34° 43' 2.1936" N

76° 40' 0.4656" W

SMALL PLATES

Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	19
Jerk Wings	coconut & mango sauce, spice-rubbed	17
Seasonal Flatbread	seared mushrooms, caramelized onions, shaved brussels, seasoned ricotta, hot honey	22
Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli	22
Tuna Stack*	citrus ponzu, potato strings, spicy avocado mousse	21
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
Grilled Acorn SquashGF	apple purée, kale, confit tomato, walnut, brown butter powder	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
Provisional Greens	a salad that changes with the seasons at the farm or… just because	17
Garden VegetableGF	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette	16
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, togarashi cashews	18

ENTREES

Fresh Catch*	chef's daily preparation	Mkt
Blackened GrouperGF	clams, fennel hash, roasted tomato, saffron cream	Mkt
Shrimp & Grits	Anson Mills grits, andouille, lowcountry gravy	28
Beet RisottoGF	beets, fennel, citrus salad, pistachio butter	24
Grilled Steak*	local North Carolina beef, chimichurri, broccolini, garlic mashed potato	Mkt
Cajun Seafood Stew	fingerling potato, peppers, kale, tomato, cajun aioli	37
Joyce Farms ChickenGF	fondant sweet potato, grilled pineapple salsa, scallion, jamaican jerk beurre blanc	30
60 South Salmon*	harissa butter bean ragout, muhammara, acorn squash, cumin yogurt, crispy sweet potato	32

A LA CARTE SIDES

Collard GreensGF	fresh local, pork belly confit, roasted granny smith apple	12
Cheesy GritsGF	Anson Mills grits, cheddar, mascarpone	9
Poutine	confit chicken, cheese curds, french fries, rosemary veloute, herbs	19
Hushpuppies	sorghum butter	11
Wood-Fired BroccoliniGF	salsa macha, manchego cheese	13
Potato au GratinGF	roasted garlic, mashed potato, cheddar cheese	11
Fried Brussels Sprouts	maple gastrique, granny smith apple, crispy seeds, smoked cheddar	13

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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