



SMALL PLATES

Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli	22
Gnocchi	tomato sauce, kale, whipped ricotta, pangrattato	16
Jerk Wings	coconut & mango sauce, spice-rubbed	16
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	17
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	17
Crab Cakes	succotash, dilly beans, jalapeño aioli	23
Baked Shrimp	wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette	20
Seasonal Flatbread	ratatouille vegetables, marinara, confit garlic, micro basil	17

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 11 | shrimp 13 | salmon* 20

Clam Chowder	cream, potato, bacon	cup 8	bowl 14
Seasonal Soup	chef’s whim		cup 7
Provisional Greens	a salad that changes with the seasons at the farm or...just because		16
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette		15
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish		17
Tomato & Burrata	baby arugula, sauce vierge, basil pistou, almonds, crostini, speck		18

ENTREES

Fresh Catch*	chef’s daily preparation	Mkt
Wood Fired Vegetables ^{GF}	seasonal vegetables, peppadews, goat cheese, pinenuts, currant & black garlic vinaigrette	27
60 South Salmon*	bulgur, cauliflower, green beans, muhammara, almonds, tzatziki	38
Blackened Grouper ^{GF}	clams, fennel hash, roasted tomato, saffron cream	Mkt
Shrimp & Grits	Anson Mills grits, andouille, low country gravy	29
Grilled Steak*	local North Carolina beef, chimichurri, broccoli & potato gratin	Mkt
Fisherman’s Seafood Stew	peppers, cipollini onion, fingerling potato, kale, fennel, toasted baguette, rouille	37
Grilled Mahi	caribbean spiced, fried plantains, red beans & rice, roasted carrot, coconut curry	39

A LA CARTE SIDES

Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone	9
Broccoli & Potato Gratin	garlic cream	11
Truffle Fries	truffle oil, aged parmesan, chives	18
Sweet Potato	fermented bean & black pepper sauce, toasted peanuts, parsley	12
Succotash ^{GF}	fingerling potato, dilly beans, jalapeño aioli	10
Grilled Baby Broccoli ^{GF}	cashew butter, calabrian chili, aged parmesan, fried shallots	10
Hushpuppies	sorghum butter	10

Thank you for dining with us! A 3% 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.

05/25

34° 43' 2.1936" N

76° 40' 0.4656" W

