

## FOR THE TABLE



<b>OYSTERS ON THE HALF SHELL*</b> GF	\$18
North Carolina oysters, mignonette, habanero cocktail sauce, charred lemon	
<b>P&amp;P PIMENTO CHEESE DIP</b>	\$13
Cheddar, smoked pork, pimento, pita	
<b>KARAAGE</b> GF	\$14
Japanese-style fried chicken, Kewpie mayo, togorashi	
<b>MACARONI &amp; CHEESE</b> V	\$10
Cheddar, fontina, gouda, parmesan	
<b>FRIED BRUSSELS SPROUTS</b> GF, V	\$10
Apple, mustard, sorghum, pepper sauce	
<b>TUNA TARTARE*</b> GF	\$15
Avocado, tapioca chips	
<b>BOURBON LIVER MOUSSE</b>	\$9
Sweet and sour blueberry, crostini	
<b>CHEESE PLATE</b> V	\$14
Assorted accoutrements, Accidental Baker crackers	
<b>SMOKED NC FISH SPREAD</b>	\$12
Smoked local seasonal fish, cucumber, jalepeno, caper, red onion, house sweet spicy pickles, Accidental Baker crackers	
<b>ROASTED CAULIFLOWER</b> GF, V	\$11
Harissa hummus, roasted tomatoes, feta, lemon vinaigrette, dukkah, benne seeds	
<b>ROASTED BONE MARROW</b>	\$16
Pickled onion parsley salad, baguette	
<b>GRILLED OCTOPUS</b> GF	\$18
Papas bravas, onions, Peppadew peppers, cilantro	
<b>INDO CHILI SHRIMP</b>	\$23
Steamed shrimp, sambal, garlic, cilantro, lime, baguette	

## SOUPS & SALADS



### SOUP OF THE DAY

Ask your server for today's selection and price

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

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

V = vegetarian

GF = gluten free-friendly

\*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



**GRILLED PORK CHOP\*** GF \$24

Tamarind, baked field peas, bacon, caramelized cabbage

**JOYCE FARMS CHICKEN BREAST** GF \$24

Capers, olives, lentils, swiss chard, spiced tomato, basmati

**SHRIMP & GRITS** GF \$23

Bacon, smoked tomato, asparagus, mushroom, scallion

**BONE-IN BRAISED SHORT RIB** GF \$34

Farro parmesan risotto, braised vegetables, asparagus frites

**CHEF'S CUT** GF MP

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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