



Chef's Chalkboard Menu

Small Plates

Low Country Croquettes 15

House smoked bacon, NC sweet potatoes, ricotta, hot honey mustard.

Lewis Farms Summer Berry Salad 14

Local strawberries, blueberries, watermelon relish, fennel, raspberry vinaigrette, mesclun greens and gorgonzola.

Vegetable Crostinis 13

Spinach, artichoke, cream cheese, and southern tobacco onions.

Entrees

Fresh Local Catch (MKT)

Char-grilled with carrot puree, arugula, house pickled onion salad, lemon zest rice pilaf, fresh blueberry sauce.

Hunters Meatloaf 29

Bison and NC pork, roasted red peppers, spicy chili-tomato glaze, skin on red mashed potatoes, and sauteed spinach.

Shrimp Rigatoni 29

Atlantic Shrimp, sausage, spinach, roasted garlic, shallots, pomodoro tomatoes, shaved parmesan cheese.

Down South Strawberry Shortcake 9

Southern buttermilk biscuit, Local Lewis Farms Strawberries, vanilla bean ice cream and whipped cream.