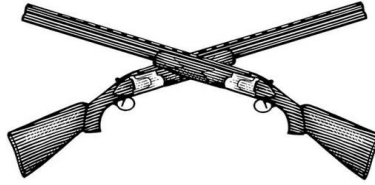


Red Sky Café presents

"The Hunter's Table"

~ First in our dinner & drink series 2021 ~



"Frog & The Redneck"

~ course 1 ~

Local Yellowfin tuna tartar, served in Thai spoon tasters.

Speared with a house made saltine cracker

| ain't your daddy's deviled ham |

"Cajun Greentail"

~ course 2 ~

The Currituck & Albemarle sounds are full of prime greentail shrimp in the Fall,
married with a blend of house made Cajun spice.

Served on a stoneground grit cake with a wild boar vinaigrette

"Duck In Duck"

~ course 3 ~

Duck confit, local fig chèvre,

Rolled & seared crisp in a fall potato.

Finished with a blistered jalapeno blackberry jam

"Perch On This"

~ course 4 ~

Panéed wild local Perch, served on shaved fennel, local grape ensalada,
finished with a stone ground mustard & fried caper crema

"The Elmer Stud"

~ course 5 ~

Braised tender rabbit, served tangled with house made egg noodles,

Morris Farm Market same day harvested veggies,

with a wild boar pancetta & Carbonaro sauce

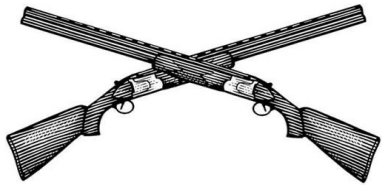
"Francie's Sweet Finish"

~ course 6 ~

House made sweet potato panna cotta with a nutty streusel topping

Red Sky Café presents

“ The Hunter’s Table ”



“The Princess and The Frog”

1

Aperol, Prosecco, Honey Ginger Lemon
Kombucha

“Bourbon Street”

2

Basil Hayden’s, Sweet Vermouth, Campari,
Luxardo, Walnut Bitters, Dehydrated Orange

“Dapper Daffy”

3

Barolo, Seasonal Fruit, Jalapeno Simple

“Brine On Me”

4

Hendricks Gin, Lemon,
Caper Brine, Dehydrated Lime

“Fine Girl”

5

Spiced Rum, Ginger Liqueur,
Pear Cider, Brandy Float

“The Polish Pumpkin”

6

Kahlua, Ketel One Vodka, Pumpkin Spice,
Cream