



Chef's Chalkboard Additions

Small Plates

Southern Deviled Eggs \$14

Fresh beet pickled eggs, bacon jam, house pickled cucumber, herb oil and paprika.

Crispy Fried Green Tomatoes \$14

Shrimp pimento cheese, spicy comeback sauce, bacon jam, house pickled fennel.

Composed Spring Garden Cucumber Salad \$10

Local cucumbers, radish, fennel fronds, feta cheese, mint, lemon juice and green goddess dressing. Add blackened shrimp- 8

Entrees

Carolina Catch \$35

Sustainable and locally sourced blackened catch, lightly fried backfin crab risotto cake, Local strawberry and blueberry relish, pea puree, and pea tendrils salad.

Steak Lumina* \$28

Char-grilled 8oz baseball cut sirloin, grilled sweet corn, tomato, bell pepper, red onion, cilantro, roasted fingerling potato, herb yogurt.

Scallops Lumina \$34

Fresh Atlantic Sea Scallops, pan seared, served atop a mélange of green tomato, fennel, radish, and onions with saffron IPA aioli & Dijon vinaigrette.

Chef's Chalkboard Dessert - Grandma's Southern Peanut Butter Pie