



Chalkboard Menu

Small Plates

Spiced Cider Braised Pork Belly 17

Herb grits, local collards, pink peppercorn demi-glace, crispy pork rind.

Traditional Southern Stew 9

Black eyed peas, pulled chicken, local collards, tasso ham, white rice.

Baked Pamlico Sound Oysters 20

Tasso ham, Lou's cornbread, fresh herbs, smoked butter.

Entrees

Carolina Cioppino 32

Local fresh catch, Atlantic shrimp, clams, calamari, charred onion, smoked saffron tomato broth, toasted baguette.

Sea and Land 39

USDA choice filet mignon, lump crab cake, asparagus and prosecco bearnaise sauce.

Crispy Roast Duck Breast 32

Pork belly and beet hash, turnip puree, braised greens, charred sweet onion, sorghum gastrique.

Dessert

Crème Brulée Cheesecake for Two