

PECK & PLUME

DINNER

FOR THE TABLE



CHEESE PLATE \$19
Artisanal selections, seasonal accoutrements

COWBOY CAVIAR GF, V \$14
Black beans, black-eyed peas, corn, tomatoes, peppers, lime, pickled red onions, house-made kettle chips

ROASTED HEIRLOOM CAULIFLOWER GF, V \$14
Onion-chili crisp, marcona almonds, Spanish olive oil, salt flake

SEARED DIVER SCALLOPS* GF \$19
Garlic cheese grits, Virginia pit ham, blackberry port reduction

BROWN BUTTER-BASTED QUAIL GF \$15
Roasted acorn squash, spicy pickled carrots, house-made infused yogurt

SALMON CAKES GF \$14
Root vegetable slaw, warm horseradish cream

FRIED GREEN TOMATOES V \$13
Goat cheese fondue, petite greens

TASTE OF THE SOUTH EGGROLLS \$14
Shredded chicken, stewed collard greens, stout peanut sauce

SMOKY FRIED CHEESE V \$13
Smoked and deep-fried mozzarella, roasted pepper & garlic relish, balsamic mustard

PEEL & EAT SHRIMP GF \$16
½-pound shrimp, cocktail & remoulade sauces

ORANGE-GLAZED PORK MEATBALLS GF \$15
Granny smith apple, baby bok choy

BARBECUE RIBS GF Half Rack \$16/Full Rack \$29
Mustard & bourbon sauce, German potato salad

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, pepper jelly vinaigrette

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

WARM SPINACH SALAD GF \$11
Baby spinach, red onion, parmesan, roasted mushroom, Newskies bacon, warm bacon dressing

WEDGE SALAD GF \$13
Iceberg lettuce, baby tomatoes, pickled red onions, lardons, blue cheese

ARTISAN BURRATA GF \$14
Fresh mozzarella, seasonal fruit, winter greens, flake salt, olive oil, balsamic reduction

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.

ENTREÉS



FOREST MUSHROOM-STUFFED CHICKEN GF \$28

Orzo, forest mushrooms, roasted tomatoes, garlic cloves, wilted greens, sweet vermouth, butter

GRILLED VENISON RACK GF \$42

New Zealand venison, dirty rice, huckleberry salsa, roasted carrots

MUSTARD SEED-CRUSTED SALMON GF \$31

Three onion-merlot risotto, mascarpone, beurre rouge

CHAR-CRUSTED PRIME STRIP LOIN* GF MKT

Caramelized onion and swiss gratin, French beans, crispy prosciutto, bourbon demi-glace

RED WINE BUCATINI \$31

Italian sausage, grilled shrimp, rapini, toasted pine nuts, ricotta, Spanish olive oil

SHORT RIB AGNOLOTTI \$33

Braised short rib, semolina pasta, winter greens, parsley pesto, heirloom tomatoes, parmesan, demi-glace

FRIED SHRIMP & GRITS GF \$30

Bourbon corn sauté

"TOUT THE TROUT" MKT

Seasonal selection of the Carolinas' finest

CRUNCHY TOFU GF, V \$23

Warm asparagus and white bean salad, Moroccan barbecue sauce

FISH TACOS GF \$15

Cilantro adobo, jicama slaw, ancho aioli

MAYTON BURGER* \$15

Aged cheddar, Academy Street Steak sauce, lettuce, tomato, brioche

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.