

- LUNCH 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: Sauteed 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*

**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 -

NC MOUNTAIN TROUT

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

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 -

- 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
- 18 -

FRIED GREEN TOMATO BLT

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

IMPOSSIBLE BURGER

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

REUBEN CORNED BEEF

rye bread • sauerkraut • thousand island dressing
- 16 -

OYSTER PO BOY

fried oysters • hoagie roll • lettuce • tomato • house made remoulade
- 18 -

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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