



## Chalkboard Menu Additions

### Small Plates

#### *Glazed NC Pork Belly 14*

Cheese grits, red eye gravy, cider braised Humble Roots Farm cabbage.

#### *Seared Scallops 16*

Sea scallops, confit fingerling potatoes, crispy Terra Vita Farms shitake mushrooms, pumpkin seed romesco, parsley, marscapone and charred lemon..

#### *Yellowfin Tuna 16*

Locally caught black pepper seared rare Tuna, crispy fried wasabi rutabaga croquet, bacon ginger both, Humble Roots Farm baby bok choy, 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 fish, pan roasted, Fall root vegetable hash, crispy Terra Vita Farms pink oyster mushrooms, charred pearl onion, butternut squash fume.

#### *Southern Country Captain 21*

Locally raised Chicken quarters from Humble Roots Farm, braised with a spicy curry, cranberries, white rice, apple chutney, spicy chili paste, and toasted coconut.

#### *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 "*