



Chalkboard Menu

Small Plates

Cider Braised NC Pork Belly 15

Rutabaga puree, local collards, crispy pork rinds, pink peppercorn jus.

Baked Low Country Oysters 14

Local Stump Sound Oysters from Topsail Beach, topped with tasso ham, cornbread, fresh herbs and preserved lemon butter.

Beef Tartare 14 *

Thin sliced Beef Tenderloin, house pickled shiitake mushrooms, Humble Roots Farm egg yolk, crispy potato, dijonaise sauce, mustard seed.

Traditional New Year's Stew 9

Black-eyed peas, Humble Roots Farm raised chicken, local collards, tasso ham, white rice.

Entrees

Fresh Catch of Local Red Drum market

Pan roasted, champagne and preserved lemon beurre blanc, root vegetable wild rice pilaf, collard kimchi.

Filet Mignon 32 *

8 oz USDA Choice beef tenderloin, NC pork belly and roasted beet hash, braised greens, pureed rutabaga, cabernet demi glace.

Coastal Cioppino 28

A rich seafood stew of fresh Corvina, shrimp, calamari, mussels, charred onion, fresh herbs, smoked tomato broth, toasted garlic baguette.

Seared Scallops 25

Local Sea Scallops, house-made bacon jam, ham and potato croquettes, bruised kale, honey mustard and roasted tomato.

Chef's Special Dessert

Assorted dessert "shooters"