DINNER | NOVEMBER 30, 2023

Small Plates

BUTTERNUT SQUASH BISQUE
pecan crumble, crème fraîche | 10

ROASTED TURKEY & MUSHROOM SOUP
crispy prosciutto, chives | 10

NORTH CAROLINA APPLE SALAD
blue cheese, pistachios, dried cranberries, champagne vinaigrette | 16

ARUGULA & GEM LETTUCE CAESAR SALAD
bacon lardons, heirloom cherry tomatoes, shaved romano cheese | 16

SMOKED TROUT RILLETES
pickled red onion, horseradish cream, rye toast | 17

STEAMED LOCAL CLAMS
clammer dave clams, white wine, garlic cream, parsley, grilled baguette | 18

CAROLINA BBQ SHRIMP
celery root cream, bbq butter, grilled baguette | 18

GRASS FED BEEF CARPACCIO*
thinly sliced raw beef, red wine dijon, parmesan cheese, grilled baguette | 18

CHARCUTERIE PLATE
country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 19

Main

SHRIMP & GRITS
house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill grits | 32

BBQ TUNA*
topped with fried oysters, country ham butter, green onions, mustard q | 37

PAN SEARED NEW BEDFORD SCALLOPS
carolina gold rice, bok choy, corn, red miso, toasted benne seed | 44

GRILLED LOCAL SWORDFISH
sweet potato purée, brown butter vinaigrette, pecan kale salad | 45

PAN ROASTED NORTH CAROLINA FLONDER
ambrose farm baby squash, roasted tomatoes, brandied mushroom cream | 46

GRILLED HERITAGE FARM PORK CHOP*
pumpkin bread pudding, curly kale, sorghum mustard glaze | 36

ROASTED DUCK BREAST*
cannellini bean purée, crispy brussels sprouts, a l’orange gastrique | 36

NEW ZEALAND LAMB RACK*
green beans, muhammara, almond & golden raisin gremolata | 48

8 oz. ALLEN BROS CENTER CUT FILET*
herbed whipped goat cheese, red onion jam | 54

Sides | 8

CRISPY BRUSSELS SPROUTS | BROCCOLI & PARMESAN | CHARRED OKRA | GARLIC KALE |
MARSH HEN MILL GRITS | MASHED YUKON GOLD POTATOES | BRAISED COLLARD GREENS |