

DINNER MENU

SOUP / SALAD / SMALL PLATES

- BURRATA AND BITTER GREENS** 12
arugula, house burrata cheese, basil laced heirloom tomato salad, tossed in lemon oil, finished with a balsamic glaze (VEG) (GF)
- SOUTHWESTERN CAESAR** 12
crisp romaine tossed in a creamy parmesan, corn tortilla matchsticks, crumbled queso and a Mexican corn salsa
- SEASONAL SALAD (Market Price)**
Ask your server what's been pulled from the garden today!
- ADD PROTEIN TO ANY SALAD \$10**
grilled chicken | salmon | shrimp | scallops
crab cake | fish of the day
- SOUP DU JOUR (Market Price)**
- FRENCH ONION AU GRATIN** 9
vidalia onions, savory beef broth, thyme, finished with house crostini, provolone and parmesan
- CHARRED RAW TUNA** 14
seaweed salad, pickled ginger, Asian lacquer
- SCALLOPS MEXI-CALI** 15
seared local scallops with Mexican street corn salsa and avocado ensalada
- SOUTHERN STYLE CRAB DIP** 13
three cheese local blue fin crab, sweet red peppers, served with house dippers
- MEDITERRANEAN BEEF TIPS** 12
beef seared with an olive tapenade, arugula, balsamic reduction and crumbled feta (GF)
- CHIPOTLE-HONEY STUNG CAULIFLOWER** 10
lightly fried cauliflower finished with a chipotle honey (VEG) (DF)

LARGE PLATES

- SHRIMP & GRITS** 27
NC Shrimp sauteed in house made cajun cream sauce with bacon, served over redneck risotto (GF)
- BLACKBERRY SCALLOPS** 31
pan seared local scallops, creamy parmesan potato hash, shiitake mushrooms, bitter greens, blackberry gastrique, pancetta
- RED SKY RIBS** 25
dry rubbed and slow roasted rack of ribs, served with coleslaw and hand-cut fries
- COCONUT CURRY BOWL** 21
chef's selection of sauteed veggies in a coconut curry cream sauce & grain du jour (GF) (DF) (VEG) (V) (TF)
- ADD A PROTEIN \$10**
- SOUTH OF THE BORDER CRABCAKES** 29
Twin jumbo lump cakes quick fried, served with bitter greens, mexican street corn relish & sriracha aiol
- TWIN PINKS** 31
grilled Scottish Salmon & lobster claw served on chef's choice pasta, with arugula, shiitake mushrooms, summer basil pesto cream and queso fresco
- SOUTHERN FRIED** 25
fish of the day, crab cake, & shrimp lightly fried, served with slaw & hand cut fries
- BUTCHERS BLOCK (Market Price)**
grilled chef's whim cut of beef, sauteed veggies, flash fried fingerling potatoes & finished with sauce du jour
- NC COAST** 27
chef's selection of sauteed veggies in a house made cioppino style broth, pan seared local seafood selection & grain du jour
- SOUTHERN PARM** 23
southern fried chicken breast served on house-made mac & cheese topped with red gravy, fresh motz, & a drizzle of pesto



DIETARY NOTES:
(GF) GLUTEN FREE | (DF) DAIRY FREE
(V) VEGAN | (VEG) VEGETARIAN
(TF) TASTEFULLY FIT