

IRREGARDLESS

Starters & Salads

Smoked Trout Dip

NC Smoked trout blended with cheeses and herbs baked and served with warm pita | 15

Coconut Shrimp (gf)

Six Shrimp rolled in coconut batter and fried. Served with orange marmalade | 15

Wild Mushroom Pie

Wild mushrooms cooked in butter and herbs served over puff pastry with cheese | 15

Vegan Calamari (vegan + gf)

Crispy fried king oyster mushroom rings served with remoulade and a tomato sauce. | 15

Roasted Butternut Squash Salad (gf)

Arugula, maple roasted butternut squash, pumpkin seeds, goat cheese, raisins, walnuts, honey crisp apple tossed in a shallot vinaigrette | 13

Roasted Beet Salad (vegan + gf)

Baby spinach tossed with ginger dressing served with roasted beets, oranges, avocado, pecans and red cabbage | 13

Garden Salad (vegan + gf)

Mixed greens, red cabbage, carrots, onions, cucumbers, tomatoes, raisins + sunflower seeds. Served with choice of dressing | 11



Salads are vegan without cheese

Vegan + GF Dressings	Dressings	Add a protein
Lemon Tahini	Ranch	Shrimp 7
Balsamic Vinaigrette	Blue Cheese	Salmon 7
Shallot Vinaigrette		Chicken 5
Lemon Poppyseed		Seitan 5
		Crispy Tofu 6

Entrees

Vegan Roast Dinner (vegan)

Vegan seitan roast, mushroom gravy, cornbread stuffing, cranberry chutney, mashed potatoes and green beans | 30

Maitake & Polenta (vegan + gf)

Fried Maitake mushroom served with creamed spinach, polenta cake, romesco sauce and fried arugula | 25

Roasted Vegetable Streudel (vegan)

Seasonal vegetables roasted and folded in Phyllo dough served with kale pesto sauce and roasted tomato | 25

Eggplant Moussaka (vegan + gf)

Fried Eggplant layered with potatoes, vegan bechamel sauce, "meat sauce" & vegan cheese. Baked and served with sautéed spinach | 25

Turkey Dinner (gf)

Sliced Turkey served with gravy, cornbread stuffing, cranberry chutney, green beans and mashed potatoes | 35

Lobster Manicotti

An irregardless classic of sautéed lobster meat, bay scallops, and shrimp mixed with cheeses. Rolled and baked in fresh homemade pasta, tomato cream sauce and served with wilted spinach. | 38

Rack of Lamb *(gf)

Dijon mustard and herb crusted half rack served with mashed potatoes, grilled asparagus and cabernet sauce | 35

Oscar Filet *(gf)

Filet tenderloin topped with crab meat and hollandaise sauce served with au gratin potatoes and garlicky green beans | 45

Lemon Herb Salmon *(gf)

Pan Seared Skin on Salmon with roasted cauliflower pureé, brussels sprouts, wild mushrooms, lemon herb compound butter and fried arugula | 35

A 20% service charge will be added to parties of five or more guests.

Items marked with the "" Symbol are cooked to order or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.*

Please inform your server of any food allergies.

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