



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.

NC Baby Back Ribs \$18

1/2 rack, smoked bacon, house made bbq sauce, hoppin john, cabernet demi glace, and chow-chow.

Atlantic Scallops Lumina \$21

Sustainably sourced blackened scallops, crispy pork belly, roasted tomato, caramelized sweet onion, charred cabbage, corn & herbed buttermilk.

Entrees

Local Fresh Catch \$39

Sustainably sourced, local catch, pan seared, local Nature's Way Farms confit fingerling potatoes, Wholesome Farms mushrooms, bacon ginger broth, roasted cherry tomatoes, caramelized onions, pickled mustard seeds.

Low Country Chicken \$28

Smoked leg quarter, local sweet potato apple hash, charred onion, smoked bacon, sorghum gastrique, arugula.

Duck Confit Cassoulet \$30

Crispy duck, grilled hot sausage, cannellini beans, blistered tomato, smoked bacon, fresh herbs and breadcrumbs.

** 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.*