



CHEESE BOARD

chef's selection of rotating cheeses and accoutrements

BUTTERNUT SQUASH TOAST

brioche, oven dried tomatoes, dukkah, fresh herb, citrus, candied cashews, radish

HIRAMASA YELLOWTAIL CRUDO*

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

AMERICAN WAGYU TARTARE*

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

HONEY BUTTER BASTED DIVER SCALLOPS*

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

FRIED GREEN TOMATO CAPRESE

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

COAL BAKED CABBAGE

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

ROASTED & GLAZED CARROTS

fresh ricotta, picked herbs, olive oil, local wildflower honey

POINT JUDITH CALAMARI

Korean chile, yuzu, serranos, scallions

SCRATCH BUNS

sweet miso Heritage pork belly, shaved cabbage, pickled chilis

NOTORIOUS P.I.G. PUPPIES

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

RICOTTA GNOCCHI

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

PAN SEARED NC RAINBOW TROUT

crispy grit cake, crowder pea hoppin john, andouille, goat cheese fondue, pickled okra

LAMB RIBS

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

BUTTERMILK KETTLE FRIED CHICKEN**

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.

**This item contains peanut oil.