

## SMALL PLATES

Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli	19
Baked Crab Dip	artichoke, spinach, baked pita chips, smoked cheddar	19
Sailor Style Mussels	seasoned white wine broth, Maine mussels, toasted baguette, rouille sauce, cherry tomato	19
Jerk Wings <sup>GF</sup>	coconut & mango sauce, spice-rubbed	12
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	16
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	15
Baked Shrimp	wood-fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette	18
Seasonal Flatbread	nduja, butternut squash, chèvre, pepitas, pomegranate molasses	15

## SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 10 | shrimp 12 | Antarctic salmon\* 18

Clam Chowder	cream, potato, bacon	cup 7 bowl 12
Butternut Squash Soup <sup>GF</sup>	winter herb brown butter, pumpkin seed oil	cup 7
French Onion Soup	european loaf, gruyère & emmental cheese	10
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

## ENTREES

Fresh Catch*	chef's daily preparation	Mkt
Wood-Fired Vegetables <sup>GF</sup>	lentils, seasonal vegetables, salsa macha, peanuts, pears	25
Joyce Farms Chicken	Parisienne gnocchi, creamy veloute, mushrooms, haricot vert, aged parmesan, root vegetable mirepoix	30
Blackened Grouper <sup>GF</sup>	clams, fennel hash, roasted tomato, saffron cream	Mkt
Shrimp & Grits	Anson Mills grits, andouille, low country gravy	26
Filet*	8oz beef tenderloin, garlic mashed potato, sweet and sour endive, roasted carrot, gorgonzola	48
Grilled Salmon	sauce albert, potato galette, savoy cabbage, leeks, pickled beet	32
Bouillabaisse	local seafood, shellfish, garlic baguette, fingerling potato, fennel, cipollini onion, toasted baguette	38

## A LA CARTE SIDES

Cheesy Grits <sup>GF</sup>	Anson Mills grits, cheddar, mascarpone	8
Local Collard Greens <sup>GF</sup>	crispy confit pork belly, roasted granny smith apples	9
Poutine	french fries, herbed gravy, cheese curds, confit chicken	16
Hushpuppies	sorghum butter	8
Sticky Sweet	golden raisin agrodolce, spices, pistachio	13
Potato Fries <sup>GF</sup>		

Thank you for dining with us! A 2.90% surcharge will be applied to all credit card purchases.

<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.

11/23

34° 43' 2.1936" N

76° 40' 0.4656" W

MOONRAKERS

COASTAL CUISINE ROOFTOP DINING