**APPETIZERS**

RAW OYSTER* 4 EACH  
mignonette, cocktail sauce, lemon

OYSTERS ROCKEFELLER* 4 EACH  
traditional preparation

SHRIMP COCKTAIL 4 EACH  
traditional preparation

SMOKED TROUT TOAST 12  
arugula, espelette, pickled shallots, parsley

**SALADS**

ROMAINE CAESAR 13  
shaved parmesan, garlic streusel

BLT BIBB 13  
applewood bacon, heirloom tomatoes, bibb lettuce, pickled red onion, buttermilk ranch

ADD TO ANY SALAD: GRILLED CHICKEN BREAST 12 | GRILLED SALMON* 16 | GRILLED STEAK* 24

**ENTREMES**

STEAK & EGGS* 25  
5 oz. grilled tenderloin, hash, 2 farm eggs, salsa verde

SHRIMP AND GRITS 17  
anson mills grit cake, sauteed shrimp, andouille sausage, peppers, shallots

BRUNCH BURGER* 19  
bacon, over easy egg, caramelized onions, bibb lettuce, tomato, cheese sauce, brioche, truffle fries

THE QUEEN* 16  
brined fried chicken, buttermilk biscuit, jalapeno cheddar sausage gravy, sunny side up egg, hash

BENEDICT* 18  
bone marrow bread pudding, poached egg, pork belly, hollandaise, arugula

THICK CUT FRENCH TOAST 16  
brioche, strawberry fennel compote, mascarpone

VEGGIE FRITTATA* 18  
seasonal vegetables, white cheddar, arugula salad

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*STATE OF NORTH CAROLINA HEALTH REGULATIONS DICTATE * CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*