



## SMALL PLATES

Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli	18
Grilled Broccolini	seared mushrooms, soy glazed pork belly, peanut chili crunch	13
Summer Corn Cacio E Pepe	fresh pasta, black pepper, pecorino romano cheese, chives, zucchini	14
Jerk Wings <sup>GF</sup>	coconut & mango sauce, spice-rubbed	14
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	16
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	15
Crab Cakes	legumes, tomatillo chermoula, jalapeño aioli, hominy	22
Baked Shrimp	wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette	18
Seasonal Flatbread	basil pesto, roasted tomato & red pepper, eggplant, mozzarella	15

## SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 10 | shrimp 12 | Antarctic salmon\* 19

Clam Chowder	cream, potato, bacon	cup 7 bowl 12
Tomato Soup <sup>GF</sup>	chili pepper, chive oil	cup 6
Provisional Greens	a salad that changes with the seasons at the farm or...just because	14
Garden Vegetable <sup>GF</sup>	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette	13
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish	14
Tomato and Burrata	vierge, marcona almonds, baby arugula, castelvetrano olives, shaved speck, crostini	18

## ENTREES

Fresh Catch*	chef's daily preparation	Mkt
Wood Fired Vegetables <sup>GF</sup>	seasonal vegetables, peppadews, goat cheese, currant and black garlic vinaigrette, pinenuts	25
Seared Scallops	sea island red peas, bulgur wheat, cauliflower, harissa, green beans, cumin yogurt	44
Blackened Grouper <sup>GF</sup>	clams, fennel hash, roasted tomato, saffron cream	Mkt
Shrimp & Grits	Anson Mills grits, andouille, low country gravy	26
New York Strip*	local North Carolina 12oz strip, chimichurri, potato broccoli gratin, Thomasville Tomme	48
Provencal Seafood Stew	chickpea, zucchini, cherry tomato, potato, baquette, caper ravigote	34
Grilled Mahi	caribbean seasoned, fried plantains, rice and peas, roasted carrot, coconut curry	37

## A LA CARTE SIDES

Cheesy Grits <sup>GF</sup>	Anson Mills grits, cheddar, mascarpone	8
Legumes <sup>GF</sup>	chermoula, hominy, jalapeño aioli	9
Broccoli & Potato Gratin	Thomasville Tomme, long pepper	9
Truffle Fries	truffle oil, aged parmesan, pickled peppercorn aioli	16
Hushpuppies	sorghum butter	8
Socca <sup>GF</sup>	rouille, za'atar spice, aged parmesan, rosemary	8
Conch Fritters	corn, elote sauce	9

<sup>GF</sup> Gluten Friendly

\* Steaks, burgers and seafood may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

34° 43' 2.1936" N

76° 40' 0.4656" W

06/23

