



CHEF'S CHALKBOARD ADDITIONS

Small Plates

Crispy Cornmeal Crusted NC Oysters \$18

Local Oysters, preserved meyer lemon,
truffled potato salad, crème fraîche.

House-made Pickle Plate \$9

She Crab Soup \$13

Lump crab, sherry redux, chives.

Local NC Cheese Plate \$21

Boiled peanut jam, crackers.

Southern Fried Green Tomatoes \$12

Boiled peanut, sorghum, chipotle chutney.

Entrees

Sea and Land \$37

Sustainable sourced seared scallops, fresh bacon,
smoked butterbeans, roasted golden beets, & herb puree .

Low Country Duck Confit \$32

Sweet sausage, white beans, lardons, blistered tomatoes, fresh herbs.

Local Fresh Catch \$34

Sustainably sourced local catch, roasted chestnut sweet potato mash,
broccolini, wild onion soubise.

*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.