

- STARTERS -

AHI TUNA NACHOS* 🍷

teriyaki tuna tataki • crispy wonton chips • mango • wasabi aioli • sesame seaweed salad
- 16 -

JUMBO CAROLINA WINGS

your choice of traditional buffalo • sweet red curry • alabama white sauce
your choice of house made ranch or blue cheese
half dozen - 13 one dozen - 21

FRESH FRIED OYSTERS

8 flour & cornmeal breaded oysters • lemon twist • house made remoulade
- 17 -

SOUTHERN PIMENTO CHEESE 🍷

house made pimento dip • house fried chips
- 16 -

PAN SEARED FOIE GRAS

pan seared foie gras • grilled brioche points • blueberry balsamic gastrique
- 15 -

- SALADS -

HOUSE GARDEN SALAD 🍷 🍷

arcadian greens • tomatoes • cucumbers • carrots • pickled onions
- 13 -

CAESAR SALAD 🍷

heart of romaine • roasted parmesan croutons • house made caesar dressing • shaved parmesan • cherry tomatoes
- 14 -

WINTER GARDEN SALAD 🍷

wild greens • roasted red and golden beets • carrots candied pecans • goat cheese
- 16 -

add: 4oz Filet* • 13, 4oz Salmon* • 12, Fresh Jumbo Shrimp* • 13
• Grilled Chicken - 9 • Fried Oysters - 10

House-made dressings: Ranch • Bleu Cheese • Balsamic Vinaigrette • Sweet Basil • Pomegranate Vinaigrette

SHORT RIBS AND BLUE CHEESE FLATBREAD

braised beef short rib • arugula • cherry tomatoes • caramelized onions • topped with balsamic glaze
- 15 -

FRIED CHICKEN LIVERS

fried chicken livers • tasso gravy • braised collard greens • garlic cream sauce
- 15 -

FRIED GREEN TOMATO CAPRESE 🍷

house made fried green tomatoes • house made pimento cheese • basil chiffonade • balsamic glaze
- 16 -

FRESH STEAMED MUSSELS

steamed mussels • garlic white wine butter sauce • grilled french bread
- 20 -

SOUP DU JOUR | TOMATO SMOKED GOUDA

Cup - 5 - Bowl - 9 -

- SANDWICHES -

NY STRIP SANDWICH*

grilled ny york strip • baguette • arugula • marinated cherry tomatoes • roasted garlic aioli • blue cheese
- 19 -

BRISKET BURGER*

prime brisket burger • brioche bun • choice of swiss, american, cheddar, pimento, or pepper jack
- 18 -

FRIED GREEN TOMATO BLT

fried green tomatoes • lettuce • tomato • house made pimento cheese
- 15 -

IMPOSSIBLE BURGER 🍷 🍷

impossible burger • lettuce • tomato • onion • your choice of cheese
- 17 -

- PASTA -

DUCK PASTA

pappardelle • house made duck confit • marinated craisins • roasted beets • chopped broccolini • duck demi • goat cheese • fines herbs
- 28 -

RATATOUILLE PASTA 🍷

pappardelle • lemon oil • squash • zucchini • cherry tomatoes • garlic • fresh thyme
- 26 -

MUSSEL PAPPARDELLE

steamed mussels • pappardelle • garlic white wine butter sauce
- 28 -

*These menu items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

- ENTRÉES -

SHRIMP & GRITS

carolina jumbo shrimp • white cheddar stone ground grits • peppers • onions • tasso gravy
- 35 -

BLACKENED SALMON*

blackened salmon • white cheddar stone ground grits • grilled broccolini • lemon beurre blanc
- 32 -

NC MOUNTAIN TROUT

nc trout • wild rice pilaf • ratatouille • lemon herb sauce
- 35 -

GRILLED BEEF TENDERLOIN*

grilled beef tenderloin • shallot compound butter • roasted garlic mashed potatoes • bacon parmesan brussel sprouts • rosemary demi glace
- 50 -

TOMAHAWK RIBEYE*

dry aged 30 oz tomahawk ribeye • rosemary demi glace • bearnaise • choice of 3 sides
- Market Price -

NY STRIP*

grilled ny strip • compound butter • roasted baby potatoes • grilled broccolini
- 46 -

VENISON CHOP*

venison chop • wild rice pilaf • bacon parmesan brussels sprouts • lemon garlic rosemary oil
- 50 -

OVERNIGHT SHORT RIBS

braised c.a.b. short ribs • roasted mushroom risotto • grilled broccolini • red wine demi glace
- 43 -

CRISPY DUCK BREAST*

duck breast • seared foie gras • wild rice pilaf • blueberry balsamic gastrique • butternut squash puree
- 38 -

VEGAN BOLOGNAISE

vegan pasta • "impossible" bolognaise • fresh vegetables
- 28 -

SIDES

Roasted Garlic Mashed Potatoes
Bacon Parmesan Brussel Sprouts
White Cheddar Stone Ground Grits
Grilled Broccolini

Wild Rice Pilaf
Ratatouille
Mushroom Risotto
Buttered Pappardelle
Roasted Baby Potatoes

- 6 -

SPLIT PLATE FEE - \$6

A gratuity of 20% will be added to parties of 8 or more •  Gluten Free  Vegan  Contains Peanuts  Vegetarian

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