34° 43' 2.1936" N

76° 40' 0.4656" W

SMALL PLATES

Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	18
Jerk Wings	coconut & mango sauce, spice-rubbed	17
Tuna Stack*	citrus ponzu, potato strings, spicy avocado mousse	19
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	22
Baked Shrimp	wood-fired, jerk butter, coconut, pineapple, bell peppers, toasted baguette	22
Crab Dip	artichoke, spinach, baked pita chips, smoked cheddar	Mkt
Roasted CarrotsGF	za'atar yogurt, pickled peppers, pistachio dukkah	14

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 12 | shrimp 15 | salmon* 21

Clam Chowder	cream, potato, bacon	cup 9	bowl 16
Seasonal Soup	chef's whim		Mkt
Garden VegetableGF	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette		16
Provisional Greens	a salad that changes with the seasons at the farm or… just because		17
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, togarashi cashews		18

FLATBREADS

Fig & Prosciutto	baby arugula, mozzarella, aged balsamic, parmesan	18
Seasonal	seared mushrooms, caramelized onions, shaved brussels, seasoned ricotta, hot honey	22
The Daily Flatbread	ask your server about today's offering	Mkt

SANDWICHES + MORE

SERVED WITH > choice of fries, chips, coleslaw, petite salad, pasta salad

Chicken Sandwich	blackened chicken, lettuce, tomato, cheddar, peppadew aioli	19
Grilled Mahi Tacos	taco-spiced mahi, lime coleslaw, roasted salsa, cilantro, sour cream	21
Smash Burger	heritage oak cattle company wagyu beef, house B&B pickle, calypso sauce	29
Vegetable Burger	kimchi, korean aioli, sweet potato, black bean, greens	15
Moonrakers Burger*	local beef blend, pimento cheese, pickled green tomato, lettuce	22 add bacon $3
Bang Bang Bánh Mì	fried shrimp, napa slaw, pickled vegetables, bang bang sauce	20
Cunningham's Fish & Chips	beer-battered flounder, house-made tartar, french fries	22

A LA CARTE SIDES

Collard GreensGF*	fresh local, pork belly confit, roasted granny smith apple	11
Fried Brussels Sprouts	maple gastrique, granny smith apple, crispy seeds, smoked cheddar	13
Poutine	confit chicken, cheese curds, french fries, rosemary velouté, herbs	19
Cheesy GritsGF	Anson Mills grits, cheddar, mascarpone	9
ColeslawGF	carrot, cabbage, grated apple	7
Hushpuppies	sorghum butter	10
Pasta Salad		8

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Thank you for dining with us! A 3% surcharge will be applied to all credit card purchases.

A special thank you to our local farms and vendors for helping make this menu possible: Anson Mills • Blue Ocean Market • Bogue Sound Seafood Co. • Firsthand Foods • Harlowe Custom Microgreens • Heritage Oak Cattle Co. • Jamie's Mushroom Farm • Joyce Farms • JW Merrell Farm • Sweet Memories (Marilyn Deruise) • Wheat Swamp Angus

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.

11/26

MOONRAKERS

COASTAL CUISINE ROOFTOP DINING