



SMALL PLATES

Crab Dip	marinated baby artichoke, spinach, baked pita chips	16
Confit Wings ^{GF}	jerk spice rub, mango sauce	10
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	13
Whipped Feta ^{GF}	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	10
Fried Calamari	cherry pepper soffrito, parmesan aioli, lemon	13
Seasonal Flatbread	butternut squash, sopressata, dried fruit mostarda, gruyère cheese	12
Baked Shrimp ^{GF}	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with toasted baguette	16
Oysters Bienville	grilled local oysters, tasso ham cream sauce, bacon, green bell peppers, onions, parmesan cheese	14

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 8 | shrimp 12 | crab cake 14 | salmon 11

Clam Chowder	cream, potato, bacon	cup 6	bowl 9
Butternut Soup ^{GF}	brown butter, herbs	cup 5	bowl 8
Apple & Endive ^{GF}	shaved brussels sprout leaf, baby arugula, aged pecorino cheese, beet ranch vinaigrette		12
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette		9
Roasted Cauliflower ^{GF}	cherry tomatoes, kalamata olives, watercress, radicchio leaf, pine nuts, lime and espelette pepper vinaigrette		11
Baby Kale Caesar	aged parmesan, yellow pepper, shaved onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish		11

ENTREES

Shrimp & Grits ^{GF}	grilled local shrimp, anson mills grits, low country style sauce	28
Blackened Grouper ^{GF}	clams, fennel & potato hash, roasted roma tomato, saffron cream sauce	Mkt
"60 South" Salmon*	local broccoli, spinach and feta spanakopita, beluga lentils, black walnut, carrot romesco	27
N.Y. Strip Loin* ^{GF}	revier cattle premium reserve black angus, garlic mashed potato au gratin, grilled broccolini, house steak sauce	35
Rohan Duck*	forbidden rice, merrell farm braising greens, parsnip puree, peanut chili crisp	34
Fresh Catch*	locally caught, chef's daily preparation	Mkt
Provencal Stew	wood oven fired local shrimp and seafood, roasted fennel, chickpeas, cherry tomatoes, caper ravigote	25
Root Vegetable Moilee ^{GF}	coconut curry, sea island red peas, fingerling potato, pickled fried cauliflower	23

A LA CARTE SIDES

Local Collards ^{GF}	roasted apple, pork belly, piccalilli	6
Cheesy Grits ^{GF}	anson mills grits, cheddar, mascarpone	6
Brussel Sprouts ^{GF}	wood oven roasted, bacon jam	6
Hushpuppies	sorghum butter	5
Truffle Fries	truffle oil, champagne aioli, herbs, spices	7
Sweet Potatoes ^{GF}	wood fired, schug, ricotta salata, cumin yogurt, sunflower seeds, pepitas	6

^{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.

N 34° 43' 2.1936" 33

76° 40' 0.4656" W



MOONRAKERS

COASTAL CUISINE ROOFTOP DINING