



TABLE SNACKS

Grilled Octopus Yakitori

Korean BBQ marinated skewers, sweet potato hash, Vietnamese cashew chili oil **18.95**

Fried Gulf Oysters

Hanna Farms cornmeal, remoulade, lemon **18.50**

Loaded Smashed Potatoes

deep fried red potato, white cheddar mornay, chevre, smoked ham, green goddess, truffle, scallion **13.95**

Artisan Cheese Plate

house pickled haricot verts, country jam, marinated French olives, toast points **18.95**

Grilled Chicken Wings

house dry rub, Maytag blue cheese dressing, apple fennel slaw **17.50**

Meatballs

Home Place Farm grass fed beef, North African marinara, shaved pecorino **12.95**

Oysters on the Half Shell

horseradish, cocktail sauce, mignonette, croutons **MP**

SIDES

Gouda Grits

Hanna Farms stone ground white corn, smoked gouda, scallions **8.95**

Bounty Salad

beets, slivered shallot, pickled farm egg, spiced pecans, goat feta, raspberry vinaigrette **10.95**

Brussel Sprouts

pickled cranberries, toasted almonds, tobacco onions, smoked bacon, walnut butter **16.95**

Braised Collard Greens

ham hock, house pickled jalapenos **10.95**

Risotto

lavender, fresh herbs, shaved pecorino **10.95**

DINNER PLATES

Whole Stuffed Rainbow Trout

Sunburst North Carolina Trout, Herbsaint accented fennel, orange, caper, arugala salad **38.25**

Vegetarian Eggplant Lasagna

makhani marinara, whole milk mozzarella, cashew, shaved pecorino, basil chips **26.95**

Half Roasted Springer Mountain Farms Chicken

lavender risotto, smoked heirloom tomato vinaigrette **28.95**

Berkshire Pork Shank

red wine braised hind shank, smoked sweet corn, stewed collard greens, pork jus **38.75**

Duck Duo

5 spice duck breast, crispy duck leg, stewed red lentils, calvados sauce **39.95**

Hand Cut 14oz New York Strip

Asher Blue pomme Puree, tobacco onions, Worcestershire **47.95**

Confit Moroccan Spiced Lamb Ribs

chimichurri, chickpea puree, arugula-pecorino-cashew salad, sherry bacon vinaigrette **39.50**

Shrimp and Grits

Argentine Royal Reds shrimp, smoked gouda grits, pickled okra, NOLA butter sauce, crispy leeks **26.95**

DESSERT

Key Lime Pie

graham cracker crust, key lime crème fraiche **7.95**

Banana Raisin Gluten Free Bread Pudding

Dulce de leche glazed, cinnamon gelato, rum sauce **7.95**

Flourless Chocolate Cake

Grand Marnier macerated berries, mint, fig vinegar, vanilla gelato **7.95**

All Dishes Are Thoughtfully Constructed and Paired for Optimum Flavor. Substitutions are discouraged. Substituted dishes are not guaranteed and subject to upcharges. Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.