



## Chef's Chalkboard Additions

### Small Plates

#### *Spicy Shishito Peppers*

Charred shishito, southern bacon jam, cotija cheese, house made pickles and green goddess 14

#### *Olde Savannah Salad*

Fresh arugula, bacon chitlins, crispy fried black eyed peas, cornbread croutons, grape tomatoes, pickled local radishes, lemon shallot vinaigrette 13

#### *Okra Frites*

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

### Entrees

#### *Scallops Lumina*

Large Sea Scallops seared and served with a pork belly & butternut hash, sweet potato and carrot puree, crispy fried shallots, arugula, pecan gremolata and brown butter. 35

#### *Low Country Chop*

Char-grilled NC Pork Chop, cornbread dressing, pickled local red okra from In Season Farms, butternut squash puree, confit carrots & Chef Jack's cherry molasses sauce. 21

#### *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