

PECK & PLUME

DINNER

FOR THE TABLE



CHEESE PLATE	\$19
Artisanal selections, seasonal accoutrements	
STEAK FRITES CARPACCIO OF BEEF* GF	\$18
Fried potatoes, petite arugula, lemon, white truffle, Grana Padano	
ROASTED HEIRLOOM CAULIFLOWER GF, V	\$14
Onion-chili crisp, marcona almonds, Spanish olive oil, salt flake	
SEARED DIVER SCALLOPS* GF	\$19
Parsnip and brown butter puree, pomegranate molasses	
RED EYE BARBECUE QUAIL	\$15
Broccoli cheddar tots, braised chard	
MARYLAND CRAB CAKE	\$19
Roasted garlic, corn cookie, creamed corn	
FRIED GREEN TOMATOES V	\$13
Goat cheese fondue, petite greens	
TASTE OF THE SOUTH EGGROLLS	\$14
Shredded chicken, stewed collard greens, stout peanut sauce	
"FISH STICKS" GF	\$16
Ahi tuna, sweet garlic chili sauce	

SOUPS & SALADS



SOUP OF THE DAY

Ask your server for today's selection
SIP \$2 CUP \$5 BOWL \$7

PETITE MIXED GREENS GF, V \$7/\$11
Seasonal vegetables, spiced pecans, dried cranberries, roasted beet vinaigrette

CLASSIC CAESAR* \$7/\$11
Romaine, shredded parmesan, house-made croutons
> Add white anchovies \$3

CORNBREAD SALAD GF, V \$11
Petite arugula, peppers, onions, tomato-red wine vinaigrette

ADD:
SHRIMP \$13
SALMON* \$10
GRILLED CHICKEN \$9
FILET OF BEEF \$17
TOFU \$9

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.

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DINNER

ENTREÉS



PAN ROASTED CHICKEN GF \$26
Asparagus risotto, mascarpone,
natural chicken jus

BRAISED SHORT RIBS GF \$42
Celery root mash, roasted apple, French beans,
warm horseradish cream, bell pepper caramel

CORIANDER CRUSTED SALMON GF \$29
Sweet potato puree, melted leeks,
toasted hazelnuts, beurre rouge

BUTCHER'S CUT* GF MKT
14-oz. strip loin, buttermilk mashed potatoes,
asparagus, carrot and horseradish marmalade

RED WINE BUCATINI \$29
Italian sausage, grilled shrimp, rapini,
toasted pine nuts, ricotta, Spanish olive oil

FRIED SHRIMP & GRITS GF \$28
Bourbon corn sauté

"TOUT THE TROUT" MKT
Seasonal selection of the Carolinas' finest

CRUNCHY TOFU GF, V \$21
Barbecue baked white beans, garlic
grilled zucchini, red bell pepper ketchup

FISH TACOS GF \$12
Cilantro adobo, jicama slaw, ancho aioli

MAYTON BURGER* \$14
Aged cheddar, Academy Street Steak
sauce, lettuce, tomato, brioche

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