



09/16

STARTERS

- SWEET CORN GAZPACHO • BLUE CRAB • FERMENTED PEPPER • BASIL..... \$ 10
- LOCAL LETTUCES • CUCUMBERS • BALSAMIC • BARREL AGED FETA • PISTACHIO..... \$ 11
- SMOKED POTATO SALAD • BUTTERMILK • BACON • CRISPY GRAINS • DILL..... \$ 12
- PORK CHEEK RAGOUT • RICOTTA CAVATELLI • CHERRY TOMATOES • PECORINO..... \$ 14

ENTREES

- SUMMER BEAN BREAD PUDDING • SQUASH • CORN • SWEET PEPPER BUTTER..... \$ 20
- BRAISED CHICKEN • CREAMY RICE • TRUMPET MUSHROOMS • MUSTARD GRAVY..... \$ 23
- CAROLINA CATFISH • BUTTERBEANS • CHARRED PEPPERS • SPICY TOMATO NAGE..... \$ 24
- BEEF SHORT RIB • AGED WHITE CHEDDAR GRITS • CARAMELIZED ONION SAUCE..... \$ 25

SIDES

MALTED WHEAT ROLLS
 HICKORY BUTTER • SEA SALT
 \$5

KRYSTLE`S ICE CREAM

CHOCOLATE CHIP COOKIE DOUGH
 CARAMEL HAZELNUT PRALINE
 BUTTERMILK PEACH
 NC BLUEBERRY
 \$8/PINT

SAVE ROOM

BROWNIE TRIFLE
 CHOCOLATE MOUSSE • SOFT CREAM
 \$8

LEMON OLIVE OIL CAKE
 TOASTED MERINGUE • POPPYSEED CRUMBLE
 \$8

CITRUS SUGAR COOKIES
 \$8