

# Lettuce. Enjoy the Summer



Out of all the enjoyments of summer, none are more anticipated than the arrival of summer salads. The variety of lettuces, the locally grown produce and mouth watering fruits and melons bring freshness to the summer dining experience. Our local Edenton Chefs entice the palette with their summer salad creations. Make it a point, one warm summer night to stop into one of Edenton's fine restaurants and enjoy their new refreshing salads made with seasonal ingredients and fresh produce.



## Herringbone's Grilled Peach Salad

Grilled NC Peaches (Tyner, NC), pickled shallot, prosciutto, burrata, NC honey (Tyner, NC), NC Peanut (Edenton, NC) and sesame crunch, mint. This salad is the epitome of summer in the South. Using local ingredients at the peak of their freshness is what makes this salad so great.  
**Executive Chef Kyle Murphy**  
**The Herringbone**  
**119 W Water St.**



## Carrozza's Fennel Citrus Salad with Pomegranate Vinaigrette

Shaved Fennel, Blood Orange, Navel Orange, Grapefruit, Cerignola and Castelvetrano Olives, Red Onion, Arugula, Mint. Fennel and citrus salad always reminds me of summer—bright, sharp, and alive. Fennel adds this cool, anise crunch that plays against the sweetness and bitterness of blood orange and grapefruit.  
**Chef Gavin Holter**  
**Carrozza**  
**206 S Broad St.**



## Broad Street Diner's Summer's Sweet and Savory Salad Medley

Romaine, hydroponic spring mix, fresh mint, fruit (Apples, Dried Cranberries), Dried Apricots, Nuts (Pecans and Almonds) tossed in coconut mango dressing. This is a delightful, refreshing salad for the summer. Customers, Anne Boffo tried the salad, she said, "Oh my gosh oh my gosh. DELICIOUS."  
**Chef Stephen Gaffney**  
**Broad Street Diner**  
**301 S. Broad St.**



## Waterman's Grilled Blackened Scallops over Caesar Salad

Chopped Romaine lettuce (Croutons & Parmesan Cheese) with house-made, oil based, caesar dressing. Includes pureed Anchovies topped with Outer Banks dry Sea Scallops. Its a light tasty summer salad

that is at once satisfying but not so heavy as to make you feel full. Goes well with a Chardonnay or an ice tea.  
**Waterman's**  
**Chef Madison Williams**  
**427 S. Broad St.**



## Root's Simply Summer Salad

Watermelon, pistachios, goat cheese, arugula, basil vinaigrette and balsamic glaze. The fresh juice watermelon makes this dish feel like summer in the Carolina's and the

creamy goat cheese pairs beautifully with the sweet basil vinaigrette and balsamic glaze. The pistachios add a nice crunch and the arugula gives that perfect peppery flavor that balances this dish. We hope all enjoy.  
**Chef Kristopher Bateman**  
**Downtown Roots**  
**415 S. Broad St.**