



## 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.

#### *Low Country Caprese 14*

Locally grown fried green tomatoes, grilled Halloumi cheese, blue basil, orange blossom balsamic reduction, and olive oil.

#### *Tuna Tartare 15*

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

#### *Autumn Squash Frites 12*

Yellow and zucchini squash lightly fried, cojita cheese, chili oil, fire charred pepper and herb buttermilk dressing.

### 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.

#### *Crab Stuffed Squash 22*

Local lump crab, Fall squash, apple fennel slaw, chili oil, arugula, Spicy Texas Pete beurre blanc.