



Chef's Chalkboard Additions

Small Plates

Crispy Cornmeal Crusted NC Oysters \$20

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

Crispy Duck Wraps \$19

Duck confit, Terra Vita Farms butterhead lettuce, house made orange marmalade, fried black-eyed peas, pickled cabbage, jalapeno, purple watermelon radish, cilantro.

Atlantic Scallops Lumina \$21

Sustainably sourced pan seared scallops, roasted eggplant puree, tomato bacon jam, fried leeks, charred Terra Vita Farms pak choi, brown butter crumble.

Entrees

Local Fresh Catch \$39

Sustainably sourced, local catch, pan seared, local blue crab salad, smoked tomato ratatouille, herb pistou, pea tendrils.

Low Country Chicken \$29

Smoked leg quarter, Terra Vita Farms arugula and toasted pecan pesto, glazed baby carrots, peas, charred radicchio, grilled corn ribs, demi-glace, cotija cheese.

Duck Confit Salad \$32

Roasted sweet potatoes, Goat Lady Farm chevre cheese, strawberry sorghum gastrique, Terra Vita Farms arugula, bacon vinaigrette, toasted pecans.

** 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.*