in downtown Southern Pines across from the historic train station.
Serving dinner 6 nights a week: Monday - Saturday: 5:00 PM - 9:30 PM

215 NE Broad St, Southern Pines, NC 28387