

LUNCH

Open Daily 11:30 am–2:30 pm | Sunday Brunch 11:30 am–2:30 pm

Happy Hour with Snacks & Starters daily 2:30–4:30 pm (until 6pm Thu & Fri)

Snacks | 4

House Beef Jerky

Kimchi Tater Tots

Deviled Eggs du Jour

Grilled Street Corn

House Fries & Ancho Chile Ketchup

Summer Squash Hummus

Starters

Italian Parsley Soup | 6

fresh grated horseradish

Watermelon Gazpacho | 6

celery | ginger sorbet

Local Greens Salad | 7

goat cheese | plums |

candied pecan | fig vinaigrette

Caprese | 10

burrata | tomato | purple basil | flaked salt | olive oil & aged balsamic

Cheese Plate | 12

fruit | honey | cracker bread

Pork Liver Pâté | 10

gerkins | mustard | crostini | red onion

Mussels | 9

garlic | linguça sausage | white wine | butter | pecorino cheese | grilled bread

Curry Fried Oysters | 10

cucumber mint raita | pickled veggies | micro cilantro

Entrées

Greek Lamb Pita | 12

home made pita | marinated veggies | raita

Grilled North Carolina Trout | 16

quinoa salad | cucumber foam | cracker bread

Jumbo Lump Crab Cake | 15

Carolina Plantation rice | succotash | pepper relish

Chicken Korma | 13

almonds | cashews | Saffron Biryani

Lobster Roll | 17

truffle aioli | pepperpress | Yukon gold chips

Cheeseburger* | 14

American, bleu, or cheddar | homemade buttermilk bun | B&B pickles | bacon jam | house fries | ancho chile ketchup

Smoked Tofu | 12

pea shoot pesto | crispy mushrooms | cippolini onions | garlic chips

*These items may be served raw or undercooked. Consuming raw or undercooked foods increases your risk of food borne illnesses.

Several menu items can be modified to accommodate a gluten-free or vegan/vegetarian diet.

Please inform your server of any dietary restrictions & we'll be pleased to make recommendations.