



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 ^{GF}	coconut & mango sauce, spice-rubbed	15
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	seared radicchio, whipped ricotta, apricots, pancetta, pecorino	15

SOUPS + SALADS

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

Clam Chowder	cream, potato, bacon	cup 8 bowl 14
Seasonal Soup	spring vegetables, parmesan broth, chickpeas, lemon	cup 8
Provisional Greens	a salad that changes with the seasons at the farm, or...just because	14
Garden Vegetable ^{GF}	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 ^{GF}	lentils, seasonal vegetables, salsa macha, peanuts, pears	25
Braised Lamb Orecchiette	pea greens, fava beans, mint gremolata, almonds, ricotta salata, roasted baby turnip	32
Blackened Grouper ^{GF}	clams, fennel hash, roasted tomato, saffron cream	Mkt
Shrimp & Grits	Anson Mills grits, andouille, low country gravy	28
New York Strip	NC local 12oz. strip, garlic mashed potato au gratin, cabernet onion jam, grilled asparagus	50
Grilled Salmon	cauliflower purée, artichoke, Castelvetrano olives, Moroccan couscous, Calabrian chili	33
Bouillabaisse	wood-fired local seafood, shellfish, garlic baguette, fingerling potato, fennel, cippolini onion, peppers	38

A LA CARTE SIDES

Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone	8
Roasted Asparagus ^{GF}	lemon & herb butter, grated walnuts	9
Patatas Bravas	spiced fries, smoked paprika, bravas sauce	8
Hushpuppies	sorghum butter	8
Sticky Sweet	golden raisin agrodolce, dill, pistachio	13
Potato Fries ^{GF}		

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

^{GF} 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

