



# 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 lettuces from Cape Fear Greens, heirloom tomatoes and cucumbers from Terra Vita Farms, bacon, local cherve cheese, champagne vinaigrette.

Add grilled or blackened shrimp 7

## Entrees

### Fresh Catch of Local Fish market

Pan seared, local veg succotash, smoked tomato, charred onion, herb emulsion, backfin crab salad.

### Filet Mignon 33\*

8 oz USDA Choice tenderloin char-grilled, herb pipian, roasted 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 "shot" at Dessert

Assorted individual dessert "shooters" - Chocolate, Apple, Southern Peanut Crumble  
And Stars and Stripes - macerated strawberries, whipped cream and blueberries