

FOR THE TABLE

<b>OYSTERS ON THE HALF SHELL*</b>	GF	<b>\$18</b>	<b>TUNA TARTARE*</b>	GF	<b>\$13</b>
North Carolina oysters, watermelon mignonette, habanero cocktail sauce, charred lemon			Avocado, tapioca fish chips		
<b>PULLED PORK PIMENTO CHEESE DIP</b>		<b>\$13</b>	<b>CHEESE PLATE</b>	V	<b>\$13</b>
Cheddar, smoked pork, pimento			Assorted accoutrements, crostini		
<b>CHICKEN WINGS</b>	GF	<b>\$15</b>	<b>SMOKED NC FISH SPREAD</b>		<b>\$10</b>
Honey lime			Seasonal fish, cucumber, jalepeno, caper, red onion, house sweet spicy pickles, crackers		
<b>MACARONI &amp; CHEESE</b>	V	<b>\$9</b>	<b>PARMESAN FRIES</b>		<b>\$7</b>
Cheddar, fontina, gouda, parmesan			Truffle aioli		
<b>FRIED BRUSSELS SPROUTS</b>	GF, V	<b>\$9</b>	<b>ROASTED CAULIFLOWER</b>	GF, V	<b>\$11</b>
Apple, mustard, sorghum, pepper sauce			Harissa humus, lemon vinaigrette, benne seeds		
<b>SHRIMP &amp; CORN HUSHPUPPIES</b>		<b>\$8</b>	<b>KARAAGE</b>	GF	<b>\$13</b>
Citrus tartar sauce			Japanese-style fried chicken bites, Kewpie mayo, togarashi, lemon		
<b>BOURBON LIVER MOUSSE</b>		<b>\$7</b>	<b>INDO CHILI SHRIMP</b>	GF	<b>\$16</b>
Sweet and sour blueberry, crostini			Steamed shrimp, sambal, garlic, cilantro, lime		
<b>PURPLE SWEET POTATO TOSTONES</b>	GF	<b>\$9</b>			
Fried Okinawa sweet potatoes, pickled mustard seed cranberry relish, goat cheese					

HANDHELDS

<b>DUCK QUESADILLA</b>		<b>\$12</b>	<b>SHRIMP BURGER</b>		<b>\$12</b>
Duck confit, brie and jack cheeses, fig jam, scallions			Honey lime slaw, red curry aioli, chips		
<b>GRILLED VEGETABLE FLATBREAD</b>	V	<b>\$13</b>	<b>BURGER &amp; FRIES*</b>		<b>\$13</b>
Grilled vegetables, smoked pecan and roasted red pepper puree			Two house-ground patties, American, grilled onion, lettuce, pickle, Russian dressing, brioche		
<b>THREE TACOS</b>	GF	<b>\$12</b>			
Choose one: pork, seasonal fish, or vegetable chorizo (V)					

\* Items marked with an asterisk may be served raw or undercooked. 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.

## SOUPS & SALADS

### SOUP OF THE DAY

Ask your server for today's selection and price

**MIXED BABY GREENS** GF, V \$8  
 Apple, celery, onion, pickled fennel, candied pecans, white balsamic vinaigrette

**GRILLED CAESAR\*** \$9  
 Grilled romaine, pomegranate, anchovy caesar dressing

**PEPPER CRUSTED TUNA** GF \$14  
 Mixed lettuces, peppadew, sweet potato, green beans, onion, orange, grapefruit, citrus vinaigrette

**ROASTED BEETS** GF, V \$11  
 Mixed beets, whipped goat cheese, pepitas, frisee, lemon vinaigrette

ADD: **STEAK\*** \$10  
**SHRIMP** \$6  
**SALMON\*** \$9  
**GRILLED CHICKEN** \$6

## ENTREES

**STEAK FRITES\*** GF \$17  
 Roasted shallot vinaigrette

**GRILLED PORK CHOP\*** GF \$19  
 Tamarind, baked field peas, bacon, caramelized cabbage

**NORTH CAROLINA CATCH** MP  
 Seasonal preparations; ask your server

**JOYCE FARMS CHICKEN BREAST** GF \$20  
 Roasted pumpkin, brussels sprouts, sweet potato, tomato tadka, balsamic

**SEAFOOD PASTA** \$25  
 Clams, shrimp, scallop, calamari, tomato, fennel, arugula, wine

**SHRIMP & GRITS** GF \$20  
 Smoked tomato, bacon, asparagus, mushroom, scallion

**GRILLED RIBEYE\*** GF \$37  
 Crispy potato, bacon and cider green beans, chimichurri

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