



## Chalkboard Additions

### Small Plates

#### *Jumbo Atlantic Sea Scallops 17*

Seared scallops, creamed sweet summer corn, crispy pork belly, charred local heirloom tomato, basil oil and Cojita.

#### *NC Local Melon and Blackberry Salad 11*

Tasso ham, gorgonzola, local blue basil and toasted honey vinaigrette.

#### *Fried Local Okra Frites 9*

*Locally grown Okra, lightly fried, spicy comeback sauce, house made pickles.*

#### *Fried Green Tomatoes 12*

*Locally grown green tomatoes, house made bacon jam, pimento cheese, spicy southern comeback sauce, green onion.*

### Entrees

#### *Chef's Local Catch (market)*

Locally sourced fin fish, oven roasted, herb emulsion, NC vegetable ratatouille, crab salad, and fine herbs .

#### *Vegetarian Plate 18*

Red snapper ceviche, Nc heirloom tomato tabouli, roasted eggplant, parsley and mint.

#### *Long Story, Short Rib 26*

Painfully slow braised Beef short ribs, sweet onion soubise, pickled mustard seed, baby carrots, green peas and oven roasted potatoes.



Save room for Chef Michael's assorted Dessert Shooters !!!