



## Chef's Chalkboard Additions

### Small Plates

#### *Fried Green Tomatoes*

Local green tomatoes from Wilmington's *In Season Farms*, house-made bacon jam, pimento cheese, fresh herb emulsion, house cured pickles. 15

#### *Scallop Ceviche*

Fresh Atlantic sea scallops, key lime juice, cilantro, red onion, bell peppers, micro greens, chili infused oil, local green tomatoes, and tortilla chips 16

#### *Okra Frites*

Locally sourced Okra, lightly fried, cotija cheese, spicy chili infused oil, house made pickles and buttermilk ranch. 14

### Entrees

#### *Scallops and Summer Melon*

Grilled Harissa sugar baby watermelon, cantaloupe puree, lime & chili marinated cucumbers, house pickled red onion, pistachios, lemon basil. 36

#### *Sea and Land \**

Char-grilled 8oz USDA choice top sirloin, honey marinated skewered shrimp, orange sweet potato and carrot puree, charred okra, purple potatoes, and a rich cabernet wine demi glace. 35

#### *Off The Hook*

Locally Sourced & Sustainable Catch- pan seared, Southern jam of smoked tomato and sweet onions, creamed Summer squash, seasoned bread crumbs, and fresh herb emulsion. 34

### Chalkboard "Just Desserts"

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