



CHEF'S CHALKBOARD ADDITIONS

Small Plates

NC Oyster Stew \$20

Local Oysters, trinity vegetables, Terra Vita Farms arugula, and rice.

Crispy Root Vegetable Frites \$13

Ancho, tamarind aioli, fresh herbs and Maldon salt.

Autumn Roasted Pumpkin Hummus \$14

Goat Lady Dairy chevre, sumac spiced apples and house crackers.

Entrees

Carolina Catch \$Market

Sustainable and locally sourced, caramelized onion and potato gratin, broccolini, soubise and apple "butter".

Steak Lumina* \$29

Chargrilled 8oz baseball cut sirloin, NC sweet potato mash, braised Fall greens, balsamic onions, foie-gras emulsion.

Cracklin' Pork Shank \$33

Anson Mills pistachio grits, sautéed greens, gremolata, and Amarena cherry demi-glace.

*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.