

DINNER

WINTER 2018

START+SHARE

NC Charcuterie & Cheese Board—17
LOCAL MEATS & CHEESES. ACCOMPANIMENTS. BREAD.

Honey Bourbon Pecan Shrimp—13
ROASTED SWEET POTATO. SHALLOTS.
BROWN BUTTER. FRESH SAGE. **-GF-**

Chicken Wings—14
EASTERN NC BBQ SAUCE. **-GF-**

★ **Soy & Lime Marinated Ahi Tuna—14**
SEASAME CRUSTED. ASIAN MUSTARD SAUCE.

Beef Tenderloin & Brie Dumplings—14
CARAMELIZED ONIONS. KALE. PICKLED PURPLE CABBAGE.

♥ **Classic Chickpea Hummus—10**
HOUSE-ROASTED GARLIC PITA CHIPS.

Baked Crab, Spinach & Brie Dip—12
HOUSE-MADE TORTILLA & YUUCA CHIPS.

Crispy Calamari & Zucchini—12
ROASTED RED PEPPER. KALAMATA OLIVE.
BASIL. LEMON ZEST. COMEBACK SAUCE.

SHELLS

PEI Mussels—13
WHITE WINE. HARISSA. GARLIC. PARSLEY. TOAST POINTS.

Oyster Rockefeller*—16
SPINACH. LOCAL SMOKED BACON. ONION.
POBLANO HOLLANDAISE. **-GF-**

North Carolina Oysters*—14
HALF DOZEN. CUCUMBER MIGNONETTE. **-GF-**

Snow Crab Legs—15 / 30
CLARIFIED BUTTER. SMOKED ROSEMARY. **-GF-**

HANDHELDS

Blackened Local Whitefish—15
PICKLED PURPLE KALE & CABBAGE. SRIRACHA MAYO.
BRIOCHE. HAND-CUT CHIPS.

Steak Sandwich*—14
HOUSE AU JUS. HORSERADISH AIOLI.
ROSEMARY CIABATTA. HAND-CUT FRIES.

✓ **Field Burger—12**
BEANS. GRILLED ZUCCHINI. LTO. BRIOCHE.
COMEBACK SAUCE. SIDE ASPARAGUS.

Grilled Fish Tacos—15
PICO DE GALLO. HOUSE PICKLED RED ONION.
HAND-CUT CHIPS.

House Ground Steak Burger*—14
SMOKED BACON. HOOP CHEDDAR. LTO.
HORSERADISH AIOLI. HAND-CUT FRIES.

*GLUTEN FREE BUNS AVAILABLE UPON REQUEST.

SIDES TO SHARE

Asparagus—8 **-GF-**

Brussel Sprouts—7 **-GF-**

Sautéed Green Beans—5 **-GF-**

Braised Bacon Collard Greens—7 **-GF-**

Hand-Cut Fries—5 **-GF-**

Truffle Parmesan French Fries—7 **-GF-**

Jalapeño & Goat Cheese Grit Cakes—6

Toasted Parmesan Whipped Potatoes—6 **-GF-**

Potato Au Gratin—8 **-GF-**

SOUP + GREEN

Soup of the Day—8
ASK YOUR SERVER FOR CHEF'S DAILY FEATURE.

Seafood Gumbo—9
SHRIMP. LOCAL WHITE FISH. CHORIZO. SHALLOTS. WHITE RICE.

✓ **Beet Salad—9**
LOCAL MIXED GREENS. TOASTED ALMONDS. MINT. RED ONION. SHAVED AGED
LADY CHEVRE GOAT CHEESE. CHAMPAGNE VINAIGRETTE. **-GF-**

♥ **Winter Salad—8**
SHAVED BRUSSEL SPROUTS. SPINACH. BABY KALE. RED ONION.
CRISP APPLE. MAPLE CANDIED PECAN. BALSAMIC FIG DRESSING. **-GF-**

Roasted Butternut Squash & Kale Salad—9
CRISP APPLE. FENNEL. GOLDEN RAISINS. FETA. BACON POPPYSEED DRESSING. **-GF-**

ADD-ONS **-GF-**

Grilled Chicken—6

Seared Ahi Tuna*—10

Grilled Shrimp—7

Grilled Salmon*—8

Pan-Seared Scallops*—9

ENTREES

✓ **Vegetable Lasagna—16**
GRILLED ZUCCHINI. MUSHROOM. HEIRLOOM TOMATO.
SPINACH. ONION. FETA. MOZZARELLA. **-GF-**

✓ **Wild Mushroom Risotto—17**
ZUCCHINI. BUTTERNUT SQUASH. RED BELL PEPPER. GREEN PEAS.
SHALLOTS. LADY CHEVRE GOAT CHEESE.

Low Country Shrimp & Grits—18
"RED EYE" TOMATO GRAVY. COUNTRY HAM.
SWEET PEPPER. ONION. CREAMY GRITS. **-GF-**

Pan-Seared Local Scallops—29
MEDLEY: BRUSSELS. CAULIFLOWER. BUTTERNUT SQUASH. PECAN. CHERRIES. **-GF-**

Grilled Salmon—23
MEDLEY: BRUSSELS. ROASTED GARLIC & LEMON POTATO.
LEMON WHITE WINE SAUCE. **-GF-**

★ **Garlic Parmesan Baked Halibut—32**
TOASTED PARMESAN WHIPPED POTATOS. ASPARAGUS. LEMON WHITE WINE SAUCE.

Prosciutto Wrapped Trout—26
CRAB & SPINACH STUFFING. JALAPENO GOAT CHEESE GRIT CAKES.
ASPARAGUS. LEMON WHITE WINE SAUCE.

Classic Cioppino—19
LOCAL WHITE FISH. MUSSELS. SHRIMP. WHITE WINE. HARISSA.
GARLIC. TOMATO STOCK. TOAST POINTS.

Chicken & Waffle—16
BUTTERMILK & THYME FRIED CHICKEN BREAST. SWEET POTATO WAFFLE.
HONEY. NC BRAISED BACON COLLARD GREENS.

Stuffed NC Chicken Breast—21
HOOP CHEDDAR. CREAM CHEESE. FRESH HERBS. LEMON WHITE WINE SAUCE.
TOASTED PARMESAN WHIPPED POTATOES. SAUTEED LOCAL GREEN BEANS. **-GF-**

★ **Burgundy Beef Short Ribs—20**
TOASTED PARMESAN WHIPPED POTATOES. BRUSSELS SPROUTS. CRISPY ONIONS. **-GF-**

★ **Filet Au Pouivre—35**
BEEF TENDERLOIN. BOURBON, THYME & PEPPERCORN CREAM SAUCE.
POTATO AU GRATIN. ASPARAGUS. **-GF-**

Classic Sirloin—25
POTATO AU GRATIN. ROASTED GARLIC CAULIFLOWER. HERB BUTTER. **-GF-**

-GF- GLUTEN FREE

✓ VEGETARIAN

♥ VEGAN

★ CHEF'S FAVORITES

*CONSUMING UNDERCOOKED, MEATS, SEAFOOD, POULTRY, EGGS AND SHELLFISH
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. THESE ITEMS MAY BE SERVED
RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.