



HOUSE FAVORITES

CHEESE BOARD - 19

chef's selection of rotating cheeses and accoutrements

AHI TUNA TARTARE* - 17

togarashi rice cracker, compressed fruit, asian pear, cucumber, smoked ponzu, wasabi-fingerlime aioli

HIRAMASA YELLOWTAIL CRUDO* - 16

coal kissed, pickled & smoked red onion, sriracha tartare, crispy rice, serranos, ponzu, truffle

AMERICAN WAGYU TARTARE* - 19

taro & sweet potato chips, black truffle yolk, egg custard, romesco, toasted peppercorn yogurt

FRIED GREEN TOMATO CAPRESE - 12

Burrata, pickled cabbage, baby kale, sorgham-balsamic reduction, red gravy, Arbequina olive oil

HONEY BUTTER BASTED DIVER SCALLOPS* - 19

leaf lettuces, apple cider vinaigrette, radish, herb breadcrumbs, pecorino, salt roasted celery root, sunchoke chips

COAL BAKED CABBAGE - 12

hibiscus yogurt, charred scallion vinaigrette, lemon, Arbequina olive oil

POINT JUDITH CALAMARI - 13

Korean chile, yuzu, serranos, scallions

SCRATCH BUNS - 11

sweet miso Heritage pork belly, shaved cabbage, pickled chilis

NOTORIOUS P.I.G. PUPPIES - 14

confit pork cheek hush puppies, Eastern Carolina BBQ, whipped honey butter, house barbecue sauce

RICOTTA GNOCCHI - 18

citrus romano nage, chardonnay, braised trumpet mushroom, herbs, truffle

LAMB RIBS - 21

sesame yakiniku, charred scallion vinaigrette, candied cashews, toasted peppercorn yogurt

BUTTERMILK KETTLE FRIED CHICKEN - 23

local wildflower honey, habanero vinaigrette, pickled mango, roasted corn spoonbread

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.