

MENU

At Bluestone American Bistro, we're cooking ingredient driven food where inspiration comes from classic but contemporary American favorites with a homegrown NC influence. Our cooking is also inspired by small local farms, using ingredients that are seasonal, grown, raised or caught locally with care and integrity.



SOUPS -N- GREENS

Bluestone Corn Crab Bisque, Elizabeth City crab, cream, sherry	⌘	8
Roasted Tomato Bisque, herb crostini, smoked Gouda	🌱	6
Kilt Salad, Burch Farms kale, warm bacon vinaigrette, sweet pickled onions, black-eyed beans	⌘ 🌱	9
Beet Salad, spring mix, buratta, Perkins Orchards green apple, Burch Farms purple & yellow beets, citrus vinaigrette	⌘ 🌱	9
Grilled Caesar, lightly charred hearts of romaine, Pretty Boy Farms tomatoes, Parmesan crouton crisp, shaved Parmigiano - Reggiano, Caesar dressing	⌘ 🌱	10
Country Cobb, lightly dusted & fried chicken, Pretty Boy Farms grape tomatoes, avocado, chopped egg, scallions, cucumbers, Gorgonzola, peppered bacon, citrus ranch	⌘	14

STARTERS

NC Fried Green Tomatoes, served with melted house pimento, apple cider glaze	🌱	10
Carolina Mountain Smoked Trout Dip, warm naan, crisp Parmesan kettle chips		13
Caprese Flat Bread, creamy buratta, fresh basil, Sunny Creek Farms heirloom tomatoes	🌱	13
BBQ Pork Flatbread, smoked & shredded Heritage pork, pickled okra, Gorgonzola, NC barbecue		13
Bluestone Wings, 8 house smoked, fried, dusted with spiced seasoning, pimento cheese sauce	⌘	12
Low Country Quesadillas, pulled chicken, smoked cheddar, guacamole, scallion, crème, roasted corn pico de gallo		12
White Bean Hummus, roasted peppers, cucumber, pickled onions, kalamata olives, EVO warm naan	🌱	11
Country Nachos, fresh fried kettle chips, smoked cheddar cheese sauce, scallions, sour cream, roasted corn pico de gallo	🌱	12

HAND HELDS

choose one: tomato Gouda bisque, Bluestone house salad, kettle chips	substitute fries 2	
Street Tacos, NC barbecue pulled pork, grilled corn tortillas, Carolina apple slaw, caramelized peach & jalapeño chutney	⌘	12
Bluestone Bistro Burger, ground Angus* beef, fried tobacco onions, smoked cheddar, Lusty Monk mustard aioli		13
Carolina Pork Sliders, Carolina barbecue, Heritage pork, brioche, NC apple red slaw		12
BS Signature Turkey Club, Brookwood Farms pit roasted turkey, orchard sliced apple, smoked cheddar, bacon, apple butter, local greens, tomato, Texas toast		13
Country Chicken Wrap, spicy pulled chicken, Andouille sausage, red onion, Gorgonzola, warm tortilla		12
Chicken & Waffle Sliders, fried chicken, Sorghum molasses drizzle, warm butter		12
Farmers Market Panini, local sourced seasonal veggies, sautéed greens, smoked Gouda cheese, white bean hummus	🌱	11

ENTREES AVAILABLE 5PM - 10PM

Shrimp & Grits, coastal shrimp, Heritage Farms Andouille sausage, House Autry Mill stone-ground grits, smoked cheddar, scallion, tomato	⌘	21
Homemade Chicken & Waffles, dusted fried chicken, local maple herb butter, house du jour mac & cheese, seasonal succotash		20
Grilled Salmon*, Sorghum molasses based salmon, Carolina gold rice & Burch Farms kale, local spiced pecans	⌘	23
Grilled Ribeye*, 12 ounce Lusty Monk demi glaze, Burch Farms sweet potato hash, seasonal succotash	⌘	28
NC Pork Chop*, 12 ounce French bone Cheshire pork chop chargrilled, peach jalapeño chutney, sweet potato hash	⌘	26
Chef's Market Pasta, seasonally inspired, freshly prepared		18

SWEET ENDINGS

Warm Peach Cobbler, homemade vanilla ice cream	🌱	
Sweet Potato Deep Dish Pie, whipped cream	🌱	
NC Mountain Apple Tart, homemade vanilla bean ice cream, caramel drizzle	🌱	
Southern Chocolate Bourbon Pecan Pie	🌱	8

⌘ Gluten Free 🌱 Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.