

DINNER

Thursday & Friday 5pm–8:30 pm | Lunch daily & Sunday Brunch 11:30am-2:30pm
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

Smoked Paprika Pork Rinds

House Fries & Ancho Chile Ketchup

Summer Squash Hummus

Grilled Street Corn

Starters

Italian Parsley Soup | 6

fresh grated horseradish

Watermelon Gazpacho | 6

celery | ginger sorbet

Local Greens Salad | 8

goat cheese | plums |
candied pecan | fig vinaigrette

Caprese | 10

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

Cheese Plate | 14

fruit | honey | cracker bread

Pork Liver Pâté | 10

gerkins | mustard | crostini | red onion

Mussels | 10

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

Curry Fried Oysters | 10

cucumber mint raita | pickled veggies |
micro cilantro

Entrées

Pan Roasted Wild Salmon | 23

wax beans | baby zucchini | arugula

Grilled North Carolina Trout | 24

quinoa salad | cucumber foam | cracker bread

Jumbo Lump Crab Cake | 26

Carolina Plantation rice | succotash | pepper
relish

Chicken Korma | 22

almonds | cashews | Saffron Biryani

Smoked Tofu | 19

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

Pork Tenderloin | 24

white beans | bacon | Tuscan kale

Cheeseburger* | 14

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

*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.