

## SMALL PLATES

**CRAB TOAST** \$18  
focaccia, candied tomato, basil  
coulis

**NC CLAMS** \$16  
white wine, garlic butter, grilled  
baguette

**FLOUNDER BACCALÀ** \$16  
romesco

**CALAMARI FRIES** \$15  
tonnato, jalapeño gremolata

**SHRIMP COCKTAIL** \$19  
cocktail, remoulade, lemon

## SOUP & SALAD

**GRILLED CRAB & OYSTER  
STEW** \$12  
popcorn rice, sofrito

**WEDGE** \$11  
cherry tomatoes, pancetta lardons,  
moody blue, fried onion, pink  
peppercorn-buttermilk vinaigrette  
GF

**BURRATA** \$14  
pickled beets, micro greens, blood  
orange, smoked honey  
GF V

**KNIFE & FORK CAESAR** \$10  
heart of romaine, grana padano,  
brown butter crouton, white  
anchovy

**SALAD ADD-ONS**  
grilled chicken \$8  
NC grilled shrimp \$10

## PASTA

**BUCATINI** \$26  
arrabbiata shrimp, roasted yellow  
tomato sugo

**BUTTERNUT SQUASH  
AGNOLOTTI** \$18  
coco pasta, smoked blue cheese,  
pecan crumble  
V

**FAZZOLETTI** \$28  
sun-dried tomato pesto, broccolini,  
lump crab, oyster mushroom,  
pickled fresno, pecorino

**RIGATONI** \$22  
jackfruit bolognese  
VG

**LINGUINE** \$24  
NC clams, pancetta, garlic,  
tomato, white wine, chilis

## LAND

**LAMB CHOPS** \$38  
crispy kale bread pudding, warm  
olive and tomato confit

**CRISPY HALF DUCK** \$44  
fermented barley, glazed carrot,  
cherry-port reduction

**SEARED LONG ISLAND  
STEAK** \$36  
confit potato, broccolini, truffle  
bordelaise  
GF

**PORK TENDERLOIN** \$24  
seared butternut squash polenta,  
cider jus, green tomato mostarda  
GF

## SEA

**NEW BEDFORD SCALLOPS** \$34  
pork belly, king trumpet mushrooms,  
burnt eggplant, blood orange aioli  
GF

**BAKED NC CRAB CAKE** \$32  
zucchini friti chili-lime aioli

**SHRIMP & LOBSTER  
POT PIE** \$35  
seasonal vegetables, lobster  
cream, truffle biscuit

**NC TROUT** \$29  
pumpkin spice, celery root puree,  
sweet potato spaetzle, brown  
butter, hazelnuts

## SIDES \$6

**CRISPY KALE BREAD  
PUDDING**

**POPCORN RICE** GF

**SWEET POTATO SPAETZLE**

**CONFIT POTATO** GF VG

**SQUASH POLENTA** GF

**CHARRED BROCCOLINI** GF

v - vegetarian | vg - vegan | gf - is or can be gluten free

Please note that a 20% gratuity will automatically be added to parties of 8 or more.

\* Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server to any allergies or intolerances.