



# Chalkboard Menu

## Small Plates

### Local Littlenecks 18

Fresh local littleneck clams, spicy andouille sausage, fire charred sweet onion, house smoked tomato broth, fresh herbs and baguette.

### Fried Green Tomatoes 17

Local tomatoes, lightly fried, Chef Michael's backfin crab pimento cheese, herb oil, pickled onion, and house made bacon jam.

### Southern Summer Salad 14

Local Salanova lettuce from Cape Fear Greens, Sugar Baby watermelon, Terra vita cucumber, pickled fennel, champagne vinaigrette, cotija cheese.  
add shrimp \$7

## Entrees

### Fresh Catch of Local Fish market

Pan seared, local veg ratatouille, smoked tomato, charred onion, blistered shishito, Texas Pete beurre blanc.

### Filet Mignon 33\*

8 oz USDA Choice tenderloin char-grilled, charred shishito cream, toasted turnips, carrot confit, arugula, feta, and local purple potato.

### Atlantic Scallops 29

Sea scallops, creamed Cottle Organic Farms corn, crispy lady Edison pork belly, Terra Vita Farms heirloom tomato, cotija, herb oil.

## Chef's Michael's Desserts

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