



Chef's Chalkboard Additions

Small Plates

Crispy Cornmeal Crusted NC Oysters \$18

Local Oysters, hoppin' John salad with sweet peppers, arugula, fresh herbs, warm bacon vinaigrette.

She Crab Soup \$13

Lump crab, sherry redux, chives.

Atlantic Scallops Lumina \$18

Sustainably sourced pan seared scallops, smoked cauliflower puree, charred broccolini, lardons, preserved lemon vinaigrette.

Entrees

Local Fresh Catch \$34

Sustainably sourced local catch, pan seared, oven roasted tomatoes, sweet corn pudding, pickled mushrooms, glazed baby carrots, asparagus.

Low Country Pork Pasta \$29

Slow braised pork cheeks, Tommy "Rye" caraway pappardelle pasta, green field peas, white beans, and a rich tomato gravy.

Low Country Duck Confit \$32

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