

# - DINNER MENU -

## - STARTERS -

### AHI TUNA NACHOS\*

seared ahi tuna • fried wontons • wasabi aioli • eel sauce • baby kale •  
peanut butter vinaigrette • diced mango  
- 16 -

### JUMBO CHICKEN WINGS

celery and carrot sticks • your choice of sauce: buffalo  
south carolina mustard • bbq • garlic parm • herb  
half dozen - 10    one dozen - 18

### FRESH FRIED OYSTERS

fried NC oysters' • house made lemon twist • arugula  
house made remoulade  
- 17 -

### SOUTHERN PIMENTO CHEESE

house made pimento dip • house fried chips  
- 15 -


### BACON WRAPPED SHRIMP

blackened shrimp • arugula • blood orange gastrique  
- 16 -

### ROASTED BONE MARROW

parsley garlic topping  
- 18 -

### LOCAL CHARCUTERIE & CHEESE

chefs choice of local meats • cheeses • accoutrements   
- 18 -

### FRIED GREEN TOMATO CAPRESE

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

### BAKED BRIE

red pepper • olive tapenade • crostini • balsamic glaze  
- 15 -

### SOUP DU JOUR | TOMATO SMOKED GOUDA

Cup - 5 -    Bowl - 9 -

## - SALADS -

### HOUSE GARDEN SALAD

arcadian greens • tomatoes • cucumbers • pickled onions  
- 12 -

### CAESAR SALAD

baby romaine • house made brioche • croutons • house made caesar  
dressing • fresh shredded parm  
- 13 -

### AVOCADO & CITRUS SALAD

watermelon radish • orange and grapefruit segments  
fresh diced avocado • honey lavender vinaigrette  
- 14 -

### SPINACH AND BACON SALAD

bacon sherry vinaigrette • local goat cheese • grape tomatoes  
apple wood smoked bacon bits  
- 15 -

*add: Sautéed Shrimp\* • 13 | Grilled Chicken • 9  
Fried Oysters • 10 | Seared Scallops • 18 | Salmon • 12*

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

## - SANDWICHES -

### DUCK DLT\*

smoked duck breast • bacon • lettuce • tomato  
roasted garlic aioli • swiss cheese  
- 15 -

### BRISKET BURGER\*

Beef blend of brisket & chuck • brioche bun • lettuce • tomato  
onion • pickles • choice of cheese  
- 17 -

### FRIED GREEN TOMATO BLT

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

### IMPOSSIBLE BURGER

vegan burger • lettuce • tomato • onion • pickle  
- 17 -

*\*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

jumbo NC shrimp • sauteed peppers • onions • tasso ham gravy  
- 35 -

## PAN SEARED JUMBO SEA SCALLOPS

saffron truffle risotto • fresh english peas  
- 48 -

## NC MOUNTAIN TROUT

pan fried NC trout • roasted tricolored baby carrots • carolina golden rice  
- 40 -

## GRILLED BEEF TENDERLOIN\*

white cheddar stone ground grits • sauteed asparagus • red wine demi • compound butter  
- 55 -

## TOMAHAWK RIBEYE\*

30 oz dry aged ribeye • red wine demi • fresh chimichurri • choice of 3 sides  
- Market Price -

## ROASTED NC RABBIT

local roasted mushrooms • carolina gold rice • whole grain mustard bechamel  
- 52 -

## WHOLE ROASTED SC POUSSIN

fine herb sauce • sauteed baby kale • fried fingerling potatoes  
- 45 -

## VEGAN "MEATLOAF"

fresh english peas • fried fingerling potatoes  
- 38 -

## SMOKED BONE IN PORK CHOP

blueberry bbq sauce • yukon gold mashed potatoes • tricolored baby carrots  
- 45 -

## GRILLED RED SNAPPER

fried fingerling potatoes • carolina golden rice • fresh chimichurri  
- 44 -

## SIDES

Roasted Tricolored Carrots  
White Cheddar Stone Ground Grits  
Roasted Local Mushrooms  
Yukon Gold Mashed Potatoes

Carolina Golden Rice  
Sauteed Asparagus  
Fried Fingerling Potatoes  
Saffron Risotto  
Sauteed Baby Kale

- 6 -

SPLIT PLATE FEE - \$6



A gratuity of 20% will be added to parties of 6 or more •  Vegan  Contains Peanuts  Vegetarian  Contains Sesame Seeds

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