

Carolina 1663

Contemporary Southern Cuisine

Dinner Menu

One Europa Drive
Chapel Hill, NC 27517

(919)969-2157 for reservations

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-----STARTERS-----

Brunswick Stew A Southern tradition with poached chicken with butter beans	8	Black Eyed Pea Hummus Black eyed peas blended with extra virgin olive oil, corn, tomatoes and garlic and spice – served with pita triangles	7
Chicken Noodle Soup An American classic with wide noodles and vegetables	7	Honey-Siracha Shrimp Crispy shrimp tossed in our honey-siracha sauce, cilantro, and scallions	9
Chef's Soup Kettle Our daily creation	6	Grilled Calamari Steak Marinated with fresh lime and cilantro and served with corn chow-chow	10
Low Country Crab Cakes With roasted red pepper remoulade	12		

-----SALADS AND SANDWICHES-----

Carolina House Salad Crisp Romaine, Iceberg, European greens, carrots, cucumber, crisp bacon, boiled eggs, tomatoes, pickled Bermuda onion and croutons	6	Grilled Pimento Cheese Open face grilled house made pimento cheese with ripe tomatoes and local arugula	8
Classic Caesar Salad	6	BLT Baguette Crusty baguette with ranch spread, smoked bacon, ripe tomatoes and crisp lettuce	9
Southern Chicken Salad Your choice of grilled or fried chicken on a bed of corn, crisp greens tossed with cucumber, tomatoes, bacon, pickled red onion, croutons, and our fresh made Ranch dressing	12	Chicken Sandwich Grilled chicken breast with Swiss and our chipotle dressing, lettuce and tomato	9
Spinach and Baby Arugula (Petite) Tossed with fresh strawberries, goat cheese, pecans and bacon - garnished with bacon-pecan brittle and house made strawberry vinaigrette	7	Chicken, Spinach and Baby Arugula (Full) Tossed with fresh strawberries, goat cheese, pecans and bacon- garnished with bacon-pecan brittle and house made strawberry vinaigrette	12

-----ENTREES-----

Chicken and Dumplings Ashley Farms chicken breast with spring peas, asparagus, fresh herbs and light cream	18	Southern Fried Chicken Breast Ashley Farms chicken with Yukon Gold mash, collard greens and succotash	18
Farmhouse Vegetable Hash Vegan friendly dish of baby Heirloom potatoes, chick peas, asparagus, Portobello, sundried tomatoes, spring peas, garlic, herbs, and Extra Virgin Olive Oil	12	BBQ Pork Chops Two boneless center cut loin chops grilled and basted with our sweet and tangy BBQ sauce and served with corn chow-chow – Choice of two sides	24
Shrimp and Grits Creamy grits topped with jumbo shrimp, smoked sausage, mushrooms, tomatoes and bacon	20	Ashley Farms Pecan Chicken Pecan crusted chicken breast roasted and topped with light Frangelico cream - Choice of two sides	19
Braised Beef Short Rib Roasted carrots, shallots & parsnips, Gorgonzola and gold potato mash	26		

-----FROM THE GRILL-----

Ribeye, 14oz	34	Filet Mignon, 8oz	36
Atlantic Salmon Filet	28	Atlantic Caught Fresh Market Fish	Market

Grill entrees are served with your choice of two sides

-----FRESH SIDES-----

Local Collards, Heirloom Bean Succotash, Gold Potato Mash, Southern Green Beans, Sweet Potatoes, Macaroni & Cheese

-----CAROLINA BURGERS-----

American Classic Good Old Fashioned Burger	10	BBQ Topped with our signature BBQ sauce and Cheddar	10
American Classic with Cheese Choice of American, Cheddar, Swiss, or Blue	10	Veggie Burger Meatless grilled vegetable patty, with or without cheese	10
Bacon Burger Double Cheddar and crispy bacon	10	Grilled Chicken "Burger" Tender grilled chicken breast with melted Swiss and chipotle spread	10

-----DESSERTS-----

Biscuit Shortbread With macerated seasonal berries and whipped cream	5	Sweet Tea Pie Made with lemon and brewed sweet tea	5
Praline Panna Cotta With caramel	6	Old Fashioned Banana Pudding	5
Sweet Potato Cheesecake	7	Dark Chocolate Pot du Crème	5