

FOR THE TABLE

OYSTERS ON THE HALF SHELL*	GF	\$18	INDO CHILI SHRIMP	GF	\$16
North Carolina oysters, mignonette, habanero cocktail sauce, charred lemon			Steamed shrimp, sambal, garlic, cilantro, lime, baguette		
P&P PIMENTO CHEESE DIP		\$13	CHEESE PLATE	V	\$14
Cheddar, smoked pork, pimento, pita			Assorted accoutrements, crostini		
CHICKEN WINGS	GF	\$15	SMOKED NC FISH SPREAD		\$12
Honey lime			Seasonal fish, cucumber, jalepeno, caper, red onion, house sweet spicy pickles, crackers		
MACARONI & CHEESE	V	\$10	PARMESAN FRIES		\$8
Cheddar, fontina, gouda, parmesan			Truffle aioli		
FRIED BRUSSELS SPROUTS	GF, V	\$10	ROASTED CAULIFLOWER	GF, V	\$11
Apple, mustard, sorghum, pepper sauce			Harissa hummus, roasted tomatoes, feta, lemon vinaigrette, dukkah, benne seeds		
BOURBON LIVER MOUSSE		\$9			
Sweet and sour blueberry, crostini					
TUNA TARTARE*	GF	\$15			
Avocado, tapioca fish chips					

HANDHELDS

DUCK QUESADILLA		\$14	THREE TACOS	GF	\$12
Duck confit, brie and jack cheeses, fig jam, scallions			Seasonal fish with cabbage, pickled black beans, honey chipotle lime sauce, radish, cilantro		
VEGETABLE GRILLED CHEESE	V	\$12	BURGER & FRIES*		\$15
Fontina, grilled portobello, caramelized onion, roasted garlic, tomato			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 \$7/\$11

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

GRILLED CAESAR* \$7/\$11

Grilled romaine, cured lemon, 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 \$23

Shoulder tender, roasted shallot vinaigrette

GRILLED PORK CHOP* GF \$24

Tamarind, baked field peas, bacon, caramelized cabbage

JOYCE FARMS CHICKEN BREAST GF \$22

Roasted broccoli, tomato and Brussels, black lentils, balsamic, tomato tadka

SHRIMP & GRITS GF \$22

Bacon, smoked tomato, asparagus, mushroom, scallion

GRILLED NEW YORK STRIP* GF \$37

Crispy potato, bacon and cider green beans, chimichurri

NORTH CAROLINA CATCH MP

Seasonal preparations; ask your server

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