



## SMALL PLATES

Crab Cake*	seasonal legumes, chermoula, jalapeño aioli, fried hominy	16
Confit Wings GF	jerk spice rub, mango sauce	11
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	sweet and spicy thai chilli sauce, coconut, lime aioli	14
Baked Shrimp GF	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with toasted baguette	16

## SOUPS + SALADS

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

Clam Chowder	cream, potato, bacon	cup 6 bowl 9
Gazpacho GF	tomato, summer vegetables	cup 6
Baby Arugula + Beet GF	watercress, ricotta salatta, beet yogurt, white balsamic vinaigrette	12
Garden Vegetable GF	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette	9
Courgette Salad GF	roasted heirloom zucchini and summer squash, burrata cheese, olives, cucumbers, pickled shallots, espelette pepper vinaigrette	13
Baby Kale Caesar	aged parmesan, yellow pepper, shaved onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish	11

## FLATBREADS

Margherita	marinara, fresh mozzarella, basil	10
Fig & Prosciutto	arugula, aged balsamic	13
Seasonal	bbq sauce, corn, red onions, pickled okra, peppadew peppers	13
The Daily Flatbread	ask your server about today's offering	13

## SANDWICHES + MORE

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

BBQ Brisket Panini	chow-chow, cheddar, artisan bun	17
Moonrakers Burger*	8oz grilled patty, pickled green tomato, pimento cheese, ancho crema, lettuce	14
Fish Sandwich	beer battered local flounder, brioche bun, lettuce, tomato, creole remoulade	16
Grilled Mahi Tacos	lime cole slaw, roasted salsa, cilantro, sour cream	16
Joyce Farms Chicken GF	wood fired brined chicken legs, baba ganoush, cauliflower, baby carrots, pomegranate molasses, marcona almonds, ras el hanout	14
Cunningham's Fish & Chips	beer battered local flounder, house made tarter, french fries	18

## A LA CARTE SIDES

Fried Green Tomato	sweet corn & country ham relish, buttermilk ranch	7
Cheesy Grits GF	anson mills grits, cheddar, mascarpone	6
Cole Slaw GF	carrot, cabbage, grated apple	4
Sweet Potato Fries GF	ricotta salata, southwestern sauce	5
Conch Fritters	jalepeño, corn, special sauce	7
Grilled Broccolini GF	caramelized red onions, balsamic vinegar, aged parmesan, roasted garlic	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.

34° 43' 2.1936" N

76° 40' 0.4656" W

