



Chalkboard Menu

Small Plates

Southern Deviled Eggs - smoked fish, pickled fennel, paprika romesco, bacon \$13

Pork Rillettes - grain mustard, apple fennel slaw, house pickles, pork rinds \$14

Uncorked Salad - mixed greens, candied pecans, grapefruit supremes, grapefruit champagne vinaigrette and gorgonzola \$12

Hunters stew - andouille sausage, pulled chicken, kale, collards, black eye peas, rice \$9

Entrees

Beef Wellington - 8oz sirloin, puff pastry, chestnuts duxelles, demi-glace, prosciutto ham, pickled mustard, potato puree, root veg \$32

NC Pork Chop - bone in chop, hoppin john, collards, mustard jus, black eye peas, pork rinds \$29

Wait, there's a Catch - Chef's fresh local Catch, pan seared, crab risotto, asparagus, herb oil, pine nut gremolata, cured egg yolk \$35

Chef's Dessert - Peanut Butter Pie, graham cracker crust, peanut butter cups, hershey drizzle, chantilly creme