

## Small Plates

### Land

Duck	<i>walnuts, cherries, apricots, raisins, rosemary polenta</i>	• 13
Sticky Baby Back Ribs	<i>sweet soy, lemongrass, yuzu mango salsa</i>	• 12
Foie Gras Sliders	<i>2 sliders, tomato confit, crispy shallots, balsamic reduction</i>	• 19

### Sea

Scallops	<i>mango bacon puree, daikon jalapeño salad</i>	• 15
Grilled Baby Octopus	<i>fennel salad, jalapeno lime vinaigrette</i>	• 12
Shrimp & Scallop Ceviché	<i>lime juice, lime basil sorbet</i>	• 12
Shrimp & Grits	<i>andouille, bell pepper, stone ground grits</i>	• 13
Escargot	<i>thyme, garlic, butter, beef sauce, pesto roquefort soufflé</i>	• 14
Tuna Tempura Roll	<i>tuna, seven pepper sauce, spicy mayo</i>	• 10
Typhoon Roll	<i>crispy shrimp tempura, spicy crab salad spicy mayo</i>	• 12
Lobster Roll	<i>yellow bell pepper, spicy mayo</i>	• 14
Smoked Salmon	<i>frisée salad, dill yoghurt dressing</i>	• 10

### Garden

Mixed Greens	<i>aged balsamic</i>	• 10
Asian Pear Salad	<i>mixed greens, red grapes, crumbled blue cheese mandarin oranges, apricot jalapeño vinaigrette</i>	• 12
Yellow Tomato Soup	<i>yellow tomatoes, onion, celery, chive oil</i>	• 8
Chilled Carrot Ginger Soup	<i>crème fraiche</i>	• 8

## *Large Plates*

<b>Chilean Sea Bass</b>	<i>8oz. portion, braised short ribs, miso buerre monte, edamame</i>	• 33
<b>Herb Crusted Halibut</b>	<i>zucchini blinis, sweet corn, grape tomatoes butter sauce</i>	• 25
<b>Pork Chop</b>	<i>10oz. portion, sweet potato hash, red cabbage, scallions, honey garlic glaze</i>	• 23
<b>Filet Mignon</b>	<i>9oz. portion, grass-fed all-natural beef local tri-color potatoes, beef sauce</i>	• 35
<b>NY Strip Pepper Steak</b>	<i>10 oz. portion, grass-fed all-natural beef pomme frites, beef sauce</i>	• 32
<b>Udon Noodles</b>	<i>thai curry sauce, basil, shiitake mushrooms add tofu 5. chicken 5. salmon 5. shrimp 5. scallop 7.</i>	• 19

## *Sides • 7*

<b>Grilled Tomatoes</b>	<i>pesto, extra virgin olive oil</i>
<b>Potatoes Gratin</b>	<i>white cheddar, parmesan, thyme</i>
<b>Wok-Fried Green Beans</b>	<i>garlic, ginger, sesame oil, red chili flakes</i>
<b>Baby Bok Choy</b>	<i>orange peel, garlic, red chili flakes</i>
<b>Truffled Mac &amp; Cheese</b>	<i>white &amp; yellow cheddar cheese, heavy cream, fines herbs, white truffle oil</i>
<b>Steamed Edamame</b>	<i>sea salt</i>
<b>Garlic Rosemary Mashed Potatoes</b>	<i>roasted garlic, rosemary cream</i>

*\*\*A gratuity of 20% will automatically be added to all parties of 6 or more\*\**

*Please let your server know of any dietary restrictions or allergies*



## *3-Course Dinner \$30*

### *First Course*

**Mixed Greens**  
*aged balsamic*

**Truffled Mac & Cheese**  
*white & yellow cheddar cheese, heavy cream,  
fines herbs, white truffle oil*

**Shrimp & Grits**  
*andouille, bell pepper, stone ground grits*

**Yellow Tomato Soup**  
*yellow tomatoes, onion, celery, chive oil*

**Chilled Carrot Ginger Soup**  
*crème fraiche*

### *Second Course*

**Braised Lamb Shank**  
*kaffir lime, whipped sweet potatoes*

**Pan Roasted Chicken**  
*bowtie pasta, mushrooms, spinach*

**Soy Glaze Salmon**  
*mashed fingerling potatoes, mixed vegetables*

**Angel Hair Pasta**  
*tomato, basil, garlic*  
*add tofu 5. chicken 5. salmon 5. shrimp 5. scallop 7.*

### *Dessert*

**Apple Tart**  
*puff pastry, caramel, vanilla ice cream*

**Selection of Ice Cream or Sorbet**  
*house made seasonal flavors*



*The Mint*  
AT ONE EXCHANGE

*Thank you for dining with us at The Mint. We hope you enjoy the sights, tastes, and sounds of the restaurant while you savor delicious food and fabulous drink.*

*The Mint was opened in January 2008 and is named for the history of the space it occupies. Located where the former Raleigh Savings and Loan bank once operated, The Mint has maintained some elements of the original bank décor. The bank's vault door greets you as you enter and the glass etchings located on the Fayetteville Street side of the restaurant were originally situated behind the bank tellers bearing North Carolina symbols helping to preserve our local history.*

*We hope that you enjoy your dining experience at The Mint and invite you to call on any member of our team if there is any way we can assist in making your meal more enjoyable. Thank you for being our guest and we look forward to serving you.*

*- The Mint Staff*