



Chalkboard Additions

Small Plates

Seared Jumbo Scallops 17

Sea scallops, pimento cheese pierogies, house made bacon jam, chive crema, over pea shoots and arugula tossed with smoked onion vinaigrette.

Watermelon Wedge 16

Blackened shrimp, prosciutto ham, arugula, house pickled onion, cojita cheese, cantaloupe vinaigrette.

Tuna Tartare 14.5

Yellowfin tuna, local watermelon, green tomato salsa verde, toasted honey vinaigrette, charred chili ginger broth and shiso.

Fried Local Okra Frites 9

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

Entrees

Chef's Local Catch (market)

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

Vegetarian Plate 17

Herbed orzo risotto, grilled squash and zucchini, charred summer sweet corn, smoked tomato butter.

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.