

- STARTERS -

AHI TUNA NACHOS* | 16

seared ahi Tuna with fried Wontons wasabi aioli eel sauce over sesame seaweed salad topped with diced mango

JUMBO CHICKEN WINGS

6 or 12 jumbo chicken wings tossed in your choice of sauce, served with carrot and celery sticks and your choice of dressing. Choose from Buffalo, South Carolina Mustard, BBQ, Nashville Sweet & Spicy.

half dozen - 10 one dozen - 18

FRESH FRIED NC OYSTERS | 17

fresh fried NC oysters' lemon twist over arugula with house made remoulade

SOUTHERN PIMENTO CHEESE | 15

house made pimento dip served with house fried Pita Chips

BAKED GOAT CHEESE | 15

Fresh goat cheese served with kalamata olives, roasted red peppers, blistered cherry tomatoes, and balsamic glaze.

Served with crostinis.

LOCAL CHARCUTERIE & CHEESE | 18

Chefs choice of local meats and cheeses with accoutrements

SOUTHERN TOMATO PIE | 12

flaky pie crust filled with house made pimento cheese and topped with sliced heirloom tomatoes

SOUP DU JOUR | TOMATO SMOKED GOUDA

Cup - 5 - Bowl - 9 -

- SALADS -

HOUSE SALAD | 12

Arcadian greens, tomatoes, cucumbers, and pickled onions

WEDGE SALAD | 12

Baby Romaine topped with house made blue cheese dressing, heirloom cherry tomatoes, warm bacon lardons, crispy onions, and finished with crostinis and balsamic glaze

CAESAR SALAD | 13

Chopped baby romaine tossed in caesar dressing, topped with croutons, and shredded parmesan

STRAWBERRY & ARUGULA SALAD | 13

with feta and roasted pinenuts with house made balsamic vinaigrette

*add: *Sautéed Shrimp 13 | *Grilled Chicken 9
*Fried Oysters 10 | *Grilled Salmon 8 | *Crabcake 12 | Vegan Crabcake 12*

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

- SANDWICHES -

choose 1 side

BRISKET BURGER* | 16

Beef blend of brisket and chuck served on a brioche bun with lettuce, tomato, onion, and pickles with your choice of cheese
add bacon |2

IMPOSSIBLE BURGER | 16

Vegan Burger topped with lettuce, tomato, onion, and pickle

DUCK CLUB SLIDERS | 15

3 Duck Confit Sliders with lettuce, tomato, smoked gouda, and bacon on a king's Hawaiian slider with roasted garlic aioli

CLUB SANDWICH | 14

Toasted White Bread, Smoked Ham, Smoked Turkey, Swiss Cheese, Bacon, Lettuce, Tomato, and mayo served with fries or a side

**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 -

TUNA NIÇOISE* | 32

salad with seared ahi tuna, hard boiled eggs, mixed greens, blanched green beans, potatoes, olives, tomatoes, and finished lemon thyme vinaigrette

GRILLED 16 OZ RIBEYE* | 48

with roasted baby potatoes and grilled asparagus with bearnaise

SHRIMP AND GRITS | 32

Jumbo NC Shrimp sauteed with peppers and onions tossed in a Tasso ham Gravy

GRILLED BEEF TENDERLOIN* | 55

with White Cheddar Stone Ground grits and sauteed asparagus, red wine demi, and compound butter

SEARED NC TROUT | 36

with sauteed lemon arugula and Carolina gold rice pilaf finished with smoked tomato gravy

TOMAHAWK RIBEYE* | MARKET PRICE

30 ounce dry aged bone in ribeye, cooked to your preferred temperature. Served sliced, on a cutting board, with fresh horseradish cream sauce and red wine demi-glaze. You choose the three sides to compliment this incredible cut!

SLOW BRAISED JAMAICAN STYLE OXTAILS | 40

with sauteed peppers and onions over herb Carolina gold rice

GRILLED SALMON* | 35

with roasted baby potatoes and sauteed garlic green beans

VEGAN CRABCAKES | 38

house made vegan Crab Cakes with herb Carolina gold rice, sauteed lemon arugula, finished with vegan siracha aioli

DUCK 2 WAYS | 42

Pan seared Duck Breast and slow roasted Duck leg with white cheddar grits and grilled asparagus finished with local blackberry port wine reduction

PAN SEARED HOUSE MADE CRAB CAKES | 48

with Herb Carolina gold rice and sauteed lemon arugula Finished with Bearnaise

SIDES | 6

Grilled Asparagus
White Cheddar Stone Ground Grits
Sauteed Green Beans
Yukon Gold Mashed potatoes

Herb Carolina Golden Rice
Roasted Baby potatoes
Sauteed lemon arugula

SPLIT PLATE FEE | 6

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

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