



FOR THE TABLE

OYSTERS ON THE HALF SHELL* GF \$18

North Carolina oysters, pomegranate mignonette, habanero cocktail sauce, charred lemon

PULLED PORK PIMENTO CHEESE DIP \$13

Cheddar, smoked pork, pimento

CHICKEN WINGS GF \$15

Honey lime

MACARONI & CHEESE V \$10

Cheddar, fontina, gouda, parmesan

FRIED BRUSSELS SPROUTS GF, V \$9

Apple, mustard, sorghum, pepper sauce

BOURBON LIVER MOUSSE \$7

Sweet and sour blueberry, crostini

PURPLE SWEET POTATO TOSTONES GF \$10

Fried Okinawa sweet potatoes, pickled mustard seed cranberry relish, goat cheese

SEARED SCALLOPS* GF \$13

Parsnip, cara cara, malt

TUNA TARTARE* GF \$13

Avocado, tapioca fish chips

CHEESE PLATE V \$13

Assorted accoutrements, crostini

SMOKED NC FISH SPREAD \$10

Seasonal fish, cucumber, jalepeno, caper, red onion, house sweet spicy pickles, crackers

PARMESAN FRIES \$7

Truffle aioli

ROASTED CAULIFLOWER GF, V \$11

Harissa humus, lemon vinaigrette, benne seeds

KARAAGE GF \$13

Japanese-style fried chicken bites, Kewpie mayo, togarashi, lemon

INDO CHILI SHRIMP GF \$16

Steamed shrimp, sambal, garlic, cilantro, lime

HANDHELDS

DUCK QUESADILLA \$12

Duck confit, brie and jack cheeses, fig jam, scallions

VEGETABLE GRILLED CHEESE V \$12

Fontina, grilled portobello, caramelized onion, garlic, tomato

THREE TACOS GF \$12

Choose one: seasonal fish or vegetarian (V)

BURGER & FRIES* \$13

Two house-ground patties, American, grilled onion, lettuce, pickle, Russian dressing, brioche

*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.

V = vegetarian

GF = gluten free

Substitutions politely declined. We are happy to omit ingredients upon request.

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 \$6/\$10

Apple, celery, onion, pickled fennel, candied pecans, white balsamic vinaigrette

GRILLED CAESAR* \$6/\$10

Grilled romaine, pomegranate, anchovy caesar dressing

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

Shoulder tender, roasted shallot vinaigrette

GRILLED PORK CHOP* GF \$20

Tamarind, baked field peas, bacon, caramelized cabbage

BONE-IN BEEF SHORT RIB \$26

Farro parmesan risotto, braised vegetables, asparagus frites

JOYCE FARMS CHICKEN BREAST GF \$21

Roasted pumpkin, brussels sprouts, sweet potato, tomato tadka, balsamic

CIOPPINO \$26

seasonal seafood, fennel & tomato lobster broth, baguette

SHRIMP & GRITS GF \$20

Smoked tomato, bacon, asparagus, mushroom, scallion

GRILLED RIBEYE* GF \$37

Crispy potato, bacon and cider green beans, chimichurri

NORTH CAROLINA CATCH MP

Seasonal preparations; ask your server

* 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.

V = vegetarian

GF = gluten free

Substitutions politely declined. We are happy to omit ingredients upon request.

20% gratuity will be added to parties of 6 or more.