

MENU

SOUP / SALAD

BUTTER & BEET

field greens, roasted butternut squash & red beets served with crispy pancetta, fresh thyme vinaigrette & goat cheese to finish 12

RED SKY CEASAR

crisp romaine & baby kale, house made garlic kissed creamy dressing, croutons & fresh shaved parmesan to finish 12

HATTERAS STYLE

CLAM CHOWDER

trinity of veggies, red potatoes & lots of clams in a clear seafood broth served with house fried saltines 8

SMALL PLATES

CARNE & RED PEPPER

select beef tips, flat iron grilled, with a red pepper coulis, crumbled goat cheese, & horsey gremolada 13

KOREAN FRIED

SHRIMP 14

large green tails quick fried with Korean bbq served with sticky rice & kimchi

COMFORT CURDS

cheese curds quick fried with a wasabi ranch dipping sauce 10

Welcome! We are so glad to be back open!

-Our menu will be changing weekly !

Ask your server about tonight's desserts !

Don't forget about thanksgiving !

LARGE PLATES

SHRIMP & GRITS 27

the original pony we rode to the show! stone ground cheese grits, large shrimp, & fire roasted tomato bacon cream sauce to finish (GF)

CONFIT MUSHROOMS & RICOTTA 18

wilted greens, chef's pasta, portabella mushrooms & lemon ricotta
add- filet, shrimp, chicken thigh, or fish du jour

LOW & SLOW THIGH 21

herb roasted low & slow chicken thigh served with sticky rice, crispy brussel leaves, & finished with a gochujang honey

SMOKED STEAK FRITES 30

lightly smoked & and flat iron grilled filet served with steak fries, garlic aioli, & a peppercorn demi

NC FRIED OYSTERS 22

lightly fried with steak fries, southern slaw & fried caper remoulade for dipping

HALIBUT & BACON 28

seared halibut served on stone ground cheese grits with wilted field greens & finished with a bacon vinaigrette

ADD ANYWHERE

grilled chicken thigh \$10 | filet \$12 | shrimp \$10

SIDES

f r i e s 5

m a c & c h e e s e 5

g r i t s 5

f r i e d b r u s s e l l e a v e s 5

c o n f i t m u s h r o o m s 5

