



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 romaine lettuce, house made orange marmalade, fried black-eyed peas, pickled cabbage, jalapeno, red radish, cilantro.

Atlantic Scallops Lumina \$21

Sustainably sourced pan seared scallops, creamed sweet corn, crispy pork belly, blistered heirloom tomatoes, cotija cheese, fresh herb emulsion.

Entrees

Local Fresh Catch \$39

Sustainably sourced, local catch, pan seared, local Wholesome Farms mixed mushrooms, asparagus, roasted tomatoes, fresh herbs, mushroom demi glace, gemelli pasta.

Low Country Chicken \$29

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

Smoked Baby Back Ribs \$32

One full rack, summer squash spoonbread, sweet potato puree, butterbean chow chow, 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.*