

FOR THE TABLE



OYSTERS ON THE HALF SHELL* GF	\$18
North Carolina oysters, mignonette, habanero cocktail sauce, charred lemon	
P&P PIMENTO CHEESE DIP	\$13
Cheddar, smoked pork, pimento, pita	
KARAAGE GF	\$14
Japanese-style fried chicken, Kewpie mayo, togorashi	
MACARONI & CHEESE V	\$10
Cheddar, fontina, gouda, parmesan	
FRIED BRUSSELS SPROUTS GF, V	\$10
Apple, mustard, sorghum, pepper sauce	
BOURBON LIVER MOUSSE	\$9
Sweet and sour blueberry, crostini	
TUNA TARTARE* GF	\$15
Avocado, tapioca chips	
CHEESE PLATE V	\$14
Assorted accoutrements, Accidental Baker crackers	
SMOKED NC FISH SPREAD	\$12
Smoked local seasonal fish, cucumber, jalepeno, caper, red onion, house sweet spicy pickles, Accidental Baker crackers	
PARMESAN FRIES	\$8
Truffle aioli	
ROASTED CAULIFLOWER GF, V	\$11
Harissa hummus, roasted tomatoes, feta, lemon vinaigrette, dukkah, benne seeds	
INDO CHILI SHRIMP GF	\$23
Steamed shrimp, sambal, garlic, cilantro, lime, baguette	

SOUPS & SALADS



SOUP OF THE DAY

Ask your server for today's selection and price

MIXED BABY GREENS GF, V	\$7/\$11
Apple, celery, onion, pickled fennel, candied pecans, white balsamic vinaigrette	
GRILLED CAESAR*	\$7/\$11
Grilled romaine, cured lemon, anchovy caesar dressing	
ROASTED BEETS GF, V	\$11
Mixed beets, whipped goat cheese, pepitas, frisee, lemon vinaigrette	
ADD:	
STEAK*	\$10
SHRIMP	\$6
SALMON*	\$9
GRILLED CHICKEN	\$6

Substitutions politely declined. We are happy to omit ingredients upon request.

V = vegetarian

GF = gluten free

*Items marked with an asterisk may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 6 or more.

ENTREES



STEAK FRITES* GF	\$23
Shoulder tender, roasted shallot vinaigrette	
GRILLED PORK CHOP* GF	\$24
Tamarind, baked field peas, bacon, caramelized cabbage	
JOYCE FARMS CHICKEN BREAST GF	\$22
Roasted broccoli, tomato and Brussels, black lentils, balsamic, tomato tadka	
SHRIMP & GRITS GF	\$22
Bacon, smoked tomato, asparagus, mushroom, scallion	
BONE-IN BRAISED SHORT RIB GF	\$26
Farro parmesan risotto, braised vegetables, asparagus frites	
GRILLED RIBEYE GF	\$37
Crispy potato, bacon and cider green beans, chimichurri	
NORTH CAROLINA CATCH	MP
Seasonal preparations; ask your server	

HANDHELDS



DUCK QUESADILLA	\$14
Duck confit, brie and jack cheeses, figs, scallions	
VEGETABLE GRILLED CHEESE v	\$12
Fontina, grilled portobello, caramelized onion, roasted garlic, tomato	
THREE TACOS GF	\$12
Seasonal fish with cabbage, pickled black beans, honey chipotle lime sauce, radish, cilantro	
BURGER & FRIES*	\$15
Two house-ground patties, American, grilled onion, lettuce, pickle, Russian dressing, brioche	

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