

Welcome to dinner at  
**General Store Café**

Appetizers

**Chips & Salsa** 3-  
*Corn chips with salsa fresca*  
*Add white Cheddar 2-*

**Artichoke Dip** 6-  
*Artichoke heart, parmesan and white Cheddar with crostini*

**Organic Hummus Platter** 6-  
*Organic hummus, pita, Kalamata olives, fresh tomato, red onion*

**Seasoned Oven Fries with Citrus Soy Mayo Dipping Sauce** 5-  
*Idaho potato wedges with homemade citrus soy mayonnaise for dipping.*

**G.S.C. Grande\*Grande\*Grande Nachos** 9-  
*Chips, black beans, onions, jalapenos, tomatoes, white Cheddar cheese, sour cream & salsa.*  
*Add: Chicken or Guacamole 2-*

**Mediterranean Platter** 11-  
*Hummus, baba ghannouj, tabouleh, feta, Kalamata olives, tzatziki, stuffed grape leaves, and pita*

**Soup of the day**  
*cup 3- bowl 4-*

Salads

**Garden Salad** Sm. 4- Lg. 5-  
*Organic baby greens, tomatoes, cucumbers, & croutons*

**Greek Salad** Sm. 5- Lg. 7-  
*Organic baby greens, Kalamata olives, feta, red onions, tomato*

**Caesar Salad** Sm. 7- Lg. 9-  
*Served with crostini & tapenade*

**Aegean Shrimp Salad** 15-  
*Organic baby greens, smoked mozzarella, Kalamata olives, roasted tomatoes, & seared shrimp tossed in balsamic vinaigrette*

**Billy Salad** Sm. 7- Lg. 9-  
*Organic baby greens, Granny Smith apples, Gorgonzola cheese and toasted walnuts w/balsamic vinaigrette*

**Salad Additions**  
*Marinated free range chicken breast 4- Catch of the day/Sautéed Gulf shrimp 7-*

**Homemade Dressings**

*Sesame Lime Miso, Balsamic Vinaigrette, Creamy Garlic Herb,  
Bleu Cheese, Lemon Tahini and Greek Vinaigrette*

For Split checks and tables of 8 or more, an 18% gratuity will be included on the final bill.

## Entrees

### **Beef Tenderloin with Horseradish Aioli 23-**

*Antibiotic and Hormone Free Australian Tenderloin served with roasted fingerling potatoes, chef's choice vegetables and organic bread*

### **Spinach Walnut Stuffed Ravioli with Roasted Red Pepper and Smoked Gouda Sauce 15-**

*Locally made ravioli from Drakes Pasta in High Point NC stuffed with spinach and walnut and topped with roasted red pepper and smoked Gouda sauce and served with chef's choice vegetables and organic bread.*

### **Shrimp and Grits GSC 16-**

*Gulf shrimp sautéed in butter and roasted garlic over creamy local organic yellow grits with roasted baby tomatoes and Prosciutto ham and served with chef's choice vegetables and organic bread.*

### **Energy Bowl 15-**

*All natural brown rice topped with seasonal steamed vegetables, fresh greens, baked marinated tofu, organic Pinto beans, and roasted baby tomatoes and a side of sesame ginger sauce and organic bread.*

### **Organic Free Range Grilled Rosemary and Lemon Chicken 18-**

*Grilled free range chicken breast with a fresh Rosemary and lemon rub served with herbed couscous and chef's choice vegetables and organic bread.*

## Burritos

*All Burritos are made with mild salsa rojo or spicy salsa verde sauce, brown rice, white cheddar cheese, and black beans and served with lettuce, sour cream, salsa fresca & tortilla chips on the side.*

### **Jerk Chicken 12-**

*Free range chicken tossed with Jamaican Jerk seasoning and sauce.*

### **Chile Roasted Chicken 12-**

*Free range chicken tossed with our own salsa rojo.*

### **Mayan with NC Sweet Potato and Jerk chicken 13-**

*Mayan seasoned NC sweet potatoes, Free range chicken tossed with Jamaican Jerk seasoning and sauce.*

### **Pittsburrrito with Spinach 11-**

*Fresh organic spinach sautéed with onion and garlic*

***Vegetarian?** Marinated tempah can be substituted for chicken in any burrito or added on for 3-*

*Add a GSC organic side salad with our homemade dressings to any burrito 2-*

### **Childrens' Menu**

*Pasta with white Cheddar cheese, Black Bean Burrito, Cheese Quesadilla, Grilled Chicken*

*All children's entrees are served with Chef's Choice Vegetables 5-*

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