



## Chef's Chalkboard Additions

### Small Plates

#### Southern Smoked Butterbean Hummus \$10

Smoked butter beans, Chef Brandon's bread and butter pickles, house made crackers, Wrightsville Beach sea salt, Terra Vita Farms microgreens.

#### Crispy Buttermilk Frites \$13

Buttermilk marinated okra, cornmeal dusted and fried, blue crab aioli, Terra Vita Farms microgreens, house made pickles.

#### Summer Beach Picnic Salad \$14

Poached Davis Farm shrimp, local bibb lettuce, heirloom tomatoes, fried black eye peas, Old Heritage Farms muscadine grape vinaigrette, Goat Lady Farms chevre.

### Entrees

#### Carolina Catch \$Market

Sustainable and locally sourced, pan seared catch of the day, toasted orzo, zucchini, squash, heirloom tomato, charred onion, fried fennel, preserved lemon vinaigrette.

#### Steak Lumina\* \$28

Chargrilled 8oz baseball cut sirloin, roasted fingerling potato, charred Terra Vita Farms fairytale eggplant, sherry butter, Wrightsville Beach sea salt, creamed local greens.

#### North Carolina Yellowfin Tuna\* \$27

Toasted fennel & coriander seed crusted NC Tuna, sweet potato and carrot puree, confit fennel, sauteed Terra Vita Farms greens, charcoal honey.

\*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk for food borne illness.

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