



CHEESE BOARD

chef's selection of rotating cheeses and accoutrements

AVOCADO TOAST

roasted NC shrimp, radish, squash blossom, dukkah, green strawberry jam

CITRUS YELLOWTAIL*

confit collar, sriracha tartare, grapefruit, kumquat, meyer lemon, tempura flakes, chilis

HONEY BUTTER BASTED DIVER SCALLOPS*

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

LOCAL BURRATA

baby kale, olive oil, garlic, sorghum balsamic reduction, basil, brioche

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

AMERICAN WAGYU TARTARE*

sunchoke, trumpets, kale, aioli, quail egg, red pepper

BBQ ROASTED SPANISH OCTOPUS

black garlic, baked pineapple, chorizo, papas bravas, shishito chow chow, red pepper coulis

PAN SEARED NC RAINBOW TROUT

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

ASIAN BBQ SKIRT STEAK

sesame yakiniku, sweet potato mash, pickled red onions, cracked pepper yogurt

BUTTERMILK KETTLE FRIED CHICKEN**

local wildflower honey, habanero vinaigrette, pickled mango, roasted corn and goat cheese 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.