



# Chalkboard Menu

## Small Plates

### Land and Sea 16 \*

Beef tartare, lump crab, fresh herbs, fried oyster, pickled mustard, Southern comeback sauce, shaved radish, grilled baguette.

### Char-grilled Sweet Potato 12

Grilled purple sweet potato, whipped local chèvre, arugula, lemon-thyme honey, pea tendrils, smoked and spiced pecans.

### Sweet Southern Spring Fruit Salad 12

Fresh local Cottle Farms strawberries, blood orange supremes, roasted red and gold Terra Vita Farms beets, candied pecans, gorgonzola cheese, toasted honey vinaigrette, and local micro greens.

## Entrees

### Fresh Catch of Local Fish market

Pan seared, fried backfin crab risotto cake, charred scallion and local strawberry salad, shaved radish, turnip puree, local micros.

### Filet Mignon 32 \*

8 oz USDA Choice char-grilled filet mignon, herb whipped chèvre cheese, local purple asparagus, house pickled mushrooms and ramps, charred cherry peppers, toasted honey 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 Michael's "shot" at Dessert

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