DINNER | MAY 14, 2024

Small Plates

**BUTTERNUT SQUASH BISQUE**
pecan crumble, crème fraîche | 10

**CAJUN BUTTERBEAN SOUP**
country ham, chives | 10

**LOCAL BEET SALAD**
roasted carrot and feta spread, cucumbers, cashews, field pea vinaigrette | 17

**PAN ROASTED NC CRAB CAKE**
calabrian chili & tomato sauce, spring onions and green pea salad | 21

**STEAMED LOCAL CLAMS**
clammer dave clams, garlic cream, parsley, grilled baguette | 19

**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 | 19

**CHARCUTERIE PLATE**
country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 21

Main

**SHRIMP & GRITS**
house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill grits | 34

**BBQ TUNA**
topped with fried oysters, country ham butter, green onions, mustard q | 38

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

**PAN SEARED LOCAL FLOUNDER**
heirloom cherry tomato risotto, spinach, crispy apples, chimichurri | 44

**GRILLED CHERRY POINT SWORDFISH**
tabouleh, turnip purée, mojo de ajo, toasted almonds | 44

**GRILLED HERITAGE FARM PORK CHOP**
crispy potatoes, marinated feta, curly kale, peppadew honey | 38

**ROASTED DUCK BREAST**
cannellini bean purée, crispy brussels sprouts, a l’orange gastrique | 38

**NEW ZEALAND LAMB RACK**
green beans, muhammara, raita, rosemary reduction | 52

**GRILLED BEEF TENDERLOIN**
herb goat cheese, red onion jam | 54

**BRASSTOWN BEEF 16 OZ RIBEYE**
peppercorn sauce, parsley butter | 62

Sides | 10

**CRISPY BRUSSELS SPROUTS | BROCCOLI & PARMESAN | GARLIC KALE |**

**MARSH HEN MILL GRITS | MASHED RED SKIN POTATOES | COLLARD GREENS |**