



Chalkboard Menu Additions

Small Plates

Fall Squash Frites 12

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

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.

Yellowfin Tuna 16

Locally caught black pepper seared rare Tuna, crispy fried wasabi rutabaga croquet, bacon ginger both, charred scallion, and house pickled mustard.

Autumn Coastal Bisque 9

Roasted Butternut Squash bisque, backfin crab salad, chili oil, chervil, crispy sage.

Entrees

Chef's Local Catch (market)

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

NC Country Pork Sampler 19

NC Pork Belly, apple BBQ glaze, smoked sausage and white bean cassoulet, braised kale, and crispy pork rinds.

Long Story, Short Rib 26

Painfully slow braised Beef short ribs, sweet onion soubise, pickled mustard seed, baby carrots, green peas and an autumn root vegetable hash.

Crab Stuffed Squash 22

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

Save room for Chef Michaels special " Dessert Shooters "