



# Chalkboard Menu

## Small Plates

### South Beach Crab Toast 14

Backfin crab salad, fresh jalapeno, strawberry, assorted pickled vegetables, fresh fennel, and thai basil.

### Super Beet Gazpacho 8

Chilled Beet Gazpacho with local micros, Goat Lady Chevre, house pickled fennel, chili oil and toasted caraway salt.

### Sweet Southern Spring Fruit Salad 12

Fresh strawberries, blood orange supremes, roasted beets, candied pecans, gorgonzola cheese, toasted honey vinaigrette, and local micro greens.

## Entrees

### Fresh Catch of Local Fin Fish market

Pan seared, fresh mint and green pea puree, crab risotto, blueberry salsa, mascarpone cheese, Thai basil, preserved lemon butter.

### South Bistro Steak Salad 25\*

8 oz USDA Choice blackened Terres Major, *Cape Fear Greens* salanova lettuce, roasted leeks, charred tomato, house pickled shallots, sherry vinaigrette.

### Fresh Local Soft Shell Crabs 32

Twin Soft Shell Crabs lightly dusted and fried, Carolina caviar, fire roasted cherry tomatoes and chilis, pea tendrils and green goddess sauce.

## Chef's Special Dessert

Assorted dessert "shooters" - Blueberry, Chocolate, Apple, Peanut Crumble