

STARTERS

ARTISTRY OF CHEESE 14

Our celebration of local creameries featuring three rotating local cheeses, house-cured lomo di cerdo, seasonal fruits, house-made crackers

DUCK PROSCUITTO NAPOLEAN 9

House-cured duck breast, pistachio-cruste goat cheese, heirloom local tomatoes, arugula pesto, fig-balsamic reduction

SMOKED CRAB SALAD 10

North Carolina lump crab, watermelon, feta, curry foam, mint

SHRIMP & GRITS SPRING ROLLS 10

Gulf shrimp, South Carolina grits, tasso gravy, local lettuces, sherry vinaigrette, comeback sauce

SCALLOPS AGUACHILE II

Chile-marinated sea scallops, avocado panna cotta, limoncello gelee, pancetta crisp

SOUP & SALADS

SOUP DU JOUR 8

Ask your server for today's selection

CHIMNEY ROCK ICEBERG 8 *gluten-free*

Crisp baby iceberg lettuce, heirloom grape tomatoes, red onion confit, Applewood smoked bacon, house-made buttermilk blue cheese dressing, & croutons

ESMERALDA SALAD 8 *gluten-free*

Organic artisan greens, cucumbers, strawberries, radishes, carrots, red onions and spiced walnuts

CAESAR SALAD 7

Crisp romaine lettuce, house-made Caesar dressing & croutons, cracked black pepper and a parmesan crisp

House-Made Dressings: honey-lavender, balsamic, citrus vinaigrette, sherry vinaigrette, ranch

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉES

FILET* 32 *gluten-free*

Angus filet mignon, cooked to your liking, goat cheese mashed potatoes, herbed green beans, rosemary demi, truffle dust

BUTCHER'S CUT* MARKET PRICE

Certified Angus cut, cooked to your liking. (please ask server for accompaniments)

SPICY DUCK BREAST 27

Joyce Farms duck breast, pan-seared, crispy polenta, local succotash, blueberry gastrique

THE ANGUS BURGER* 15

Half-pound, hand-ground angus beef, grilled to your liking, house-cured bacon, sharp cheddar cheese, on a toasted bun with house cut French fries

NORTH CAROLINA RAINBOW TROUT 25

Fresh garden herbs & lemon, grilled, with smoked cannellini beans and corn, charred romaine

HOUSEMADE JUMBO CRABCAKE 28

Roasted corn puree, white cheddar grits, wilted local kale, Carolina peach chutney

PASTA DU JOUR (price varies)

Chef's choice of pasta and sauce. Please ask server for details

NANTUCKET SEA SCALLOPS* 29 *gluten-free*

Coconut rice, mango puree, pineapple salsa, spring pea puree, smoked pork belly

LOCH DUART SALMON* 28 *gluten-free*

soy-glazed, miso-ginger rice, baby bok choy, lemon confit, blistered heirloom grape tomatoes, ginger broth

THE VEGGIE INSPIRATION 22

Chef's creation of seasonal vegetables. Please ask your server for details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.