

BLOCKADE RUNNER

DINNER MENU

EXECUTIVE CHEF STEPHEN OLLARD

APPETIZER

HOUSE MADE RICOTTA TOAST \$16
sourdough, pickled vegetables,
grilled NC shrimp

CRAB & FISH CAKES \$18
chowchow, peppadew coulis

BEEF CARPACCIO* \$16
olive oil, pickled mushroom, shallot,
truffle aioli, arugula

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

CALAMARI FRIES \$15
tonnato, jalapeño gremolata

SALAD

TRUFFLE BURRATA \$18
chickpea, pea shoots, shaved onion,
asparagus, pine nuts, olive oil, lemon

CHOPPED \$11
romaine, olives, pepperoncini, red onion,
cucumber, tomato, oregano,
creamy feta dressing

RUNNER \$12
arugula, bibb, napa cabbage, fennel,
asparagus, radish, spring onion,
honey-cider vinaigrette

WEDGE \$12
lardon, cherry tomato, moody blue, crispy
onion, buttermilk vinaigrette

SEAFOOD

FLOUNDER OREGANATA \$30
arugula, radish, chickpeas,
charred lemon vinaigrette

NC TUNA \$34
leek & fennel ash, avocado mousse,
strawberry-tomato salsa, balsamic

SEARED SCALLOPS \$34
garlic & leek jam, shiitake mushroom,
pea tendril, chili gastrique

FRESH CATCH \$MP
pumpkin spice, celery root puree,
sweet potato spaetzle, brown butter,
hazelnuts

SOUP

GREEN GAZPACHO \$11
spiced yogurt, pickled fresno, olive oil

LOW COUNTRY CRAB BISQUE \$12
crème fraîche

PASTA

LINGUINE \$27
NC clams, pancetta, tomato,
white wine, garlic, chilis

FAZZOLETTI \$20
shiitake, asparagus, pesto,
preserved lemons

LAND

NY STRIP* \$48
roasted potatoes, salmoriglio

PORK TENDERLOIN \$26
carrot romesco, baby greens

** 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.*

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